



since 1981

~ DINNER MENU ~

~ APPETIZERS ~

Baked Cream Cheese and Crackers 9.99

Baked cream cheese, marinated in soy sauce, breaded with toasted sesame seeds. Served with apple and Asian pear slices and crackers.

Artichoke Pie 9.99

Marinated artichoke hearts baked together with sharp cheddar cheese, sautéed onions and fresh garlic. Served with lemon mayonnaise and crackers.

House Smoked Wings 13.99

Served with Dodo barbeque sauce, traditional wing sauce and carrot, celery & jicama sticks. With Gorgonzola buttermilk dressing.

Red Pepper Hummus 10.99

Blended chickpeas, tahini, red repper, garlic, onion and spices. Topped with feta, kalamata olives, tomatoes, red and green onions. Served with warm pita wedges.

Brie Cheese and Fresh Fruit 11.99

Creamy French Brie, served with grapes, apples, pears, strawberries, pineapple and toasted baguette slices.

Ahi Medallions 16.99

Lemon pepper seared Ahi* on cucumber slices with orange-soy sauce, pickled ginger, jasmine rice and grilled pineapple.

Quesadilla 9.99

Flour tortillas filled with cheddar, monterrey jack cilantro, green chilies and tomatoes. Served with salsa and sour cream.

Roasted Tomato Polenta Cakes 10.99

Roasted tomato polenta cakes served over avocado spread. Topped with chipotle aioli, with pine nut relish.

~ SALADS ~

add chicken 3.99 ~ add shrimp 5.99 ~ add salmon 5.99

Blackened Chicken Reg. 14.99 Full 16.99

Mixed greens tossed with Dodo house dressing and garnished with roma tomatoes, black beans, almonds, gorgonzola, red onions, jicama and mandarin oranges.

Spinach Reg. 13.99 Full 15.99

Spinach and spring mix tossed with cranberries, gorgonzola cheese, candied walnuts, apples and grapes with an orange vinaigrette.

Salade de Maison Reg. 10.99 Full 12.99

Fresh chilled greens tossed with a lemon-garlic-oil, bacon dressing, toasted slivered almonds and parmesan cheese. Served with garlic bread.

Caesar Reg. 12.99 Full 14.99

Hearts of romaine and spiked garlic croutons tossed with **spicy** Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.

Chef's Cobb Reg. 14.99 Full 16.99

Mixed greens tossed with a Gorgonzola buttermilk dressing. Topped with smoked turkey, smoked ham, bacon, tomatoes, boiled eggs and gorgonzola crumbles.

Grilled Sirloin Steak Reg. 15.99 Full 17.99

Mixed greens with julienne carrot, red onion, zucchini, yellow squash and red pepper. Topped with marinated- and grilled sirloin steak*. Served with jasmine rice.

~ SANDWICHES ~

All come with a choice of homemade soup or house salad (lemon, bacon, almond).

Smoked Turkey Sandwich 12.99

Smoked in-house and thinly sliced turkey on a sour-dough garlic roll. Served with a Dodo barbecue sauce. ~ add Swiss cheese 79¢. ~ add bacon \$1.99 ~

Shrimp Salad Sandwich 13.99

Bay Shrimp, blended with celery, scallions, mayonnaise, old bay seasoning and lemon juice. Served on a sourdough garlic roll with lettuce and tomato.

Smoked Ham and Swiss Sandwich 12.99

Smoked in-house and thinly sliced ham with melted swiss cheese and honey mustard sauce. Served on a sourdough garlic roll.

Dodo Club 14.99

Smoked in-house and thinly sliced turkey, bacon, lettuce, tomato, avocado spread and herb mayonnaise on sourdough bread.

Garden Sandwich 12.99

Tomato, cucumber, radish sprouts, red onion and jack cheese on whole wheat bread, with avocado spread and herb mayonnaise. ~ Add smoked turkey 3.99 ~

Barbecue Beef Sandwich 12.99

Thinly sliced roast beef marinated in Dodo barbecue sauce. Served on a sourdough garlic roll. ~ add Swiss cheese 79¢. ~



The first explorers of Mauritius variously labelled the Dodo: a wild turkey, a cassowary, a 'hooded swan', a booby and a 'bastard ostrich'. In fact, the Dodo was a large, flightless dove which primarily because of its gentle dove like qualities, became extinct in 1680. The Dodo (Raphus cucullatus) was without doubt the largest and strangest dove ever to have lived.

