



since 1981

~ DINNER MENU ~

~ APPETIZERS ~

Baked Cream Cheese and Crackers 15.99

Baked cream cheese, marinated in soy sauce, breaded with toasted sesame seeds. Served with apple and Asian pear slices and crackers.

Artichoke Pie 16.99

Marinated artichoke hearts baked together with sharp cheddar cheese, sautéed onions and fresh garlic. Served with lemon mayonnaise and crackers.

House Smoked Wings 19.99

Served with Dodo barbeque sauce, traditional wing sauce and carrot, celery & jicama sticks. With Gorgonzola buttermilk dressing.

Red Pepper Hummus 15.99

Blended chickpeas, tahini, red pepper, garlic, onion and spices. Topped with feta, kalamata olives, tomatoes, red and green onions. Served with warm pita wedges.

Brie Cheese and Fresh Fruit 18.99

Creamy French Brie, served with grapes, apples, pears, strawberries, pineapple and toasted baguette slices.

Ahi Medallions 25.99

Lemon pepper seared Ahi* on cucumber slices with orange-soy sauce, pickled ginger, jasmine rice and grilled pineapple.

Quesadilla 14.99

Flour tortillas filled with cheddar, monterrey jack cilantro, green chilies and tomatoes. Served with salsa and sour cream.

Roasted Tomato Polenta Cakes 17.99

Roasted tomato polenta cakes served over avocado spread. Topped with chipotle aioli, with pine nut relish.

~ SALADS ~

add chicken 6.99 ~ add shrimp 8.99 ~ add salmon 9.99

Blackened Chicken Reg. 21.99 Full 23.99

Mixed greens tossed with Dodo house dressing and garnished with roma tomatoes, black beans, almonds, gorgonzola, red onions, jicama and mandarin oranges.

Spinach Reg. 20.99 Full 22.99

Spinach and spring mix tossed with cranberries, gorgonzola cheese, candied walnuts, apples and grapes with an orange vinaigrette.

Salade de Maison Reg. 16.99 Full 18.99

Fresh chilled greens tossed with a lemon-garlic-oil, bacon dressing, toasted slivered almonds and parmesan cheese. Served with garlic bread.

Caesar Reg. 19.99 Full 21.99

Hearts of romaine and spiked garlic croutons tossed with **spicy** Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.

Chef's Cobb Reg. 22.99 Full 25.99

Mixed greens tossed with a Gorgonzola buttermilk dressing. Topped with smoked turkey, smoked ham, bacon, tomatoes, boiled eggs and gorgonzola crumbles.

Grilled Sirloin Steak Reg. 25.99 Full 27.99

Mixed greens with julienne carrot, red onion, zucchini, yellow squash and red pepper. Topped with marinated and grilled sirloin steak*. Served with jasmine rice.

~ SANDWICHES ~

All come with a choice of homemade soup or house salad (lemon, bacon, almond).

Smoked Turkey Sandwich 19.99

Smoked in-house and thinly sliced turkey on a sourdough garlic roll. Served with a Dodo barbecue sauce. ~ add Swiss cheese 79¢. ~ add bacon \$1.99 ~

Shrimp Salad Sandwich 20.99

Bay Shrimp, blended with celery, scallions, mayonnaise, old bay seasoning and lemon juice. Served on a sourdough garlic roll with lettuce and tomato.

Smoked Ham and Swiss Sandwich 19.99

Smoked in-house and thinly sliced ham with melted swiss cheese and honey mustard sauce. Served on a sourdough garlic roll.

Dodo Club 21.99

Smoked in-house and thinly sliced turkey, bacon, lettuce, tomato, avocado spread and herb mayonnaise on sourdough bread.

Garden Sandwich 18.99

Tomato, cucumber, radish sprouts, red onion and jack cheese on whole wheat bread, with avocado spread and herb mayonnaise. ~ Add smoked turkey 6.99 ~

Barbecue Beef Sandwich 19.99

Thinly sliced roast beef marinated in Dodo barbecue sauce. Served on a sourdough garlic roll. ~ add Swiss cheese 79¢. ~



The first explorers of Mauritius variously labeled the Dodo: a wild turkey, a cassowary, a 'hooded swan', a booby and a 'bastard ostrich'. In fact, the Dodo was a large, flightless dove which primarily because of its gentle dove like qualities, became extinct in 1680. The Dodo (Raphus cucullatus) was without doubt the largest and strangest dove ever to have lived.

