RESTAURANT



Eggs & Omelettes

FARMERS BREAKFAST*

Two eggs, potatoes and a buttermilk biscuit. Served with bacon, link sausage, turkey sausage or ham. 9.99

AMERICAN BREAKFAST*

Two eggs, any style, potatoes and a buttermilk biscuit. 7.99

CHICKEN FRIED STEAK AND EGGS

Seasoned tender sirloin, battered and fried crisp smothered in our country gravy. Served with two eggs any style, hash browns and a buttermilk biscuit. 15.99

STEAK AND EGGS*

A chargrilled N.Y. Strip steak, with two eggs, potatoes and a biscuit. 18.99

BREAKFAST TACOS

Scrambled eggs, black beans, chorizo and white cheddar wrapped in both a flour and corn tortillas with potatoes, shredded lettuce and pico de gallo on the side. 10.99

DAVID'S EGG SANDWICH*

Scrambled eggs, white American cheese and turkey sausage on toasted English muffin with potatoes. 8.99

CORNED BEEF SKILLET*

Housemade corned beef and onions over crispy potatoes topped with two eggs, Fontina cheese and served with a buttermilk biscuit. 11.99

SOUTHWEST SKILLET*

Two eggs any style over potatoes, topped with our pork green chile and white cheddar cheese, served with a flour tortilla. 11.99

DENVER SKILLET*

Sautéed ham, green peppers and onions over potatoes. Topped with white cheddar, two eggs and served with a biscuit. 11.99

VEGGIE SKILLET*

Sautéed green peppers and onions, broccoli, mushrooms and tomatoes over potatoes. Topped with two eggs, white cheddar with a buttermilk biscuit. 11.99

RACINES BREAKFAST SANDWICH*

Scrambled eggs, fresh spinach, applewood smoked bacon, white cheddar cheese on toasted brioche with potatoes. 10.99

MIGAS*

Eggs scrambled with pepper jack cheese, pico de gallo and corn tortilla strips served with refried beans, salsa and a flour tortilla. 10.99

HUEVOS RANCHEROS*

Two eggs any style, served over corn tortillas smothered in pork green chile, topped with white cheddar. Served with Spanish rice, refried beans and a flour tortilla. 10.99

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. 11.99

ENCHILADAS & EGGS*

Two eggs any style with two cheese and onion enchiladas, refried beans and pico de gallo. 11.99

TOSTADAS DEL SOL*

Crispy corn tortilla topped with one egg, chorizo, refried beans, pico de gallo, white cheddar and guacamole, served with hash browns. 10.99

CHORIZO BREAKFAST BURRITO*

Scrambled eggs, potatoes, chorizo, green chilies and onions wrapped in a flour tortilla, smothered with our pork green chili and white cheddar cheese, served with shredded lettuce, diced tomato, sour cream and guacamole. 11.99

BACON 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 served with shredded lettuce, diced tomato, sour cream and guacamole. 11.99

SOUTHERN BISCUITS AND GRAVY*

Buttermilk biscuits smothered in our sausage gravy served with two eggs and potatoes. 11.99

CROISSANT HAM SCRAMBLE*

A flaky butter croissant stuffed with three scrambled eggs and ham, then topped with Hollandaise and served with potatoes. 11.99

GREEK SCRAMBLE*

Feta cheese, black olives, fresh basil and tomato scrambled with three eggs. Served with potatoes and toasted pita bread, 10.99

AVOCADO CHEDDAR OMELETTE

Three-egg omelette filled with white cheddar cheese and avocado, served with potatoes and buttermilk biscuit. 10.99

BTC OMELETTE

Three-egg omelette with premium bacon and diced tomato covered with white cheddar cheese. Served with a buttermilk biscuit and potatoes. 11.99

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. 11.99

CALIFORNIA OMELETTE

A three-egg omelette filled with guacamole, tomatoes and black olives, topped with white cheddar. Served with potatoes and a buttermilk biscuit. 11.99

SPINACH, MUSHROOM AND FONTINA CHEESE OMELETTE

Three egg omelette filled with mushrooms, fontina cheese and fresh spinach, with potatoes and a buttermilk biscuit. 11.99

