

appetizers

SONORA EGG ROLLS

A fusion of seasoned chicken breast, green peppers, red onions, carrots, celery, black beans, cilantro and white cheddar cheese. Served with ponzu dipping sauce. 9.99

MILE HIGH NACHOS

Homemade tortilla chips loaded with white cheddar cheese, black beans or refritos, jalapeños, black olives, pico de gallo, sour cream, guacamole and salsa. 9.99

With grilled chicken, seasoned ground beef or steak 11.99

BLACKENED CHICKEN QUESADILLA

Two flour tortillas rubbed with blackened seasoning, grilled and stuffed with fajita marinated chicken breast, white cheddar cheese, grilled onions and diced green chilies. Served with guacamole, sour cream, and pico de gallo. 9.99

TRADITIONAL QUESADILLA

Two large flour tortillas stuffed with white cheddar, green onions and jalapeños, served with guacamole, sour cream and pico de gallo. 7.99

BREAKFAST POTATO SKINS

Crispy potato skins loaded with scrambled eggs, white cheddar, bacon and scallions served with green chile and salsa on the side. 8.99

SOUTHWESTERN CHEESE DIP

A bubbly mixture of two cheeses and three chilies, onions and avocado garnished with salsa and served with tortilla chips. 8.99

CREAMY ARTICHOKE DIP

Artichoke hearts and roasted red peppers baked with parmesan garlic cream cheese. Served with pita bread. 8.99

RACINES GREEN CHILE BOWL

Topped with pico de gallo and white cheddar cheese, served with flour tortillas. 6.99

FIESTA DIP

Refried beans, melted white cheddar cheese, seasoned sour cream, guacamole, jalapenos, pico de gallo and black olives, served with homemade corn tortilla chips and a side of salsa. 6.99

SOUP DU JOUR

Cup 2.99 Bowl 3.99

DINNER SIZE SALAD

Spinach, Caesar or Organic Field Greens 4.50

(only 2.50 when ordered with an entrée. Substitute The Wedge 5.99)

a la carte

Fresh Fruit Cup

Berries and cream

Grapefruit Half

Melon Half (cantaloupe or honeydew)

Racines' Cinnamon Roll

Swiss Fruit Bread

Butter Croissant

Almond or Chocolate Croissant

Fresh Bagel

Bagel and Cream Cheese

Fresh-baked Racines' Muffin

Scone

Cup of plain yogurt

Cup of strawberry yogurt

Cottage cheese

Side of bacon, sausage, turkey sausage or ham

Side of toast

English Muffin

beverages

Fresh Squeezed Orange Juice

Cranberry, Tomato, Unfiltered Apple, V-8, Grapefruit and Lemonade

Hot Tea, Iced Tea, Hot Chocolate & Milk

Coca-Cola, Diet Coke, Sprite, Mr. Pibb and Ginger Ale

San Pellegrino

Fruit and Yogurt Smoothies

Assorted flavors (protein powder extra)

Chai Tea



Regular and decaffeinated coffees plus espressos, cappuccinos and lattes. Soy milk available.

CHECK OUR AWARD-WINNING MARGARITAS ON RACINES' BAR & WINE MENU

Call ahead, before leaving your home or office, to be placed on our courtesy wait list
20% gratuity will be added to parties of 6 or more.

Racines

R E S T A U R A N T

B R U N C H

Eggs & Omelettes

FARMERS BREAKFAST

Two eggs, potatoes and a buttermilk biscuit. Served with bacon, link sausage, turkey sausage or ham. 6.99

AMERICAN BREAKFAST

Two eggs, any style, potatoes and a buttermilk biscuit. 4.99

STEAK AND EGGS

A char-grilled N.Y. Strip steak, with two eggs, potatoes and a biscuit. 13.99

CHEESY BISCUIT EGG SANDWICH

Scrambled eggs, white cheddar cheese and apple wood smoked bacon on our homemade cheese biscuit, served with potatoes. 6.99