~World Book Encyclopedia~

~ DODO FAVORITES ~

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| Cajun Chicken Alfredo | 16.99 | Pulled Pork Quesadilla | 14.99 |
| Sautéed chicken breast, red onion and garlic tossed in a spicy cajun alfredo sauce with fettuccine. Garnished with parmesan and scallions. | | Warm flour tortillas, shredded pork marinated in chipotle barbeque sauce with cheddar jack cheese. Served with jasmine rice, black beans & sour cream. | |
| Beef Stroganoff | 17.99 | Ravioli | 16.99 |
| Tender beef tips tossed in a creamy mushroom sauce with fettuccini. Topped sour cream and scallions. | | Fresh handmade Portobella, Spinach Ricotta and Asparagus Ravioli in a tomato basil cream sauce. | |
| Chicken Enchiladas | 16.99 | Shrimp Margarita Pasta | 18.99 |
| Tender pulled chicken in warm flour tortillas smothered with Salsa Verde and pepper jack cheese. Topped with sour cream & guacamole. Cilantro rice & black beans. | | Tomato, onion and shrimp sautéed in a spicy tequila margarita sauce. Tossed with avocado and angel hair pasta. Garnished with cilantro. | |
| Chilled Asian Chicken Pasta | 14.99 | Spinach Mushroom Feta Quiche | 13.99 |
| Marinated and grilled chicken breast served hot, over <i>chilled</i> garlic-ginger noodles, julienne carrots, red peppers, snow peas and a sweet peanut sauce.
~ Available Served Hot ~ | | Oven baked homemade pie crust filled with custard, spinach, feta cheese and mushrooms. Served with a tomato pinenut relish.
~ served with ~
Soup or house salad (lemon, bacon, almond). | |

~ ENTREES ~

All come with a choice of homemade soup or house salad (lemon, bacon, almond).

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| Herbed Chicken Pasta | 16.99 | Honey Baked Salmon | 23.99 |
| Sautéed chicken breast in garlic butter, white wine, tarragon, thyme, scallions and Parmesan. Served over linguini, topped with Mornay Sauce. | | Oven roasted, Atlantic Salmon filet, topped with a honey, whole grain mustard and fresh herb glaze. Served with steamed rice and vegetables. | |
| House Smoked Baby-Back Ribs | 22.99 | Filet Mignon | 29.99 |
| 1/2 rack, marinated and mesquite smoked ribs smothered in Dodo barbeque sauce. Served with roasted garlic mashed potatoes. | | A 6 oz. grilled filet* topped with a red wine demi-glace. Served roasted garlic-mashed potatoes and house vegetables. | |
| Blueberry Parmesan Halibut | 28.99 | Chimichurri Pork Tenderloin | 19.99 |
| Parmesan encrusted Alaskan Halibut, served over a blueberry burre-blanc sauce and topped with citrus Pistachio Marscapone. Served with mashed potatoes and petite beans. | | Two grilled pork medallions topped with garlic herb Chimichurri Sauce. Served with garlic mashed potatoes and house vegetables. | |

Please be advised that any food prepared in this restaurant may contain allergens, including peanuts.

**Thoroughly cooking foods of animal origin such as beef, eggs, lamb, fish, pork, poultry, or shellfish reduces the risk of food borne illness.*

Consult your physician or public health official for further information.

~SOUPS~

Daily Homemade Soups ~ Listed on the Blackboard
Cup 4.99 ~ Bowl 7.99

~SIDES~

Crackers	\$2.99	Steamed Rice	\$2.99
Steamed Vegetables	\$4.99	Fresh Fruit	\$4.99/\$7.99
Side Salad	\$4.99	Guacamole (4oz)	\$3.99
Mashed Potatoes	\$3.99	Sour Cream	\$.99

~ after 4:00 p.m. ~

~DESSERTS~



Made Fresh Daily
In-house by our pastry chef
for over 30 years.
Listed on the blackboard.
8.99

~BEVERAGES~

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Lemonade, Iced Tea

Orange Juice, Grapefruit, Pineapple,
Cranberry, Apple, V8

Coffee, Hot Tea, Hot Cocoa

• 18% gratuity will be added for groups of 8 or more.

