THE GOLD STANDARD KITCHEN

DINNER MENU

**STARTERS**

**PARMESAN CHICKEN WINGS**

OUR CLASSIC WINGS TOSSED IN PARMESAN CHEESE

 SERVED WITH BUTTERMILK RANCH AND SPICY HOT SAUCE

**VEGAN WINGS (V)**

CRISPY SEITAN TOSSED IN OUR OWN BBQ SAUCE OR SPICY BUFFALO SAUCE

**QUINOA TACO (V)**

APPLE, VEGETABLES, WITH GREEN GODDESS SAUCE

**TACO REVOLUTION**

GRILLED CHICKEN, BACON, BLACK BEAN SALSA WITH AVOCADO, LIME CILANTRO SALSA

**SPINACH QUINOA SALAD (V, GF)**

CHOPPED SPINACH, CARROTS, RED ONION, CUCUMBER, EDAMAME, ALMONDS, MANDARIN ORANGES IN A AGAVE CITRUS DRESSING

**ENTREES**

**THE GOLD STANDARD BURGER**

A THICK SLICE OF WISCONSIN CHEDDAR, LETTUCE, TOMATO AND TOPPED WITH CRISPY ONION RINGS AND OUR GOLDEN HOUSE BBQ SAUCE (SUB BLACK BEAN BURGER)

**RANCHERO BURGER**

FLAME GRILLED, FRIED EGG, CHEDDAR CHEESE TOPPED WITH OUR FAMOUS RANCHERO SAUCE

SIDE OF TOSSED SALAD OR FRIES (SUB BLACK BEAN BURGER)

**GOLD STANDARD MAC & CHEESE**

GRUYERE, PARMESAN, PROVOLONE AND CHEDDAR CHEESES IN FUSILLI PASTA W/ A SOUTHERN STYLE CHICKEN BREAST

 **SPAGHETTI SQUASH (V, GF)**

CRISPY FALAFEL NUGGETS WITH ROASTED TOMATO AND FRESH BASIL

 **GRILLED VEGETABLES & CRISPY TOFU (V)**

SEASONAL VEGETABLES AND TOFU OVER MULTIGRAIN PITA, HUMMUS, AND ROASTED PEPPERS

**STEAK & SHRIMP**

GRILLED STEAK AND SAUTEED SHRIMP WITH HERB BUTTER OVER A BED OF SEASONAL VEGETABLES.

 **PAPRIKA GRILLED SALMON**

TOPPED WITH AVOCADO SALSA AND ROASTED VEGETABLES

**DESSERTS**

**COCONUT CAKE WITH COCONUT SYRUP AND COCONUT BUTTERCREAM**

 **MARBLE CHEESECAKE**