

# A la Carte Entrees

## Chicken

### Chicken Enchiladas

Two corn tortillas with seasoned chicken and cheese. 7.00pp

### Oregon Berry Chicken

Stuffed chicken breast with a savory berry sauce. 8.00pp

### Chicken Cordon Bleu

Boneless & skinless chicken breast with ham and Swiss cheese, breaded with panko, and baked until golden brown. Served with mornay sauce. 8.00pp

## Beef

### Beef Ravioli

Served with hearty marinara. 7.00pp

### Beef Lasagna

Thick pan-style lasagna. 7.75pp  
\*\*Served in multiples of 9 only\*\*

### Meatloaf

Sassy Onion's signature recipe. 8.00pp

### Marinated Hanger Steak

Citrus cilantro marinated steak grilled and stripped. 7.50pp

## Pork

### Herb-dijon Pork Loin

Dijon mustard and herb crusted loin baked to perfection. 7.50pp

### BBQ Pork Sandwich

House smoked, shredded, and served with fresh baked sandwich roll. 6.75pp

## Seafood

### Cedar Plank Coho Salmon

Smoked and topped with lemon-caper butter. 11.50pp

### Dungeness Crab Cakes

Delicately hand-pressed and grilled. Served with red pepper cream sauce. 12.50pp

## Vegetarian Entrees

### Mushroom Ravioli

Served with marinara sauce. 7.00pp

### Vegetable Lasagna

Thick pan-style lasagna. 7.75pp  
\*\*Served in multiples of 9 only\*\*

### Grilled Vegetable Enchiladas

Two corn tortillas stuffed with grilled vegetables and cheese then topped with sauce. 7.00pp  
Add fresh guacamole, salsa, or sour cream 1.50pp

### Stuffed Bell Pepper

Stuffed with wild rice, grilled vegetables, and choice of Marinara, Sundried Tomato, or Garlic Aoli. 7.50pp



# Side Selections

## Starches

### Garlic Mashed Potatoes

Thick and creamy mashed potatoes with garlic. 2.25pp

### Herb Roasted Red Potatoes

Diced red potatoes roasted with herbs. 2.25pp

### Cheddar Potatoes au Gratin

Sliced potatoes baked with cheddar and herbs. 2.25pp

### Twice Baked Potatoes

Topped with bacon, three cheeses, and green onions. 3.00pp

### Rice

Choose Spanish, Long-grain White, or Buttery Pilaf. 2.25pp

### Roasted Sweet Potatoes

Dice cut and tender. 2.25pp

### Beans

Choose sweet and tangy BBQ Baked Beans, Refried Pinto, or Frijoles Piquante. 2.25pp

## Breads & Rolls

Herb Cheese Wheat Rolls 1.25pp

Italian Baguette 1.25pp

Garlic Breadsticks 1.25pp

Tea Rolls 1.25pp

## Side Salads

### Garden

Mixed greens with tomato, cucumber, and red onion. Served with choice of dressing. 2.50pp

### Caesar

Crisp romaine, fresh baked croutons, parmesan cheese, and tangy Caesar dressing. 2.50pp

### Pasta

Fusilli tossed with fresh vegetables, tomato, black olive, three cheeses, and balsamic vinaigrette. 2.50pp

### Waldorf

Spinach with sweetened walnuts, dried cranberries, gorgonzola cheese, and sliced red onion. Tossed with house vinaigrette. 3.00pp

### Country Coleslaw

Shredded cabbage and carrot tossed with a creamy and tangy dressing. 2.00pp

### Potato Salad

House-made with diced potatoes, onions, parsley, and a sweet & tangy dressing. 2.00pp

## Vegetables

Tri-color Green Beans 2.00pp

Roasted Broccoli 2.00pp

Ginger Glazed Carrots 2.00pp

Asparagus 3.25pp

Roasted Vegetable Medley 2.50pp

