### LUNCH TAKE OUT ONLY



### 11AM-430PM 435-986-2214

### **SANDWICHES**

Served with Choice of Side: Coleslaw, Fruit, Entrada Fries, Sweet Fries or Parmesan Fries

### BIRD IS THE WORD \$14

Lightly Battered & Fried Chicken Breast with Ranch Slaw, Pickle Tomato & Spicy Sriracha Honey Glaze on a Sesame Seed Bun

### FARMHOUSE BURGER \$14

CAB Patty with Choice of Cheese Shredded Lettuce, Tomato, Onion & Pickle on a Brioche Sesame Seed Bun

THE HOWIE BURGER \$15 (V/GF) Beyond Beef Vegan Patty, Tomato, Caramelized Onions Avocado & Shredded Lettuce

> FRENCH DIP \$15 Slow Roasted Prime Rib on a French Roll Baby Swiss Cheese & Grilled Onions

CLUB AT ENTRADA \$15 Sourdough, Honey Wheat, Spiral Ham, Natural Turkey Breast Avocado, Caramelized Onion, Applewood Bacon Cheddar & Swiss Cheese with Herb Aioli

## SMALL PLATES

SWEET & SPICY CALAMARI \$12 / \$16 Marinated Calamari Steaks Flash Fried Tossed in Chili Glaze & Hoisin

GRILLED JUMBO WINGS \$14

8 Jumbo Marinated & Twice Cooked Wings Tossed in Choice of BBQ, Asian or Buffalo Sauce Served with Carrots & Bleu Cheese Dressing

VEGETABLE SAMOSA \$14 Sweet Pea, Roasted Garlic Mashed Potatoes, Caramelized Onion & Chutney in a Fried Pastry

HAWAIIAN POKE STACK \$17

Soy Garlic Marinated Hawaiian Ahi Tuna with Avocado on a Fried Wonton Over Island Slaw

> LAND & SEA \$22 Braised Short Rib & Two Seared Diver Caught Scallops Garlic Mashed Potatoes with Veal Demi

HUMMUS & FLATBREAD \$12 House Made Chick Pea Hummus with Herb Marinated Flatbread Crudités & Topped with Olive Oil & Roasted Peppers

\*Grilled Protein additions to any Salad: Salmon 12 Strip Steak 10 Chicken 5 Shrimp 6 Tuna 7 Tofu 6 \*Dressing Options: Ranch, Bleu Cheese, Balsamic Vinaigrette, Fresh Lemon Vinaigrette, Avocado-Lime Shallot Vinaigrette, Soy Ginger, Caesar, Chipotle Caesar & Stone Ground Mustard Vinaigrette

## CASUAL FARE

\* Denotes Items Served with Choice of Side: Entrada Fries, Sweet Fries, Parmesan Fries, Coleslaw or Fruit

#### \* FISH TACOS \$15

Corn Tortillas Filled with Fried Fresh True Cod, Pico De Gallo Avocado, Onion & Cilantro with a Chipotle Lime Crema

#### \* BARBACOA BEEF TACOS \$15

Corn Tortillas Filled with Caribbean Seasoned Shredded Beef Onion, Cilantro, Cotjia Cheese, Radish & Avocado

\* NEW VEGAN TACOS \$13 (V/GF) Corn Tortillas Filled with Roasted Vegetable Mix, Sweet Roasted Corn Black Beans, Cilantro & Spicy Avocado Cream

\* FISH & CHIPS \$18

#### Beer Battered & Fried Fresh Cod with Tarter Sauce & a Lemon Wedge

ROASTED VEGETABLE BOLOGNESE \$22 (V/GF) Rigatoni & Slow Cooked Vegetables in a Roasted Tomato Red Wine Sauce with Dairy Free Parmesan & Toasted Walnut

1/2 CASHEW LEMON & BASIL PASTA \$16 (V/GF) Broccolini, Roasted Red Pepper, Organic Arugula & Rigatoni Tossed in a Cashew Lemon Sauce with Basil

PRIME FILET BEEF CHOW MEIN \$16

Soy Ginger Marinated Prime Filet, Egg Noodle & Asian Vegetables Tossed in a Chinese Brown Sauce

# **SALADS**

SOUTHWEST \$9 / \$15 (V/GF) Black Beans, Roasted Sweet Corn, Tortilla Strips, Pico de Gallo Cilantro, Sweet Potato & Romaine Tossed in a Avocado-Lime Dressing

GRILLED KING SALMON & ENDIVE \$18 Purple Endive, Arugula, Radicchio, Toasted Walnuts & Asparagus Tossed in a Fresh Lemon Vinaigrette

SEARED ASIAN AHI TUNA \$9 / \$16

Sashimi Grade Yellow Fin Spring Mix, Heirloom Tomatoes, Avocado, Marinated Carrots Tossed in Soy Ginger Dressing

ENTRADA CHOP CHOP \$8 /\$14

Julienne Romaine Hearts, Grilled Chicken, Bacon, Salami Red Onion, Egg, Gorgonzola & Heirloom Tomatoes Tossed in a Shallot Vinaigrette

ENTRADA WEDGE \$7 / \$13 Iceberg Lettuce Dredged in Ranch & Topped with Egg Gorgonzola, Bacon, Heirloom Tomatoes & Red Onion

POACHED PEAR & SPINACH \$8 / \$14 Poached Bosc Pear, Baby Spinach, Gorgonzola Cheese Toasted Marcona Almonds Tossed in Stone Ground Mustard Vinaigrette

HOUSE \$5 / \$9 (V/GF) Mixed Greens, Heirloom Tomatoes, Julienne Carrots & Cucumbers

SOUTHWEST CAESAR \$6 / \$10 Chopped Romaine Hearts, Heirloom Tomatoes Challah Croutons & Parmesan Tossed in a Chipotle Caesar Dressing

\* Please notify your server if you have a dietary or food allergy concern. \*Items may be undercooked or cooked to order. Consuming raw or undercooked meat, poultry, or seafood may increase your risk of food-borne illness