~World Book Encyclopedia~

~ DODO FAVORITES ~

Cajun Chicken Alfredo	24.99	Pulled Pork Quesadilla	21.99
Sautéed chicken breast, red onion and garlic tossed in a spicy cajun alfredo sauce with fettuccine. Garnished with parmesan and scallions.		Warm flour tortillas, shredded pork marinated in chipotle barbeque sauce with cheddar jack cheese. Served with jasmine rice, black beans & sour cream.	
Beef Stroganoff	26.99	Ravioli	25.99
Tender beef tips tossed in a creamy mushroom sauce with fettuccini. Topped sour cream and scallions.		Fresh handmade Portobella, Spinach Ricotta and Asparagus Ravioli in a tomato basil cream sauce.	
Chicken Enchiladas	24.99	Shrimp Margarita Pasta	28.99
Tender pulled chicken in warm flour tortillas smothered with Salsa Verde and pepper jack cheese. Topped with sour cream & guacamole. Cilantro rice & black beans.		Tomato, onion and shrimp sautéed in a spicy tequila margarita sauce. Tossed with avocado and angel hair pasta. Garnished with cilantro.	
Chilled Asian Chicken Pasta	23.99	Spinach Mushroom Feta Quiche	21.99
Marinated and grilled chicken breast served hot, over <i>chilled</i> garlic-ginger noodles, julienne carrots, red peppers, snow peas and a sweet peanut sauce. ~ Available Served Hot ~		Oven baked homemade pie crust filled with custard, spinach, feta cheese and mushrooms. Served with a tomato pinenut relish. ~ served with ~ Soup or house salad (lemon, bacon, almond).	

~ ENTREES ~

All come with a choice of homemade soup or house salad (lemon, bacon, almond).

Herbed Chicken Pasta	24.99	Honey Baked Salmon	33.99
Sautéed chicken breast in garlic butter, white wine, tarragon, thyme, scallions and Parmesan. Served over linguini, topped with Mornay Sauce.		Oven roasted, Atlantic Salmon filet, topped with a honey, whole grain mustard and fresh herb glaze. Served with steamed rice and vegetables.	
House Smoked Baby-Back Ribs	33.99	Filet Mignon	45.99
1/2 rack, marinated and mesquite smoked ribs smothered in Dodo barbeque sauce. Served with roasted garlic mashed potatoes.		A 6 oz. grilled filet* topped with a red wine demi-glace. Served roasted garlic-mashed potatoes and house vegetables.	
Blueberry Parmesan Halibut	41.99	Chimichurri Pork Tenderloin	31.99
Parmesan encrusted Alaskan Halibut, served over a blueberry burre-blanc sauce and topped with citrus Pistachio Mascarpone. Served with mashed potatoes and petite beans.		Two grilled pork medallions topped with garlic herb Chimichurri Sauce. Served with garlic mashed potatoes and house vegetables.	

Thoroughly cooking foods of animal origin such as beef, eggs, fish lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or local health official for further info.

Please be advised that any food prepared in this restaurant may contain allergens, including: **Tree Nuts, Peanuts, Crustacean/Shellfish, Soy, Dairy, Eggs and Wheat**. While we take steps to minimize the risk of cross contamination (cleaning/sanitization, separating prep, cooking and storage processes of prepared items and baked goods made with these allergens), we cannot guarantee that any of our products are 100% safe to consume for people with these allergies. Customers concerned with food allergies need to be aware of this and inform the restaurant if you have any food allergies. The restaurant does not take on the responsibility for your decision to dine out.

~SOUPS~

Daily Homemade Soups ~ Listed on the Blackboard
Cup 5.99 ~ Bowl 7.99

~SIDES~

Crackers	\$3.99	Steamed Rice	\$4.99
Steamed Vegetables	\$7.99	Fresh Fruit	\$7.99/\$9.99
Side Salad	\$5.99	Guacamole (4oz)	\$4.99
Mashed Potatoes	\$4.99	Sour Cream	\$.99

~ after 4:00 p.m. ~

~DESSERTS~



Made Fresh Daily
In-house by our pastry chef
for over 40 years.
Listed on the blackboard.

~BEVERAGES~

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Lemonade, Iced Tea

Orange Juice, Grapefruit, Pineapple,
Cranberry, Apple, V8

Coffee, Hot Tea, Hot Cocoa

• 20% gratuity will be added for groups of 8 or more.