MUSHROOM & BOURSIN CHEESE OMELETTE

A three-egg omelette filled with fresh sauteed mushrooms, chives, Boursin cheese (cream cheese, garlic and herbs.) With potatoes and a buttermilk biscuit. 10.99

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. 10.99

EGGS BENEDICT*

Canadian bacon and a toasted English muffin.
Served with Hollandaise and potatoes 1199

SMOKED SALMON BENEDICT*

Two poached eggs with Norwegian smoked salmon and a toasted English muffin. Served with Hollandaise, asparagus spears and potatoes. 16.99

AVOCADO BENEDICT*

Two poached eggs over sliced avocado and tomatoes on an English muffin. Served with Hollandaise and potatoes. 11.99

CRAB BENEDICT*

Two poached eggs with Alaskan crab on an English muffin. Served with potatoes, asparagus spears and Hollandaise. 17.99

From the grill & pantr

BREAKFAST SALAD

Dixon's own granola recipe of oats, seeds, nuts and raisins, peanut oil and spices alongside strawberry non-fat Greek yogurt sweetened with honey. Served with fresh fruit and Swiss fruit bread. 10.99

DIXON'S GRANOLA

Served with Swiss fruit bread. 7.99

OATMEAL

Cooked oats with raisins. brown sugar and walnuts and served with Swiss fruit bread. 8.99

Add bananas or strawberries 1.50 each

Add blueberries 2.50

BAGEL AND CREAM CHEESE PLATTER

Presented with fresh fruit, tomato, onion and cream cheese. 7.99

SMOKED SALMON AND BAGEL PLATTER

Smoked Norwegian salmon served with cream cheese, capers, hard-boiled egg, onion, tomatoes and a plain toasted bagel. 16.99

STRAWBERRY YOGURT

Non-fat Greek yogurt with strawberries and sweetened with honey. Served with Swiss fruit bread. 6.99

BELGIAN WAFFLE

The traditional, jumbo malted waffle served with a warm berry sauce and fresh whipped cream. 7.99

Also served plain with syrup. 5.99

BACON PANCAKES

Our fresh buttermilk pancakes filled with crumbled bacon and served with whipped butter and maple syrup. 8.99

BANANA NUT PANCAKES

Our fresh buttermilk pancakes filled with toasted sunflower seeds, almonds, cashews, and fresh banana, served with whipped butter and maple syrup. 8.99

GINGERBREAD PANCAKES

Made with buttermilk, whole wheat flour, molasses, brown sugar and ginger. Served with whipped butter. Stack of two, 8.99

BUTTERMILK PANCAKES

Light, fluffy, and made with fresh buttermilk. Stack of two. 6.99

add fresh strawberries, banana, granola or chocolate chips for 1.50 each

add blueberries for 2.50

FRENCH TOAST

Sliced egg bread or whole wheat bread dipped in our cinnamon vanilla batter and grilled. Served with red raspberry preserves, whipped butter, maple syrup and powdered sugar. 7.99

Add bacon for 2.99 more



Choice of housemade dressings:

Bleu cheese, Ranch , Balsamic Vinaigrette, Honey Mustard. Ginger Soy, 1000 Island, Orange Balsamic, Caesar, Greek, Salsa Ranch, Red Wine Vinaigrette

BUFFALO CHICKEN SALAD

Fried chicken tenders tossed in buffalo sauce over romaine lettuce, celery, carrots, cucumber, tomatoes, green onions and gorgonzola served with choice of dressing. 12.99

MANDARIN ORANGE CHICKEN SALAD

Grilled chicken breast over rice noodles, field greens, toasted almonds, pea pods, red pepper, cucumber, tomatoes, carrots and mandarin oranges with ginger soy dressing 13.99

DIXONS STEAK SALAD*

Seasoned, charbroiled steak, served over field greens with gorgonzola crumbles, tomatoes; sliced carrots, cucumbers, roasted red peppers and crispy fried onions. 17.99

GREEK SALAD

Mixed field greens topped with roasted red peppers, kalamata olives, capers, cucumbers, red onions, grape tomatoes, feta cheese and croutons. Recommended with our Greek dressing. 10.99 with grilled chicken breast 13.99

