



WEDNESDAY, AUGUST 22
1:10 PM

AT THE PLATE

FRESH BAKED BREAD

Grand Central Bakery, Compound Butter (V)

FRESH FRUIT

Local Berries, Pineapple, Assorted Melons (GF)(V)(v)

IMPORTED & DOMESTIC CHEESES (GF)(V)

CHEF'S CHOICE CHIPS & DIP

FIRST BASE

CAESAR SALAD

Hand-Tossed Romaine, Croûton, Anchovy Dressing, Pan Reggiano (V)

GREEN BEAN SALAD

Haricot, Hazelnuts, Parmesan, Champagne Vinaigrette (GF)(V)

COBB SALAD

Grilled Chicken Breast, Red Onion, Tomato, Bacon, Blue Cheese, Hard Cooked Egg (GF)

BUILD-YOUR-OWN SALAD

Garden Greens, Fresh Vegetables, House Dressings (GF)(V)(v)

SECOND BASE

CAPRESE STACKS

Fresh Mozzarella, Heirloom Tomato, Basil, Balsamic Reduction (GF)(V)

SAUSAGE ROLLS

Chorizo, Puff Pastry

THIRD BASE

PESTO CHICKEN PASTA

Penne, Grilled Chicken, Roasted Red Pepper, Pesto Sauce

GRILLED SALMON

Sockeye Filet, Honey Bourbon Glaze (GF)

ROASTED CHICKEN

Whole Roasted Yardbird, Country Gravy (GF)

SMOKED SHORT RIBS

Choice Boneless Short Rib, Sweet + Tangy BBQ sauce (GF)

ROASTED POTATOES

Yukon Golds and Baby Reds, Walla Walla Onion (GF)(V)(v)

GRILLED ASPARAGUS

Garlic, Sea Salt, EVOO (GF)(V)(v)

DUGOUT BAR SPECIAL

BBQ PULLED PORK

HOME PLATE

FRESH BAKED COOKIES & BROWNIES (V)

ASSORTED PIES & CAKES (V)