

1963 Grille

FIXED PRICE DINNER MENU

\$9

We offer a fixed price three course meal option! Please select one starter, one entree, two entree accompaniments, and one dessert.

STARTERS

Magnolia Gathered Greens **DF•VE•LS**

Organic spring mix, cucumber, carrot, salad tomatoes, sunflower seeds, croutons, and choice of dressing.

Caesar Salad*

Chopped romaine lettuce with parmesan cheese, croutons, and house made classic Caesar dressing. Available without cheese and croutons upon request.

Classic Coleslaw **GF•LS**

Freshly shredded cabbage with carrots and creamy coleslaw dressing.

Seasonal Fresh Fruit Salad **GF•DF•VE•LS**

Seasonal mixture of fruit cut into bite size pieces. .

Cottage Cheese **GF•V**

Low-fat small curd cottage cheese served with or without canned fruit.

Magnolia Clam Chowder

A Capital Manor classic.

Soup du Jour

Ask your server for today's selection.

HOMEMADE SALAD DRESSINGS

Ranch, Blue Cheese, Caesar, Raspberry Vinaigrette, Italian, Honey Mustard

GF = Gluten Free • DF = Dairy Free • V = Vegetarian • VE = Vegan • LS = Low Sodium (200mg or less)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. .

ENTRÉES

1/4 Rotisserie Chicken GF DF LS

Lightly seasoned rotisserie chicken served by the quarter, available in dark meat or white meat, and served with choice of two sides.

Shrimp Scampi GF•LS

Jumbo prawns sauteed with garlic, tomato, green onion, white wine, lemon, basil, and butter. Served with your choice of two sides.

Nonna's Spaghetti Bolognese LS

Slow braised tomato meat sauce with ground beef, ground pork, and a dash of cream tossed with spaghetti and served with your choice of two sides..

Top Sirloin Steak with Mushroom Demi Glace* DF

Coulotte Top Sirloin with a red wine mushroom demi glace sauce served with choice of two sides.

Seared Steelhead with Hollandaise Sauce* GF

Seared Steelhead Trout served with a lemon dill Hollandaise sauce and your choice of two sides.

Stuffed Acorn Squash VE GF DF LS

Roasted acorn squash stuffed with a Southwest inspired black bean and quinoa filling and served with your choice of two sides.

Winter Entree Salad with Chicken or Steelhead GF

Spinach & baby mixed greens with peppers, cucumber, celery, pepitas, cotija cheese, your choice of steelhead or grilled chicken and choice of dressing.

1963 Dinner Burger

Our home made patty on brioche with Havarti cheese, bacon, spinach, tomato, onion, and our signature house burger sauce. Comes with choice of two sides.

ENTREE ACCOMPANIMENTS

Vegetable Medley GF DF LS

Vegetable medley with citrus & tarragon

Baked Potato GF DF LS

Oven roasted potatoes

Sauteed Spinach GF DF LS

Sauteed fresh spinach

Parmesan Risotto GF

Classic risotto rice with parmesan cheese

Green Beans GF DF LS

Tender steamed green beans

Quinoa Rice Pilaf GF LS DF

Wild rice with quinoa and vegetables

Kyoto Vegetables GF DF LS

Broccoli, Carrot, Corn, & Edamame

French Fries

Classic deep fried potatoes

Vegetable Du Jour

Please ask your server for details

Starch Du Jour

Please ask your server for details

DESSERTS

We feature Glenda's assorted desserts and an assortment of ice creams. please ask your server for details!

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