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. 12.99

SOLITAIRE SALMON SALAD*

Tossed baby spinach and arugula, fresh seasonal berries, feta cheese, curried pecans, red onions and tomatoes with an orange balsamic vinaigrette. 17.99

AHI SALAD NIÇOISE*

Field greens, grilled ahi tuna, tomatoes, haricot verts, red onions, anchovies, hard boiled egg, new potatoes, kalamata olives and capers. 17.99

COBB SALAD

Chopped chicken breast, bacon, gorgonzola crumbles, avocado, eggs, tomatoes and cucumbers, served over mixed greens. 13.99

SHERMAN STREET BEET SALAD

Romaine lettuce with pickled beets, carrots, tomato, cucumber, red onion, gorgonzola and walnuts. 12.99

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. 11.99 with grilled chicken breast 14.99

MEXICALI SALAD

Mixed greens tossed with seasoned grilled chicken breast, salsa ranch dressing, tortilla strips, black beans, white cheddar cheese, corn, pico de gallo and avocado. 12.99

"THE WEDGE"

Crisp wedge of iceberg lettuce with applewood smoked bacon, green onions, bleu cheese crumbles, diced tomatoes and bleu cheese dressing. 9.99

sandwiches

All Sandwiches are served with your choice of French fries, fruit salad, cup of the soup du jour, Asian slaw, stuffing, roasted potatoes, mashed potatoes, cottage cheese, coleslaw, or sweet potato fries (1.00 additional). Add any dinner size salad for 4.99.

GUACAMOLE & BACON GRILLED CHEESE

White cheddar, pepper jack, guacamole, tomato, crushed corn chips, applewood smoked bacon on grilled sourdough. 10.99

TAOS TURKEY GRILL

House roasted turkey, applewood smoked bacon, green chile strips, pepper jack cheese, sliced tomato, spicy mayo on grilled sourdough, 12.99

SMOKIN' GOUDA AND TURKEY

Oven roasted turkey breast, smoked Holland gouda cheese, cranberry sauce and mayonnaise on a fresh croissant. 11.99

RACINES CLUB

Thinly sliced turkey breast, ham, applewood smoked bacon, white cheddar cheese, lettuce, tomato and mayonnaise on toasted sourdough, country white or wheat bread. 11.99

FRENCH DIP

Thinly sliced roast beef served au jus on a baguette. 14.99

FRENCH PHILLY

Same as above but add grilled peppers and onions, topped with American cheese. 15.99

AHI TUNA SANDWICH*

Broiled rare with wasabi mayonnaise and pickled ginger on the side. 15.99

REUBEN

Lean corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, grilled on marble rye. 12.99

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, avocado, tomato, bacon and white cheddar cheese. Served with spicy mayo on the side. 12.99

CHICKEN CLUB WRAP

Grilled chicken breast, apple wood smoked bacon, white cheddar cheese, diced tomatoes, shredded lettuce and ranch dressing wrapped in a large chipotle tortilla. 11.99

TUNA MELT

Albacore tuna salad grilled on sourdough bread with Swiss cheese. 9.99

ALL AMERICAN BURGER CLASSIC*

All natural burger, flame-grilled and served with lettuce, tomato, onion and pickle. No charge for cheese. Choice of white cheddar, white American, Swiss, fontina, blue cheese or pepper jack. 11.99

DIXONS BACON BURGER*

All natural burger, flame-grilled and served with smoked bacon and melted cheddar cheese, lettuce, tomato, onion and a pickle. 12,99

MUSHROOM BURGER*

Flame grilled all natural burger topped with mushrooms, grilled onions and Swiss cheese. 12.99

JALAPEÑO CREAM CHEESE BURGER*

Flame grilled all natural burger topped with jalapeño cream cheese. 11.99

BUFFALO BURGER*

Tasty, lean ground buffalo served with lettuce, tomato, onion and a pickle. Choice of white cheddar, Swiss, white American or pepper jack. 14.99

*best served rare or medium rare

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. Spicy mayonnaise on the side. 11.99

specialties

FISH AND CHIPS

Our award-winning cod fillets, dipped in beer batter and deep fried. Served with "chips", coleslaw and tartar sauce. 13.99