SOUTHERN BISCUITS AND GRAVY

Buttermilk biscuits smothered in our sausage gravy served with two eggs and potatoes. 7.99

SOUTHWEST SKILLET

Two eggs any style over potatoes, topped with our pork green chile and white cheddar cheese, served with a flour tortilla. 7.99

DENVER SKILLET

Sautéed ham, green peppers and onions over potatoes. Topped with white cheddar, two eggs and served with a biscuit. 7.99

VEGGIE SKILLET

Sautéed green peppers and onions, broccoli, mushrooms and tomatoes over potatoes. Topped with two eggs, white cheddar cheese and served with a buttermilk biscuit. 7.99

BANDITO BURRITO

Black beans, scrambled eggs, pico de gallo, white cheddar, tortilla strips, wrapped in a large flour tortilla Smothered with white cheddar and our pork green chile. Served with sour cream and guacamole on the side. 8.99

HUEVOS RANCHEROS

Two eggs any style over corn tortillas and refried beans. Smothered with white cheddar cheese and pork green chile. Served with salsa and a flour tortilla. 7.99

EGGS MAZATLAN

Large flour tortilla stuffed with three scrambled eggs and guacamole. Topped with white cheddar and pork green chile. With salsa, sour cream and tortilla chips. 8.99

BREAKFAST BURRITO

Scrambled eggs, potatoes, bacon, green chilies and onions wrapped in a flour tortilla, smothered with pork green chile and topped with white cheddar. 8.99

CROISSANT HAM SCRAMBLE

A flaky butter croissant stuffed with three scrambled eggs and ham, then topped with Hollandaise and served with potatoes. 8.99

GREEK SCRAMBLE

Feta cheese, black olives, fresh basil and tomato scrambled with three eggs. Served with potatoes and toasted pita bread. 7.99

From the grill & pantry

BREAKFAST SALAD

Dixon's own granola recipe of oats, seeds, nuts and raisins, peanut oil and spices alongside strawberry non-fat yogurt sweetened with honey. Served with fresh fruit and Swiss fruit bread. 9.99

DIXON'S GRANOLA

Served with Swiss fruit bread. 5.99

OATMEAL

Cooked oats with raisins, brown sugar and walnuts. Served with Swiss fruit bread. 5.99

Add bananas or strawberries 1.00 each

Add blueberries 2.00

BAGEL AND CREAM CHEESE PLATTER

Presented with fresh fruit, tomato, onion and cream cheese. 6.99

SMOKED SALMON AND BAGEL PLATTER

Smoked Norwegian salmon served with cream cheese, capers, hard-boiled eggs, onion, tomatoes and a plain toasted bagel. 14.99

STRAWBERRY YOGURT

Non-fat yogurt with strawberries and sweetened with honey. Served with Swiss fruit bread. 5.99

FRUIT SALAD AND COTTAGE CHEESE

Fresh fruit salad served with cottage cheese and Swiss fruit bread or your choice of muffin. 9.99

BELGIAN WAFFLE

The traditional, jumbo malted waffle served with a warm berry sauce or brandied apple topping and fresh whipped cream. 5.99

Also served plain with syrup. 4.99

SMOKED SALMON AND CREAM CHEESE OMELETTE

Three egg omelette filled with Norwegian smoked salmon, cream cheese and chives, served with potatoes and a biscuit. 12.99

BTC OMELETTE

Three-egg omelette with premium bacon and diced tomato covered with white cheddar cheese. Served with a buttermilk biscuit and potatoes. 7.99

EGG WHITE OMELETTE

Three-egg white omelette without butter or cheese, skillet cooked with fresh baby spinach, mushrooms and onions. Served with sliced tomatoes and dry whole wheat toast. 7.99

CALIFORNIA OMELETTE

A three-egg omelette filled with guacamole, tomatoes and black olives, topped with white cheddar. Served with potatoes and a buttermilk biscuit. 7.99

SPINACH, MUSHROOM AND FONTINA CHEESE OMELETTE

Three egg omelette filled with mushrooms, fontina cheese and fresh spinach, served with potatoes and a buttermilk biscuit. 7.99

