



ENTREES

- Montana Flathead Cherry Infused BBQ Glazed Organic Chicken
- Garlic Herb Grilled Chicken, Basil Pesto, Blistered Tomatoes, Balsamic Drizzle
- Spice Rubbed Braised Pork Shoulder, Slow Cooked and Pulled
- Black Garlic, Honey-Soy Ginger Grilled Tri-Tip Steak, Cilantro Chimichurri
- Grilled Flank Steak, Fresh Tomato & Herb Salad
- Chili Ginger Glazed Pork Belly, Asian Chopped Slaw
- Grilled Salmon, Apple & Jicama Slaw, Cilantro, Ginger & Pickled Kumquat
- Fennel & Citrus Grilled Trout, Basil & Mint Creme Fraiche
- MT Smoked Pork Chop, Summer Stone Fruit & Sweet Corn Salsa

STARCH SIDES

- Baked Three Cheese Mac and Cheese
- Garlic Infused Yukon Gold Mashed Potatoes
- Olive Oil & Herb Roasted Baby Potatoes
- Chimichurri Potato Salad
- Sweet Potatoes Wedges, Lemon Tahini Drizzle, Farro and Arugula
- Summer Veggie Pasta Primavera, Fresh Pappardelle, Pecorino & Herbs
- Summer Basmati Salad, Seasonal Veggies & Herb Vinaigrette
- Orzo Florentine

SALADS & VEGETABLES SIDES

- Caprese Salad, Citrus Dressed Arugula, and Smoked Tomato Vinaigrette
- Green Goddess Salad, Bib Lettuce, Shaved Radish, Basil & Chives
- Baby Spinach, Strawberry, Pistachio, Basil, Chèvre, Poppysseed Dressing
- Sweet Corn, Blueberry and Arugula Salad
- Jicama Slaw, Rainbow Carrots, Honey Lime & Ginger
- Watermelon Poke Salad, Cucumber, Mint, Basil, Crushed Peanuts, Rice Wine Vinaigrette
- Mixed Seasonal Summer Veggies, Tomato Almond Pesto
- Zucchini & Squash Ribbon Salad, Feta, Mint, Basil, Spiced Pepitas Lemon Vinaigrette
- Dixon Melon & Avocado Salad, Persian Cucumber, Chiles, Ginger, Mint, Crushed Cashew
- Chopped Greek Salad: Cherry Tomatoes, Cucumber, Pickled Red Onion, Feta Cheese, Kalamata Olives, Oregano Vinaigrette
- Beet and Carrot Ribbon Salad, Chevre, Orange, Pistachio & Mint