D'S COOKIN' TONIGHT 2021 MENU

Tuesday August 3rd Medford (Barnett area), Central Point, Rogue River and Grants Pass Wednesday August 4th Jacksonville, Phoenix, Medford and Ashland

#1 BAKED CAESAR CHICKEN This moist flavorful chicken breast is dipped in house made Caesar dressing & crusted with a mixture of fresh parmesan & breadcrumbs baked & served with rice pilaf Accompanied by Cranberry Almond Spinach Salad with a Sesame poppy seed dressing or Organic Green Salad w/choice of Avocado ranch or Lemon garlic Vinaigrette with feta	1 peep \$15 2 peeps \$30 4 peeps \$60
#2 ITALIAN SUMMER SQUASH POLENTA BAKE Zucchini, yellow squash, and carrots are sautéed with onions, mixed with house made marinara placed over a bed of polenta finished with Italian cheeses baked until golden (GLUTEN FREE) Accompanied by Cranberry Almond Spinach Salad with a Sesame poppy seed dressing or Organic Green Salad w/choice of Avocado ranch or Lemon garlic Vinaigrette with feta.	1 peep \$15 2 peeps \$30 4 peeps \$60
# 3 LEMON BASIL PORK CHOP Bone in pork chop rubbed with a paste of olive oil, fresh basil, garlic & lemon juice grilled and served with a corn casserole Accompanied by Cranberry Almond Spinach Salad with a Sesame poppy seed dressing or Organic Green Salad w/choice of Avocado ranch or Lemon garlic Vinaigrette with feta	1 peep \$15 2 peeps \$30 4 peeps \$60
Sweet Offering**CHERRY CHEWBILEES** A flaky crust with coconut and walnuts covered with sweet cream cheese cherry pie filling and crumbles	1 peep \$6 2 peeps \$12
Substitute CARBOHYDRATES with Roasted Cauliflower Green Bean Sauté Candied Carrots Roasted Brussels sprouts	Add \$1 per peep
SIDE ORDERS: Organic Green Salad, Cranberry Almond Spinach Salad, Caesar salad, Sautéed Green Beans, Roasted Cauliflower, Roasted Brussels sprouts, or Candied Carrots Pints of Dressing: Bleu cheese, Lemon Basil Vinaigrette Caesar, or Avocado Ranch \$7 Ranch and sesame poppy seed \$5 Please order by Friday at 9 p.m. Contact us at 541-772-4574	2 peeps \$6