

La Cataire

Menu

Appetizers

Shrimp cocktail with tangy horseradish dip *GF V*

Cheese and olives with flatbread

Deep fried onion and potato wedges *GF V*

Herb crusted mahi mahi bites

Blackeyed pea hummus with flax seed crackers *v*

Entrees

Grilled wild-caught trout and asparagus

Spicy enchiladas with goat cheese and tofu *GF*

Lemon quinoa stuffed grape leaves *GF V*

Lentil and walnut cassava wraps *GF V*

Salads

Blue cheese arugula salad with imported Icelandic vinegar *GF V*

Three-color pepper and tomato stack with walnut dressing *GF V*

Seasonal Salad with sourdough croutons and feta cheese crumbles

Zucchini fritters with dilled yogurt sauce *GF*

Desserts

Old fashioned chocolate cake

Lemon-lime snowball delight

Chocolate brownie rum mousse

Crispy cinnamon apple strudel pie

Lunch Specials

Better-than-burger on sourdough bun *v*

Turn-you-vegan black bean burger *v*

Spicy wings and potato wedges *GF*

Zucchini lasagna *v*

Chili with a zing *v GF*

Wine List

Cataire Vinyards Sweet Merlot

Cataire Vinyards Jovial Red

Cataire Vinyards White Zinfandel

Craft Beer selection