

The background is a vibrant red with several overlapping abstract shapes: a large light blue circle at the top right, a dark blue square at the top left, a yellow rectangle in the middle right, a green shape at the bottom right, and a purple shape at the bottom. A large, wavy yellow shape is on the left side.

Racines

R E S T A U R A N T

appetizers

GOAT CHEESE TOTS

Lightly breaded fried goat cheese with marinara and an arugula salad. 9.99

REUBEN ROLLS

Cornd beef, Swiss cheese and sauerkraut wrapped and fried crisp, served with 1000 Island dipping sauce. 10.99

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. 11.99

LOADED POTATO SKINS

Filled with melted white cheddar cheese, applewood smoked bacon and garnished with diced tomatoes and scallions. Served with sour cream. 9.99

FRIED PICKLES

Lightly breaded dill pickle slices fried crisp and served with ranch dressing. 7.99

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. 11.99

Topped with grilled chicken or grilled steak* 13.99

GREEN CHILE CHEESE FRIES

French fries smothered with our pork green chile and white cheddar cheese. 6.99

HOUSEMADE GUACAMOLE

Made fresh daily from ripe avocados, cilantro, jalapeños and onions. Served with crispy chips. 8.99

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. 10.99

TRADITIONAL QUESADILLA

Two large flour tortillas stuffed with white cheddar, green onions and jalapeños. Served with guacamole, sour cream and pico de gallo. 8.99

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. 10.99

SOUTHWESTERN CHEESE DIP

A bubbly mixture of two cheeses and three chilies, onions and avocado garnished with salsa and served with tortilla chips. 9.99

CREAMY ARTICHOKE DIP

Artichoke hearts and roasted red peppers baked with parmesan garlic cream cheese. Served with pita bread. 10.99

FRENCH ONION SOUP

A large crock topped with parmesan croutons and melted Swiss. 7.99

RACINES GREEN CHILE BOWL

Pork green chile topped with pico de gallo and white cheddar, served with flour tortillas. 7.99

SOUP DU JOUR

Cup 3.99 Bowl 4.99

DINNER SIDE SALAD

Spinach, Caesar or Organic Field Greens 4.99

(only 3.99 when ordered with an entrée.)

Late Breakfast

FARMER'S BREAKFAST*

Two eggs any style, served with premium smoked bacon, potatoes and toast. 8.99

STEAK AND EGGS*

A charbroiled N.Y. Strip steak, served with eggs any style, potatoes and toast. 17.99

SMOKED SALMON AND BAGEL

Smoked salmon served with cream cheese, capers, hard-boiled egg, chopped onions and tomatoes with a toasted plain bagel. 15.99

AVOCADO CHEDDAR OMELETTE

Three-egg omelette filled with white cheddar cheese and avocado, served with potatoes and toast. 9.99

HUEVOS RANCHEROS*

Two eggs any style, served over yellow corn tortillas and refried beans, smothered in pork green chile, topped with white cheddar cheese. Served with a flour tortilla, lettuce, guacamole, sour cream and diced tomato. 10.99

EGGS MAZATLAN*

A soft flour tortilla filled with scrambled eggs and guacamole, topped with pork green chile and white cheddar cheese. Served with salsa, sour cream and tortilla chips. 10.99

Salads

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

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. 11.99

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 12.99

SHERMAN STREET BEET SALAD

Romaine lettuce topped with pickled beets, carrots, tomato, cucumber, red onion, gorgonzola and walnuts. 11.99

GREEK SALAD

Mixed field greens with roasted red peppers, kalamata olives, cucumber, capers, red onions, grape tomatoes, feta cheese and croutons. Recommended with our Greek dressing. 9.99 with grilled chicken breast 12.99

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. 11.99

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 served vegetarian 13.99

"THE WEDGE"

Crisp wedge of iceberg lettuce with applewood smoked bacon, green onions, bleu cheese crumbles, diced tomatoes and bleu cheese dressing. 8.99

COBB SALAD

Chopped chicken breast, bacon, gorgonzola crumbles, avocado, eggs, tomatoes and cucumbers served over mixed greens. 12.99

