Sacks cafe & restaurant

lunch wednesday may 22, 2013

TOMATO & GORGONZOLA SOUP – cup 4 / bowl 6

CREAMY TORTILLA SOUP – cup 4 / bowl 6

SACKS' CHICKEN CHILI – topped with avocado, jack & cheddar, sour cream & red onion
cup 5.50 medium bowl 7.50 large bowl 9

specials

SANDWICH – black forest ham, pineapple chutney, jalapeño cream cheese spread, tomato, red onion, greens 12.75

FRESH ALASKA SIDE STRIPE SHRIMP LINGUINE – red onion, grape tomato, fresh herbs, creamy roasted garlic & spinach sauce, julienne scallions, parmesan 19 *vegetarian* 14

FRESH ALASKA ROCKFISH CURRY – grilled – yellow coconut curry, sautéed asian vegetables, jasmine rice, honeydew salsa 16

salads

CALAMARI STEAK SALAD – pan seared – baby spinach, artichoke hearts, kalamata olives, tomatoes, caramelized onions & peppers, capers, warmed herb vinaigrette, polenta croutons 16

WILD-CAUGHT PRAWNS SALAD – blackened – field greens, romaine, cucumber, papaya & diced red peppers, candied walnuts, thai lime vinaigrette 18

CHICKEN SALAD – grilled breast – field greens, grilled chicken breast, bacon, avocado, tomato, red onion, crumbled gorgonzola, gorgonzola dressing 16

PANZANELLA SALAD – field greens, focaccia croutons, fresh mozzarella, tomato, red onions, olive tapenade, capers, kalamata olives, roasted garlic lemon basil vinaigrette 11

BACON & APPLE SALAD – field greens, chèvre, tomato, lavender maple vinaigrette 11

GREEN SALAD – field greens, tomato, cucumbers, red onions, kalamata olives
choice of dressing: gorgonzola, thai lime, roasted garlic lemon basil, lavender maple 7

CAESAR SALAD – romaine, crostini, caesar dressing, parmesan 8
add blackened wild-caught prawns 13 *add blackened chicken breast* 12

* all dressings, spreads & mayonnaise are house-made with canola or extra virgin olive oil - no raw eggs or trans fats *

sandwiches

sandwiches served on baguette or multi-grain wheat bread

choice of house-made fries with roasted red pepper ketchup or green salad with lavender maple vinaigrette
substitute a cup of soup add 1.50 – chili & sandwich add 2.50

SACKS' BLT – bacon, avocado, melted jack & cheddar, chipotle aïoli, red onion, tomato, greens 13.75

SMOKED TURKEY OR HAM MELT – herbed cream cheese, house aïoli, dijon, melted jack & cheddar 11.75

VEGETARIAN – marinated olive spread, cucumber, tomato, red onion, greens, feta 11.75

AVOCADO – herbed cream cheese, tomato, red onion, greens, house aïoli, dijon, melted jack and cheddar 12.75

ALASKA REINDEER SAUSAGE – red onion, pickled purple cabbage, house aïoli, dijon, melted jack & cheddar 13.75

CHICKEN SANDWICH – grilled breast – bacon, avocado, gorgonzola dressing, tomato, red onion, greens 16

CHEESE BURGER – fresh ground – tomato, red onion, greens, house aïoli, dijon, melted jack & cheddar, ciabatta 13.75

CHIPOTLE BURGER – fresh ground – avocado, chipotle aïoli, tomato, red onion, melted jack & cheddar, ciabatta 14.75

HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar 12.75

SMOKED TURKEY & AVOCADO – herbed cream cheese, tomato, red onion, greens, house aïoli, dijon 13.75

THAI CHICKEN – marinated in peanut dressing – melted jack & cheddar, house aïoli, greens, red onion 13.75

BLACKENED WILD-CAUGHT PRAWNS & AVOCADO – melted jack & cheddar, herbed cream cheese, house aïoli, dijon 15.75

entrées

FRESH ALASKA ROCKFISH TACOS – blackened & pan seared – fire-roasted tomato salsa, guacamole, tomatillo salsa, napa cabbage slaw, grilled corn tortillas, petit salad 16

JAMBALAYA – fresh alaska copper river red salmon, fresh alaska rockfish, wild-caught prawns, manila clams, alaska reindeer sausage, jasmine rice, spicy tomato sauce, pico de gallo, parmesan 20

TOFU & UDON NOODLES – soy ginger cream sauce, snow peas, mushrooms, pickled ginger, black bean salsa 14 *substitute grilled chicken breast* 16

CRAB & SCALLOP CAKES – green chile polenta, roasted poblano cream, grilled avocado, tomatillo salsa, pico de gallo 15