

Syringa Café Dinner Menu

Served between 6pm to 8pm

APPETIZERS

Homemade Dips Platter

Choice of 3 homemade dips served with warm thin pita \$8

Crispy Arancini Balls

Panko crumbed fried mushroom and mozzarella arancini balls, served with roast garlic aioli \$6

Bone Marrow on the Bone

Chargrilled Smoky Bone Marrow, Chimichurri sauce and toasted bread \$9

Chicken Satay Skewers

Grilled chicken breast skewers marinated with homemade satay sauce, served with Asian coleslaw, sambal sauce and thin bread \$7

Mini Sliders

2 Mini sliders with homemade spicy tomato relish, cheese on Mini Brioche bun \$8

Cheese Platter

Chef's selection of 2 assorted cheese, condiments & bread- Market Price

Add cheese

Add Cold cut meat

SALADS

Add Chicken to any salad for \$4

Prosciutto & Bleu Cheese Salad

Toasted Prosciutto, crumbled blue cheese, sun dried tomatoes, candied walnuts, onions, and mixed greens with a honey Dijon dressing \$ 9

Mediterranean Salad

Lettuce, chopped cucumbers, tomato, onion, feta cheese and Kalamata olives with a light vinaigrette dressing \$8

Mozzarella and Cherry Tomato Salad

Fresh Mozzarella cheese, mix baby Heirloom tomatoes, olive dust with basil dressing \$9

House Garden Salad

Mixed garden greens, onions, carrots, tomatoes, and croutons with choice of dressing \$ 6

ENTREES

Braised Short Ribs

Slow cooked A grade short ribs served with Asian coleslaw and choice of mashed potato or creamy polenta \$16.50

Wild Catch King Salmon

King Salmon fillet cooked to perfection with béarnaise sauce, served with creamy white polenta, caramelized onion and charred seasonal veggies and tapioca crisps \$21.95

Chicken Supreme

Crispy skin pan fried chicken breast, pumpkin puree, roasted vegetables, watercress salad with lemon dressing and jus \$15

Rack of Lamb

House marinated Lamb Rack, French lentil Pilaf, seasonal vegetables, mint and pistachio sauce and jus \$22.95

Flat Iron Steak

Special house marinated smoky flat iron steak, demi glaze sauce, roasted rainbow baby potatoes, charred vegetables, horseradish \$19

Duck Ragu Fettuccini Pasta

Handmade Fettuccini pasta with duck ragu, sage butter, roasted nuts and butternut pumpkin, goat cheese, and house salad \$13

Pot Pie

Homemade Beef stew, topped with crispy puff pastry, served with Mash potato and caramelized onion \$14

Falafel Platter

Homemade Falafel balls served with hummus, couscous salad, minted yogurt, warm pita and spicy pepper dip and pickles \$ 13

Vegetarian Dish of the Day

Please ask your server for vegetarian dish of the day \$12

DINNER BURGERS

All dinner burgers come with a choice of soup, fries or salad

Kobe Beef Burger

Quarter pound Kobe Beef patties on brioche burger bun with lettuce, tomato, onion and pickles. \$13 add bacon \$1.50, add cheese \$1

Corned Beef Sandwich

Traditional corned beef on toasted bread with melted cheese, sauerkraut, Dijon mustard, pickles.
\$12.95

Salmon Burger

¼ pound Salmon Burger patties, brioche bun, tartar sauce, Asian coleslaw, salsa verde \$14

Soup of the day

Large \$6 Small \$4

Kids Meals

All kids meals come with a choice of fries, soup or salad and is available for kids under 12 years old.

Plain pasta with butter \$ 4

Mini Burger with Chips \$ 6

PB & J Sandwich \$ 4

Grilled Cheese Sandwich \$ 4

Desserts

Chef's Selection of the day

Ask your server what your Chef has specially made for you today. \$5

Slice of Blackberry Pie

Handpicked fresh blackberries \$ 6

Slice of Huckleberry Pie

Our huckleberry pies are homemade with the same recipe since 1962. \$6.25

Ice Cream by the Scoop

One Scoop ~ \$ 2.50

Two Scoops ~ \$4.00

Ala Mode ~ Add \$1

Ice Cream Floats

Small ~ \$3.00

Large ~ \$4.00

Whole Huckleberry Pie

Our huckleberry pies are homemade with the same recipe since 1962.

Huckleberries grow wild in the mountains of Idaho & Montana and no one has yet figured out how to cultivate them.

So every August, along with the bears who love their taste, pickers comb the Bitterroots, Cabinets and Selkirks, picking them and carefully removing stems and leaves for our pies. \$ 35

Beverages

**Coffee (&Decaf), Hot/Iced Tea, Hot Chocolate
Milk 2%, Lemonade, Assorted Sodas & Juices ~ \$2
Huckleberry Lemonade \$3**

**Wine by the Glass ~ House Red \$6 ~ House White \$6
Ask for our complete wine list featuring over 50 different bottles!**

Microbrews on tap \$4.50 Bottled Microbrews \$3.50

***Thank you for coming!
Have a wonderful evening!***