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

LEE'S NEW SHRIMP SALAD

Grilled shrimp over romaine lettuce, avocado, daikon, tomatoes, artichoke hearts, hearts of palm, carrots, green onions, cucumber and parmesan. 16.99

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. 10.99 with grilled chicken breast 13.99

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. 11.99

DIXONS STEAK SALAD*

Seasoned, charbroiled steak, served over field greens with gorgonzola crumbles, tomatoes, sliced carrots, cucumbers, roasted red peppers and crispy fried onions. 16.99

PASTAS

Add dinner salad or Caesar dinner salad 3.99.

SHRIMP SIENA

Sautéed shrimp over penne pasta with light tomato cream sauce, parmesan and parsley. Served with garlic bread. 16.99

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. 15.99

SPAGHETTI MARINARA

Our housemade marinara sauce served over spaghetti noodles, topped with parmesan cheese and served with garlic bread. 8.99

Add Italian sausage 1.2.99

CHICKEN PARMESAN

Crispy chicken breast served over linguini with marinara, melted cheese and vegetables du jour. 14.99

EGGPLANT PARMESAN

Fresh eggplant, breaded and deep fried. Served over linguini with marinara sauce, melted cheese and vegetables du jour. 14.99

BAKED ZITI

Ziti pasta tossed with marinara sauce and topped with a melted cheese medley of fontina, fresh mozzarella, white cheddar, chevre and parmesan. 12.99

Add spicy Italian sausage 14.99

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

Burgers*

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

ALL AMERICAN BURGER CLASSIC

All natural burger, flame-grilled and served with lettuce, tomato, onion and a pickle. No charge for cheese. Choice of white cheddar, white American, Swiss, blue cheese or pepper jack. 10.99

MUSHROOM & SWISS BURGER

Flame grilled all natural burger topped with mushrooms, grilled onions and Swiss cheese. 11.99

JALAPEÑO CREAM CHEESE BURGER

Fire grilled all natural burger topped with jalapeño cream cheese. 10.99

GREEN CHILE CHEESEBURGER

Flame-grilled all natural ground beef topped with an Anaheim chile strip, our pork green chile and layered with white cheddar. 11.99

DIXONS BACON BURGER

Our All American Burger, flame-grilled and served with smoked bacon and melted cheddar cheese with lettuce, tomato, onion and a pickle. 11.99

BUFFALO BURGER

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

*best served rare or medium rare

VEGGIE BURGER

Grilled and topped with melted white cheddar cheese and served with fresh arugula, sliced tomatoes and fried onions. Spicy mayonnaise on the side. 10.99

All Burgers and Sandwiches are served with your choice of French fries, fruit salad, stuffing, cup of the soup du jour, brown rice, Spanish rice, Asian slaw, roasted potatoes, mashed potatoes, cottage cheese, sliced tomatoes, fresh sautéed or steamed veggies, coleslaw or sweet potato fries (1.00 additional). Add a dinner side salad for 3.99.

Sandwiches

SOUTHERN FRIED CHICKEN SANDWICH

Fried chicken breast, American cheese, lettuce, tomato and pickles on toasted brioche bun with spicy mayo on the side. 11.99

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, spicy mayo on grilled sourdough. 12.99

CHICKEN PARMESAN SANDWICH

Breaded and crispy fried chicken breast, marinara sauce and melted mozzarella cheese on a toasted baguette. 11.99

BLACKENED SALMON BLT*

Blackened salmon fillet, applewood smoked bacon, shredded lettuce and sliced tomatoes on a toasted brioche bun with tartar sauce on the side. 14.99

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

GRILLED AHI TUNA SANDWICH*

Broiled rare and served with shredded lettuce, sliced tomatoes, wasabi mayonnaise and pickled ginger on the side. 15.99

PRIME RIB FRENCH DIP*

Thinly sliced prime rib served au jus on your choice of bread. 14.99

PRIME RIB FRENCH PHILLY*

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

PORTOBELLO SANDWICH

Marinated, grilled portabella mushroom with fresh spinach, roasted red pepper, red onion, marinated tomatoes and melted mozzarella cheese. Spicy mayo on the side. 11.99

TUNA MELT

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

REUBEN

Lean corned beef, Swiss cheese, sauerkraut and 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. 11.99

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. 11.99

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. 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. 10.99

Ask your server for
our gluten-free menu.

southwestern

Add a dinner side salad for 3.99.