HOT TURKEY DINNER

Roasted and sliced turkey breast, served with stuffing, mashed potatoes, turkey gravy, cranberry sauce and vegetables du jour. 14.99



GOAT CHEESE TOTS

Lightly breaded fried goat cheese with Jezebel sauce and an arugula salad. 10.99

REUBEN ROLLS

Corned beef, Swiss cheese and sauerkraut wrapped and fried crisp, served with 1000 Island dipping sauce. 11.99

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. 12.99

Topped with grilled chicken or steak 14.99

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. 11.99

FRIED PICKLES

Lightly breaded dill pickle slices fried crisp and served with ranch dressing. 8.99

TRADITIONAL QUESADILLA

Two large flour tortillas stuffed with white cheddar, green onions and jalapeños, served with guacamole, sour cream and pico de gallo. 9.99

SPINACH, MUSHROOM AND CHICKEN QUESADILLA

Two large flour tortillas stuffed with grilled chicken breast, fresh spinach, pico de gallo, sautéed mushrooms and white cheddar served with guacamole, sour cream and salsa. 11.99

RACINES QUESO DIP

A bubbly mixture of two cheeses and three chilies, onions and avocado garnished with salsa and served with tortilla chips. 10.99

CREAMY ARTICHOKE DIP

Artichoke hearts and roasted red peppers baked with parmesan garlic cream cheese. Served with pita bread. 11.99

RACINES GREEN CHILE BOWL

Topped with pico de gallo and white cheddar cheese, served with flour tortillas. 8.99

SOUP DU JOUR

Cup 4.99 Bowl 5.99

DINNER SIDE SALAD

Spinach, Caesar or Organic Field Greens 5.99 (only 4.99 when ordered with an entrée)

HouseMade desserts & pastries

Made by our bakers in the Racines Bake Shop

ALMOND CROISSANT 3.99

CINNAMON ROLL 3.99

CHOCOLATE CROISSANT 3.99

DUTCH APPLE PIE

Fresh apples baked in caramel sauce. 6.99

SALTED CARAMEL BROWNIE Á LA MODE

Racines' chocolate brownie topped with salted caramel sauce and premium ice cream. 6.99

BANANA CREAM PIE

Fresh banana cream pie topped with real whipped cream. 6.99

KEY LIME PIE

Key lime filling in a graham cracker crust with raspberry sauce and white chocolate shavings. 6.99

CARROT CAKE

Everybody's favorite! Lots of raisins, coconut and nuts, complete with cream cheese frosting. 6.99

MOCHA ICE CREAM PIE

Layers of coffee and chocolate ice cream, chocolate wafer crust and chocolate syrup. 6.99

CHEESECAKE

Topped with seasonal berries. 6.99

RACINES' BROWNIE Á LA MODE

Choose from our Original Chocolate or German Chocolate brownie topped with premium ice cream and chocolate fudge sauce. 6.99

CHOCOLATE BROWNIE PARFAIT

A swirl of rich fudge sauce, our famous chocolate brownie, vanilla ice cream, strawberries and whipped cream. 6.99

CRÈME BRULEE

Classic vanilla bean custard topped with caramelized sugar and fresh berries. 6.99

PEANUT BUTTER CHEESECAKE

Homemade creamy cheesecake in an Oreo crust topped with peanut butter and served with peanut butter chips. 6.99

FLOURLESS "PARIS" CHOCOLATE CAKE

A silky-rich chocolate cake served with fresh berries and a dollop of whipped cream. 6.99

PEACH COBBLER

Racines' cobbler made with glazed Georgia peaches and served á la mode. 6.99

Fresh Squeezed Orange Juice

Cranberry, Tomato, Apple Juice, Apple Cider, V-8, Grapefruit and Lemonade

Hot Tea, Iced Tea, Hot Chocolate & Milk

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

IBC Root Beer, IBC Diet Root Beer and IBC Cream Soda by the bottle

San Pellegrino

Fruit and Yogurt Smoothies Assorted flavors (protein powder extra) beverages

Chai Tec

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

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All of our dishes are prepared-to-order at Racines and our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens.

Call ahead, before leaving your home or office, to be placed on our courtesy wait list