



DINNER

STARTERS

Blackened Crab Cakes \$8.⁰⁰

Served with a coconut red curry broth

Tempura Veggies \$9.⁰⁰

*In our crispy tempura batter, tamari and ginger chili sauce
+ Add jumbo prawns for \$4.00*

Spinach Artichoke Dip \$8.⁰⁰

Four cheeses, organic fresh spinach, baked with rye toasts

Painted Wings \$8.⁰⁰

Hot or mild, celery, blue cheese ranch

SOUP AND SALADS

Soup du Jour \$5.⁰⁰

Caesar \$6.⁰⁰

Romaine and baby spinach, asiago, croutons and Harvest dressing

+ Add chicken, salmon, or tempeh for \$4.⁰⁰

Cobb \$13.⁰⁰

Romaine, tomato, red onion, blue cheese, hardboiled eggs, avocado, ranch, grilled chicken and bacon

+ Substitute tempeh upon request

ENTREES

Add an organic house salad for \$3.00 more

Vegan Sampler \$14.⁰⁰

Chef Steve's nightly vegetable creations

Scanga Buffalo Burger \$11.⁵⁰

Toasted brioche bun, lettuce, tomato and onion, chipotle aioli with choice of cheese bacon or avocado, choice of fries or Caesar salad

Southwest Vegetarian Combo \$14.⁰⁰

Roasted vegetable enchilada with mole sauce, five cheese rellano with green sauce, pico de gallo, sour cream, black beans and rice

Roasted Organic Chicken \$15.⁰⁰

Herb crusted, stuffed with Boursin cheese, served over butter whipped potatoes with pan jus and marsala mushrooms

Santa Fe Flank Steak \$17.⁰⁰

Marinated and grilled to your liking, topped with chimichurri sauce and pico de gallo, served with black beans, fried corn and spinach

Chipotle Glazed Salmon and Prawns \$16.⁰⁰

Our house tomato chili glaze, cilantro pesto, seared goat cheese polenta cakes and seasonal organic veggies