SHRIMP TACOS

Two flour tortillas stuffed with grilled shrimp, shredded cabbage, pico de gallo and diced avocado served with black beans, Spanish rice and salsa ranch. 13.99

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, portabella mushrooms or eggplant. 16.99

BLACKENED AHI WRAP*

Stuffed with blackened ahi tuna, crisp romaine, fried wontons and daikon drizzled with honey mustard sauce. Served with sides of black beans, ponzu dipping sauce and guacamole. 12.99

CHICKEN ENCHILADA AND RELLENO COMBINATION

Roast chicken, onions and green chilies rolled in corn tortillas, topped with our enchilada sauce and melted white cheddar. Served with guacamole, sour cream, refried beans, Spanish rice and a smothered green chile relleno. 11.99

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

BURRITO CON CARNE*

Grilled steak stuffed inside a large flour tortilla with Spanish rice and refried beans, smothered in pork green chile and melted white cheddar cheese, served with sour cream and guacamole. 12.99

substitute chicken 12.99

CHICKEN FLAUTAS

Corn tortillas rolled with seasoned chicken and mashed potatoes, fried and smothered with pork green chile and white cheddar cheese, with refried beans, Spanish rice, guacamole and sour cream. 11.99

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. 11.99

CRISPY FISH TACOS

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. 10.99

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. 9.99

STEAK & ENCHILADAS*

8 ounce charbroiled New York strip steak with two cheese and onion enchiladas. Served with refried beans, Spanish rice, sour cream and guacamole. 19.99

BLACKENED CHICKEN TACOS

Two flour tortillas filled with blackened chicken breast, white cheddar cheese, grilled jalapeños and onions, shredded lettuce and tomatoes, served with Spanish rice, refried beans, sour cream, guacamole and salsa. 11.99

Specialties

Add dinner salad or
Caesar dinner salad 3.99.

RED MISO SALMON*

Charbroiled miso glazed salmon cooked medium, served over brown rice with sautéed julienne vegetables, spicy chili garlic sauce and pickled ginger. 15.99

FISH AND CHIPS

Our award winning cod fillets, dipped in beer batter, fried crisp and presented with coleslaw, "chips" and tartar sauce. 12.99

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. 14.99

SOLEDAD'S COD

Slowly broiled cod in garlic butter, fresh lime and cracked red pepper. Served with fresh avocado, brown rice, black beans and pico de gallo. 13.99

HOT TURKEY DINNER

Roasted and sliced turkey breast, served with stuffing, mashed potatoes, turkey gravy, cranberry sauce and vegetables du jour. 13.99

CHICKEN MILANESE

Breaded chicken breast with mashed potatoes, chicken pan sauce and arugula tossed with red onion, tomatoes and balsamic vinaigrette. 13.99

CITRUS GRILLED SALMON*

Atlantic salmon grilled medium topped with a sautéed mixture of cilantro, tomatoes, garlic, red onions and whole kalamata olives tossed with lemon juice. Served with brown rice. 16.99

NEW YORK STRIP STEAK*

An 8 ounce New York strip steak, charbroiled and served with a choice of potato, vegetables du jour and a side of Boursin cheese. 19.99

STIR FRY

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

with chicken 12.99

dessert

Made by our bakers in the Racines Bake Shop

DUTCH APPLE PIE

Fresh apples baked in a caramel sauce. 6.99

SALTED CARAMEL BROWNIE À 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

WHITE CHOCOLATE & KEY LIME PIE

Key lime filling in a graham cracker crust with 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 À 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 BRULÉE

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 à 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

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

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

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.