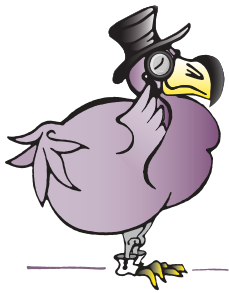




since 1981

~ LUNCH MENU ~



The first explorers of Mauritius variously labeled 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~

~ APPETIZERS ~

Baked Cream Cheese and Crackers 15.99	Brie Cheese and Fresh Fruit 18.99
Baked cream cheese, marinated in soy sauce, breaded with toasted sesame seeds. Served with apple and Asian pear slices and crackers.	Creamy French Brie, served with grape, apple, pear, strawberries, pineapple, and toasted baguette slices.
Artichoke Pie 16.99	Ahi Medallions 25.99
Marinated artichoke hearts baked together with sharp cheddar cheese, sautéed onions and fresh garlic. Served with lemon mayonnaise and crackers.	Lemon pepper seared Ahi* on cucumber slices with orange-soy sauce, pickled ginger, jasmine rice and grilled pineapple.
House Smoked Wings 19.99	Quesadilla 14.99
Served with Dodo barbeque sauce, traditional wing sauce and carrot, celery & jicama sticks. With gorgonzola buttermilk dressing.	Flour tortillas filled with cheddar, monterrey jack cilantro, green chilies and tomatoes. Served with salsa and sour cream.
Red Pepper Hummus 15.99	Roasted Tomato Polenta Cakes 17.99
Blended chickpeas, tahini, red repper, garlic, onion and spices. Topped with feta, kalamata olives, tomatoes, red and green onions. Served with warm pita wedges.	Roasted tomato polenta cakes served over avocado spread. Topped with chipotle aioli, with pine nut relish.

~ SOUPS ~

Daily Homemade Soups ~ Listed on the Blackboard
Cup 5.99 ~ Bowl 7.99

~ SALADS ~

add chicken 6.99 ~ add shrimp 8.99 ~ add salmon 9.99

Blackened Chicken Reg. 19.99 Full 21.99	Caesar Reg. 18.99 Full 20.99
Mixed greens tossed with Dodo house dressing and garnished with roma tomatoes, black beans, almonds, gorgonzola, red onions, jicama and mandarin oranges.	Hearts of romaine and spiked garlic croutons tossed with spicy Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.
Spinach Reg. 18.99 Full 20.99	Chef’s Cobb Reg. 21.99 Full 23.99
Spinach and spring mix tossed with cranberries, gorgonzola cheese, candied walnuts, apples and grapes with an orange vinaigrette.	Mixed greens tossed with Gorgonzola buttermilk dressing. Topped with smoked turkey, smoked ham, bacon, tomatoes, boiled eggs and gorgonzola crumbles.
Salade de Maison Reg. 15.99 Full 17.99	Grilled Sirloin Steak Reg. 24.99 Full 26.99
Fresh chilled greens tossed with a lemon-garlic-oil, bacon dressing, toasted slivered almonds and parmesan cheese. Served with garlic bread.	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 18.99

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 19.99

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 18.99

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

Garden Sandwich 17.99

Tomato, cucumber, radish sprouts, red onion and jack cheese on whole wheat bread, with avocado spread and herb mayonnaise. ~ Add smoked turkey 6.99 ~

Barbecue Beef Sandwich 18.99

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

Reuben Sandwich 20.99

Thinly sliced corned beef, cooked in-house, sauerkraut, Dijon mayonnaise and Swiss cheese on grilled swirl rye bread.

Dodo Club 20.99

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

Tuna Melt 19.99

White Albacore tuna mixed with capers and celery topped with pepper jack cheese. Served with lettuce and onion on grilled swirl rye bread.

Italian Chicken Salad 18.99

Chicken blended with artichoke hearts, sun-dried tomatoes, red onions, celery, parmesan and spices. Served with tomatoes and lettuce on herbed focaccia.

Club House Burger 19.99

1/3-pound grilled beef* patty on a sourdough garlic roll. With your choice of: jalapeno-bacon, tomato, avocado, sauteed mushrooms, gorgonzola or NY white cheddar.

~ LUNCH ENTREES ~

Honey Baked Salmon 24.99

Oven roasted, Atlantic Salmon filet, topped with a honey, whole grain mustard and fresh herb glaze. Served with steamed rice and vegetables.

Cajun Chicken Alfredo 21.99

Sautéed chicken breast, red onion and garlic tossed in a spicy cajun alfredo sauce with fettuccine. Garnished with parmesan and scallions.

Chilled Asian Chicken Pasta 21.99

Marinated and grilled chicken breast served hot, over *chilled* garlic-ginger noodles, julienne carrots, red peppers, snow peas and a sweet peanut sauce.
~ Available Served Hot ~

Herbed Chicken Pasta 19.99

Sautéed chicken breast in garlic butter, white wine, tarragon, thyme, scallions and Parmesan. Served over linguini, topped with Mornay Sauce.

Beef Stroganoff Paprika 23.99

Tender beef tips tossed in a creamy mushroom sauce with fettuccini. Topped sour cream and scallions.

Spinach Mushroom Feta Quiche 19.99

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).

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or local health official for further info.

Please be advised that any food prepared in this restaurant may contain allergens, including: **Tree Nuts, Peanuts, Crustacean/Shellfish, Soy, Dairy, Eggs and Wheat.** While we take steps to minimize the risk of cross contamination (cleaning/sanitization, separating prep, cooking and storage processes of prepared items and baked goods made with these allergens), we cannot guarantee that any of our products are 100% safe to consume for people with these allergies. Customers concerned with food allergies need to be aware of this and inform the restaurant if you have any food allergies. The restaurant does not take on the responsibility for your decision to dine out.

~SIDES~

Crackers	\$3.99	Steamed Rice	\$4.99
Steamed Vegetables	\$7.99	Fresh Fruit	\$7.99/\$9.99
Side Salad	\$5.99	Guacamole (4oz)	\$4.99
Mashed Potatoes	\$4.99	Sour Cream	\$.99
~ after 4:00 p.m. ~			

~DESSERTS~

Made Fresh Daily
In-house by our pastry chef
for over 40 years.
Listed on the blackboard.

~BEVERAGES~

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

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

Coffee, Hot Tea, Hot Cocoa

• 20% gratuity will be added for groups of 8 or more.

