

# 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. 8.99

## DOUBLE TROUBLE

### BUFFALO WINGS

Chicken wings crisp fried, then dipped in our buffalo sauce and crisp fried again, served with blue cheese dressing, buffalo sauce, carrots and celery sticks. 9.99

## LOADED POTATO SKINS

Filled with melted white cheddar cheese, applewood smoked bacon and garnished with diced tomatoes and scallions. Served with sour cream. 7.99

## COCO SHRIMP

Shrimp dipped in flaked coconut and deep fried. Served with curry sauce. 11.99

## MILE HIGH NACHOS

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

Add grilled chicken, grilled steak or seasoned ground beef 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

## GREEN CHILE CHEESE FRIES

French fries smothered with our pork green chile and white cheddar cheese. 5.99

## FIESTA DIP

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

## 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

## 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

## HOUSEMADE GUACAMOLE

Made fresh daily from ripe avocados, cilantro, jalapeños and onions. Served with crispy chips. 7.99

## CREAMY ARTICHOKE DIP

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

add blackened chicken 2.00

## FRENCH ONION SOUP

A large crock topped with parmesan croutons and melted Swiss. 6.99

## RACINES GREEN CHILE BOWL

Pork green chile served with pico de gallo, white cheddar and tortillas. 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)

# dessert

Made by our bakers in the Racines Bake Shop

## BANANA CREAM PIE

Fresh banana cream pie topped with real whipped cream. 4.99

## WHITE CHOCOLATE & KEY LIME PIE

Key lime filling in a graham cracker crust with white chocolate shavings. 4.99

## CARROT CAKE

Everybody's favorite! Lots of raisins, coconut and nuts, complete with cream cheese frosting. 4.99

## MOCHA ICE CREAM PIE

Layers of coffee and chocolate ice cream, chocolate wafer crust and chocolate syrup. 4.99

## PRALINE ICE CREAM PIE

Graham cracker crust with layers of butter pecan ice cream, butterscotch syrup and pecans. 4.99

## CHEESECAKE

Topped with seasonal berries. 4.99

## APPLE CRUMB TORTE

### À LA MODE

Made with fresh apples and baked in a caramel sauce. 4.99

## RACINES TUILLE COOKIE AND

### ICE CREAM

A fancy cookie made with almonds and filled with premium ice cream. 4.99

## RACINES' BROWNIE À LA MODE

Choose from our Original Chocolate, German Chocolate or White Chocolate Raspberry brownie topped with premium ice cream and chocolate fudge sauce. 4.99

## CHOCOLATE BROWNIE PARFAIT

A swirl of rich fudge sauce, our famous chocolate brownie, vanilla ice cream, strawberries and whipped cream. 4.99

## CRÈME BRULÉE

Classic vanilla bean custard topped with caramelized sugar and fresh berries. 4.99

## PEANUT BUTTER CHEESECAKE

Homemade creamy cheesecake in an Oreo crust topped with peanut butter and served with peanut butter chips. 4.99

## FLOURLESS "PARIS"

### CHOCOLATE CAKE

A silky-rich chocolate cake served with fresh berries and a dollop of whipped cream. 4.99

## PEACH COBBLER

Racines' cobbler made with glazed Georgia peaches and served à la mode. 4.99

CALL AHEAD AND WE'LL BOX UP A SELECTION OF FAVORITE PASTRIES FOR YOUR OFFICE CREW.

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



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

# beverages

Fruit and Yogurt Smoothies Assorted flavors (protein powder extra)

Chai Tea

# Late Breakfast

## STEAK AND EGGS

A charbroiled N.Y. Strip steak, served with eggs any style, potatoes and toast. 13.99

## SMOKED SALMON AND BAGEL

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

## HUEVOS RANCHEROS

Two eggs sunny-side up, served over yellow corn tortillas and refried beans, smothered in green chile and topped with white cheddar cheese. Served with a flour tortilla, lettuce, guacamole, sour cream and pico de gallo. 7.99

## EGGS MAZATLAN

A soft flour tortilla filled with scrambled eggs and guacamole, topped with green chile and white cheddar cheese. Served with salsa, sour cream and tortilla chips. 8.99

## FARMER'S BREAKFAST

Two eggs any style, served with premium smoked bacon, potatoes and toast. 6.99

Call ahead, before leaving your home or office, to be placed on our courtesy wait list. 18% gratuity will be added to parties of 6 or more.