BOURSIN CHEESE OMELETTE

A three-egg omelette filled with fresh sauteed mushrooms, chives, Boursin cheese, (cream cheese, garlic and herbs.) Served with potatoes and a buttermilk biscuit. 7.99

GREEN CHILE OMELETTE

A three-egg omelette stuffed with Anaheim chilies and white cheddar, then smothered in pork green chile. Served with potatoes and a buttermilk biscuit. 7.99

EGGS BENEDICT

A traditional benedict with two poached eggs over Canadian bacon and a toasted English muffin. Served with Hollandaise and potatoes. 8.99

SMOKED SALMON BENEDICT

Two poached eggs with Norwegian smoked salmon and a toasted English muffin. Served with Hollandaise, asparagus spears and potatoes. 13.99

AVOCADO BENEDICT

Two poached eggs over sliced avocado and tomatoes on an English muffin. Served with Hollandaise and potatoes. 8.99

CRAB BENEDICT

Two poached eggs with Alaskan crab on an English muffin. Served with potatoes, asparagus spears and Hollandaise. 14.99

BACON PANCAKES

Our fresh buttermilk pancakes filled with crumbled bacon and served with whipped butter and maple syrup. 6.99

BANANA NUT PANCAKES

Our fresh buttermilk pancakes filled with toasted sunflower seeds, almonds, cashews, and fresh banana, served with whipped butter and maple syrup. 6.99

CHOCOLATE PEANUT BUTTER PANCAKES

Our fresh buttermilk pancakes filled with peanut butter and chocolate chips, served with with nutella and peanut butter syrup and maple syrup. 6.99

GINGERBREAD PANCAKES

Made with buttermilk, whole wheat flour, molasses, brown sugar and ginger. Served with whipped butter. Stack of two. 6.99

BUTTERMILK PANCAKES

Light, fluffy, and made with fresh buttermilk. Stack of two. 4.99

add fresh strawberries, banana, granola or chocolate chips for 1.00 each

add blueberries for 2.00

FRENCH TOAST

Sliced challah or whole wheat bread dipped in our cinnamon vanilla batter and grilled. Served with red raspberry preserves, whipped butter, maple syrup and powdered sugar. 6.99

Add bacon for 2.00 more

Salads

Choice of housemade dressings:
Bleu cheese, Ranch, Balsamic Vinaigrette, Honey Mustard, Ginger Soy, 1000 Island, Orange Balsamic, Caesar, Champagne Vinaigrette, Salsa Ranch

DIXONS STEAK SALAD

Seasoned, charbroiled flat iron steak, served over field greens with gorgonzola crumbles, tomatoes, sliced carrots, cucumbers red bell peppers and crispy fried onions. 13.99

MARKET SALAD

Mixed organic field greens with chopped chicken breast, feta cheese, carrots, corn, almonds and red grapes, served with champagne vinaigrette dressing on the side. 9.99

ROASTED RED PEPPER GOAT CHEESE SALAD

Fresh herbed goat cheese, breaded and fried crisp. Served with roasted red peppers, mixed field greens, kalamata olives, croutons, and balsamic vinaigrette. 10.99

CHICKEN CAESAR SALAD

Crisp romaine lettuce tossed in delicious Caesar dressing with parmesan cheese, topped with croutons, sliced red bell peppers, kalamata olives and a grilled chicken breast. 9.99

SOLITAIRE SALMON SALAD

Tossed baby spinach and arugula, fresh seasonal berries, feta cheese, curried pecans, red onions and tomatoes with an orange balsamic vinaigrette. 15.99

AHI SALAD NIÇOISE

Field greens, grilled sushi quality Ahi, tomatoes, haricot verts, red onions, anchovies, hard boiled egg, new potatoes, kalamata olives and capers. 14.99

COBB SALAD

Chopped chicken breast, bacon, gorgonzola crumbles, avocado, eggs, tomatoes, cucumbers, and capers, served over mixed greens. 9.99

