



# *Peddlers*

**A Refreshing *Spin* on Food**

(801) 394-1912

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## **Menu**

### **March 9-15<sup>th</sup>**

#### **Tour De Enchilada (12oz) or (6oz)**

Grilled Chicken, spinach leaves, pepper jack & goat cheeses. Smothered with a roasted corn tomatillo sauce. Served with fresh tomato & black bean rice, homemade salsa & chips & baby spring greens tossed in our cumin-lime vinaigrette.

\$17 (12oz)

\$10 (6oz)

(Can be Vegetarian)

#### **Peddlers Salmon**

Honey-soy glazed salmon filet served over basmati rice & fresh sautéed oriental vegetables. Topped with a creamy ginger sauce. Served with baby spring greens, candied pecans, goat cheese & seasonal fruit tossed in our balsamic vinaigrette.

\$20 (8oz)

\$14 (4oz)

(Can be Vegetarian and Gluten Free)

#### **Downhill Pork**

Pan seared port tenderloin, dusted with brown sugar & juniper. Topped with a dark cherry reduction. Served with roasted yams & apples, winter vegetables & a spinach, feta, pine nut salad tossed in our honey-Dijon vinaigrette.

\$18

(Gluten Free)

#### **Soup by the (16oz)**

Wild Rice & Chicken with bread \$6

**Dessert; Dark Mocha Tart \$5 or brownie bites \$1.50**