# Racines

R E S T A U R A N T

# Salads

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

## 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

## GREEK SALAD

Mixed field greens topped with roasted red peppers, kalamata olives, capers, red onions, grape tomatoes, feta cheese and croutons. Recommended with balsamic vinaigrette. 7.99

with grilled chicken breast 9.99

## 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  
served vegetarian 12.99

## "THE WEDGE"

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

## COBB SALAD

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

## 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

## 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

with grilled chicken breast 11.99

## 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 chicken breast, salsa ranch dressing, tortilla strips, black beans, white cheddar cheese, corn, pico de gallo and sliced avocado. 9.99

## 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

## 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

# Burgers\*

All of our beef burgers are made with all natural beef, never treated with hormones or antibiotics.

## SOUTHWEST TURKEY BURGER

Grilled turkey burger topped with a Anaheim green chili strip and melted pepper jack cheese, served with spicy mayo on the side. 9.99

## ALL AMERICAN BURGER CLASSIC

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

## JALAPEÑO CREAM CHEESE BURGER

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

## DIXONS BACON BURGER

Our All American Burger, flame-grilled and served on your choice of bun with smoked bacon and melted cheddar cheese with 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, blue cheese or pepper jack. 11.99

\*best served rare or medium rare

## VEGGIE BURGER

Grilled and topped with melted white cheddar cheese and served on your choice of bun with fresh arugula, sliced tomatoes and fried onions. Spicy mayonnaise on the side. 9.99

# sandwiches\*

## 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 on your choice of bread. 11.99

## PRIME RIB FRENCH PHILLY

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

## 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

## GRILLED AHI TUNA SANDWICH

Broiled rare and served with shredded lettuce, sliced tomatoes, wasabi mayonnaise and pickled ginger on the side. 12.99

## SANTA FE TURKEY GRILL

Grilled sourdough bread with fresh roasted turkey, white cheddar, fire roasted green chile strip and cilantro mayonnaise. 9.99

## REUBEN

The king of sandwiches! Lean corned beef, Swiss cheese, sauerkraut and Thousand Island dressing, grilled on pumpnickel. 9.99

## PORTOBELLO SANDWICH

Marinated, grilled portabella mushroom with fresh spinach, roasted red pepper, red onion, marinated tomatoes and melted havarti cheese. Spicy mayo on the side. 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

## SPICY BUFFALO CHICKEN SANDWICH

Grilled chicken breast marinated in Buffalo hot sauce topped with gorgonzola cheese and served with shredded lettuce, sliced tomatoes and spicy mayonnaise on the side. 9.99

## VIETNAMESE VEGETARIAN SANDWICH

Chili garlic mayo, sliced cucumber, tomato, fresh jalapeños, avocado, shredded carrots, daikon, white vinaigrette dressing and fresh cilantro on a baguette roll. 8.99

## FLORIBBEAN FISH SANDWICH

Jerked, blackened or grilled fish of the day with shredded lettuce, sliced tomatoes and tartar sauce on the side. 10.99

## GRILLED MONTE CRISTO

A combination of turkey breast, smoked ham and Swiss cheese, layered between three slices of wheat bread, dipped in an egg batter and grilled. Served with red raspberry preserves and powdered sugar. 9.99

\* All Burgers and Sandwiches are served with your choice of French fries, fruit salad, cup of the soup du jour, sweet potato fries, brown rice, Spanish rice, Asian slaw, rosemary potatoes, mashed potatoes, cottage cheese, sliced tomatoes, fresh sautéed or steamed veggies or coleslaw. Add a dinner side salad for 2.50 or a Wedge salad for 5.99.

Ask your server for our gluten-free menu.

# southwestern

Add a dinner side salad for 2.50 or a Wedge salad for 5.99

## AZTEC CHICKEN

A combination of chicken breast, sliced, sautéed and served in a sauce of sour cream, chipotle peppers, white cheddar cheese, and pico de gallo. Presented over crisp corn tortilla strips with black beans and guacamole. 12.99

## BLACKENED AHI WRAP

Stuffed with blackened sushi quality Ahi, crisp romaine, fried wontons and daikon drizzled in honey mustard sauce. Served with sides of black beans, ponzu dipping sauce and guacamole. 11.99

substitute chicken 10.99

## CHICKEN ENCHILADA AND RELLENO COMBINATION

Roast chicken, onions and peppers rolled in corn tortillas, topped with our enchilada sauce and melted white cheddar cheese. Served with shredded lettuce, diced tomatoes, guacamole, sour cream, refried beans, Spanish rice and a smothered green chile relleno. 10.99

## BLACK BEAN ENCHILADAS

Three corn tortillas rolled with black beans, grilled bell peppers and onions. Smothered in our vegetarian enchilada sauce and topped with melted white cheddar cheese. Served with Spanish rice, shredded lettuce, guacamole, sour cream and diced tomatoes. 9.99

## CHILE RELLENO COMBO

Two chile rellenos, smothered in pork green chile or our vegetarian enchilada sauce, served with Spanish rice, refritos and a guacamole tostada. 10.99