NUTTY CHEESE SALAD

Mixed organic field greens with white cheddar and fontina cheeses, sliced bananas, sunflower seeds, toasted almonds, cashews, avocado and tomatoes. Recommended with Honey Mustard Dressing. 9.99

ORIENTAL CHICKEN SALAD

Breast of chicken, grilled with a soy and ginger sauce, served over a mixture of rice noodles, toasted almonds, snow peas, red peppers, cucumbers, carrots and tossed field greens with our special ginger soy dressing. 9.99

MEXICALI SALAD

Mixed greens tossed with seasoned grilled chicken breast, salsa ranch dressing, tortilla strips, black beans, white cheddar cheese, roasted corn salsa, pico de gallo and avocado. 9.99

"THE WEDGE"

Crisp wedge of iceberg lettuce with applewood smoked bacon, green onions, bleu cheese crumbles, diced tomatoes and bleu cheese dressing. 7.99

Sandwiches

All Sandwiches are served with your choice of French fries, fruit salad, cup of the soup du jour, Asian slaw, sweet potato fries, rosemary potatoes, mashed potatoes, cottage cheese or coleslaw. Add any dinner size salad for 2.50 or The Wedge for 5.99

SMOKIN' GOUDA AND TURKEY

Oven roasted turkey breast, smoked Holland gouda cheese, cranberry sauce and mayonnaise on a fresh croissant. 9.99

RACINES CLUB

Thinly sliced turkey breast, applewood smoked bacon, white cheddar cheese, lettuce, tomato and mayonnaise on toasted sourdough, country white or wheat bread. 9.99

PRIME RIB FRENCH DIP

Thinly sliced prime rib served au jus with your choice of bread. 11.99

PRIME RIB FRENCH PHILLY

Same as above but add grilled peppers and onions, topped with American cheese. 12.99

AHI TUNA SANDWICH

Broiled rare with wasabi mayonnaise and pickled ginger on the side. 12.99

SANTA FE TURKEY GRILL

Fresh turkey on grilled sourdough with white cheddar cheese, fire roasted green chile strip and cilantro mayonnaise. 9.99

REUBEN

Lean corned beef, Swiss cheese, sauerkraut and Thousand Island dressing, grilled on pumpernickel. 9.99

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, avocado, tomato, bacon and white cheddar cheese. Served with spicy mayo on the side. 9.99

TUNA MELT

Albacore tuna salad grilled on sourdough bread with Swiss cheese. 8.99

HOT TURKEY SANDWICH

Roasted and sliced turkey breast, served open-faced on sourdough bread with mashed potatoes as your side, turkey gravy, cranberry sauce and veggies. 11.99

ALL AMERICAN BURGER CLASSIC

All natural burger, flame-grilled and served on your choice of bun with lettuce, tomato, onion and pickle. No charge for cheese. Choice of white cheddar, white American, Swiss, fontina, blue cheese, havarti or pepper jack. 8.99

DIXONS BACON BURGER

All natural burger, flame-grilled and served on your choice of bun with smoked bacon and melted cheddar cheese, lettuce, tomato, onion and a pickle. 9.99

BUFFALO BURGER

Tasty, lean ground buffalo served on your choice of bun with lettuce, tomato, onion and a pickle. Choice of white cheddar, Swiss, white American, havarti or pepper jack. 11.99

*best served rare or medium rare

JALAPEÑO CREAM CHEESE BURGER

Flame grilled all natural burger topped with jalapeno cream cheese served on your choice of bun with a side of pork green chile. 9.99

VEGGIE BURGER

Made with a blend of vegetables, grains, herbs, cheese and spices. Grilled and topped with melted white cheddar cheese, fresh arugula, sliced tomatoes and fried onions on your choice of bun. Spicy mayonnaise on the side. 9.99

specialty

FISH AND CHIPS

Our award-winning cod filets, dipped in beer batter and deep fried. Served with "chips", coleslaw and tartar sauce. 11.99