## WALTER BURRITO

Seasoned ground beef stuffed inside a large flour tortilla with Spanish rice, housemade refried beans and sour cream, smothered in green chile, melted white cheddar cheese and topped with sliced avocado. Served with shredded lettuce and diced tomatoes. 10.99

## RACINES FAJITA PLATTER

Served with flour tortillas, grilled peppers and onions, guacamole, sour cream, white cheddar cheese, pico de gallo and shredded lettuce. Your choice of: steak, breast of chicken or eggplant 13.99

## CRISPY BEEF TACOS

Crisp corn tortillas loaded with seasoned ground beef, shredded white cheddar cheese, shredded lettuce, and diced tomatoes. Served with Spanish rice, refried beans, guacamole and sour cream. 8.99

## BAJA FISH TACOS

Grilled, blackened or jerked fish of the day with shredded lettuce, cheddar cheese, diced tomatoes, green onions and salsa ranch dressing. Served with Spanish rice and black beans. 9.99

## CRISPY FISH TACOS

North Atlantic cod fillets battered, fried and stuffed inside two flour tortillas with shredded cabbage, fresh lime, salsa ranch dressing and pico de gallo. Served with black beans and Spanish rice. 9.99

## CHEESE & ONION ENCHILADA PLATE

Three corn tortillas filled with white cheddar cheese and onions, smothered in our vegetarian enchilada sauce and served with Spanish rice, refried beans, sour cream and guacamole. 8.99

# PASTAS

Add dinner salad or Caesar dinner salad 2.50 or The Wedge for 5.99

## LINGUINI RUSTICA

Fresh tomatoes, shallots, garlic, kalamata olives and fresh basil sautéed in olive oil, tossed with sliced almonds, feta cheese and linguini, served with garlic bread. 11.99

## CREAMY CHICKEN MARSALA

Grilled marinated chicken breast, sautéed mushrooms, grilled onions and fresh tomatoes tossed with penne pasta and our Marsala cream sauce, topped with parmesan cheese and fresh parsley, served with garlic bread. 13.99

## SONORA PASTA

Marinated grilled chicken breast, sautéed onions, mushrooms, green & red bell peppers, tossed with penne pasta, pepper jack cheese and our spicy Mexican cream sauce, served with garlic bread. 11.99

## SPAGHETTI MARINARA

Our housemade marinara sauce served over spaghetti noodles, topped with parmesan cheese and served with garlic bread. 7.99

Add Italian sausage 3.00

Add housemade meatballs 3.00

## CHICKEN PARMESAN

Crispy chicken breast served over linguini with marinara, melted cheese and vegetables du jour. 13.99

## EGGPLANT PARMESAN

Fresh eggplant, breaded and deep fried. Served over linguini with marinara sauce, melted cheese and vegetables du jour. 12.99

## BAKED ZITI

Ziti pasta tossed with marinara sauce and topped with a melted cheese medley of fontina, fresh mozzarella, white cheddar, chevre and parmesan. 11.99

add spicy Italian sausage 13.99

# Specialties

Add dinner salad or Caesar dinner salad 2.50 or The Wedge for 5.99

## RED MISO SALMON

Charbroiled miso glazed salmon cooked medium, served over brown rice with sautéed julienne vegetables, spicy chili garlic sauce and pickled ginger. 14.99

## AHI TUNA

Served rare atop sautéed julienne vegetables with organic brown rice, spicy garlic chili sauce and pickled ginger. 14.99

## FISH AND CHIPS

Our award winning cod fillets, dipped in beer batter, fried crisp and presented with coleslaw, "chips" and tartar sauce. 11.99

## CHICKEN FRIED STEAK OR CHICKEN

Choose from fresh chicken breast or tender sirloin steak, seasoned, battered and fried crisp. Served with vegetable du jour, mashed potatoes and country gravy. 12.99

## SOLEDAD'S COD

Slowly broiled cod in garlic butter, fresh lime and cracked red pepper. Served with brown rice, pico de gallo and refried beans. 12.99

## CEDAR PLANK SALMON

Atlantic salmon cooked medium on a cedar plank topped with a sautéed mixture of cilantro, tomatoes, garlic, red onions and whole kalamata olives tossed with lemon juice. Served with organic brown rice. 15.99

## NEW YORK STRIP STEAK

A New York strip steak, charbroiled and served with a choice of potato, vegetables du jour and a side of Boursin cheese. 22.99

## STIR FRY

A variety of julienne vegetables plus broccoli, water chestnuts and snow peas stir fried in sesame oil and ponzu sauce, served with brown rice, garlic chili sauce and pickled ginger on the side. 9.99

with chicken 11.99

## BLACKENED CHICKEN PLATTER

Blackened chicken breast served with sautéed julienne vegetables and brown rice. 10.99