

DI LUNA'S

Committed to serving local, regional, organic and sustainably raised food, our menu changes with the seasons. Here's some of the Farmers & Producers who raise the delicious foods we enjoy.

Rickwood Farm, Cascade Creek Farm, Litehouse Foods, Critter Creek Farm, Vern's Veggies, Bill Lamson's Garden, Greentree Naturals, Muskrat Hill Farm, Ronniger's Organics, Hog Heaven Sausage Works, Wheat Montana, Mary's Free Range Chicken, Tim's Chips, and our own Legacy Farms Northwest.

Starters

Baked Pretzel Sticks served with Mustard Sauce and Cheese Dipping Sauce. 9. **V**

Crab Cakes served with tarter and lemon. 8.5

Mediterranean Spring Rolls 10. **V**

Spinach, Feta, Ricotta & Kalamata Olives in puff pastry.

Sweet Potato Nachos **V**

Sweet potato fries, black beans, cheese, green onion, sour cream and fresh salsa.

Saganaki 9. **V**

Grilled feta cheese with one warm pita and tomato slices.

Soups & Salads

Soup of the Day - Our soups are all house made and served with choice of bread. Cup 4. Bowl 6.

House 7.5 side salad 4.5 **V**

Organic Greens topped with fresh seasonal veggies. Served with your choice of our homemade dressings.

Smoked Trout 13. 8

Idaho Rainbow Smoked Trout, sharp cheddar cheese, tomatoes, sprouts on greens.

Harvest 9. small 6 **V**

Organic greens topped with apples, raisins, tomatoes, Litehouse gorgonzola crumbles, raspberry dressing.

Caesar 7. small 4 **V**

Crunchy romaine tossed with Romano cheese, garlic croutons, in our creamy Caesar dressing.

add to any salad:

Organic Chicken 5. Top Sirloin 7. Crab Cake 5. Grilled Organic Tofu 3.

Sandwiches

All sandwiches served with Tim's Chips.

You may substitute a salad, mac n cheese, cup of soup, or fries for 3. Sweet potato fries 3.5

The Deli 9. half 7. **Choose one meat, one cheese and bread choice (extra meat 2.5, extra cheese 2.)**

Turkey, Roast Beef, Ham, Bacon — Swiss, Cheddar, Havarti— Whole Wheat, Sourdough, Rye

Reuben 10 half 7.

We slow roast our corned beef, then stack it with fresh sauerkraut, melted Swiss cheese and 1000 Island Dressing on grilled rye.

Tuscan Chicken 10.

Organic Free Range Chicken breast layered with creamy havarti cheese, sun-dried tomatoes and pesto on grilled sourdough.

Crab Cake Melt 8.

A rich crab cake with melted havarti cheese, lettuce, tomato, onion slice and tarter sauce on a cornmeal bun.

Portabella Melt 9. half 7. **V**

Sliced & grilled portabella mushroom, Swiss cheese, and caramelized onion drizzled with balsamic glaze, on grilled sourdough.

Di Luna's Grass Fed Burger or Chipotle Black Bean Veggie 7. **Lamb Burger** 8. add cheese for 1.00

All burgers dressed with mayonnaise, lettuce, tomato and onion on a cornmeal bun.

Bowls (GF) (V)

Choose either Organic Lundberg Rice, Organic Quinoa or Rice Noodles 8.5 (GF)

Choose three veggies - spinach, carrots, cabbage, peppers, broccoli, mushrooms, or roasted butternut squash

Choose your sauce - creamy garlic, soy ginger, spicy peanut or yellow curry

add organic roasted chicken, organic tofu, locally raised braised beef or pork for 3.

Flatbreads

Greek 10. V

House made pizza sauce, fresh spinach, kalamata olives, grilled onions and feta cheese.

Thai 11.

Spicy peanut sauce with roasted organic chicken / or organic tofu **V**, cheese, peppers, carrots & cilantro.

Southwest 11.

White sauce, Roasted organic chicken/ or organic tofu **V** with roasted corn, peppers, onions & cheese.

Apple, Brie , Candied Walnuts Drizzled with Honey 11. V

House Favorites served with a small house salad

Cadillac Mac & Cheese 11. V

Elbow macaroni tossed with a blend of four cheeses & fresh cream, topped with toasted breadcrumbs.

Add smoked bacon crumbles 2.

Italian Sausage Penne 12.95

Penne Pasta with Sweet Italian Sausage, mushrooms, sautéed onions, sundried tomatoes, white wine and fresh cream.

Topped with Asiago cheese and fresh tomatoes.

Beer Battered Haddock & Steak Fries 12.95

Berry Glazed Wild Salmon 19.

Seared wild caught Alaskan salmon, honeyberry glaze & scallions served over organic rice with seasonal veggies.

Grilled Portabella and Havarti Gratinée 15. V

Filled with spinach, caramelized onion and melted havarti cheese. Served with and seasonal vegetables.

Crispy Pan-fried tofu with Asian sweet sauce 17. V

Organic tofu topped with a mango sauce, accompanied by organic rice and stir-fried veggies.

Steak & Fries 17.

6oz top sirloin steak grilled and topped with a béarnaise sauce.

Kid's Meals 7. or for those with light appetites all meals come with choice of one side

Entree

Fish Strips

Grilled Chicken Breast

Grilled Cheese

Mac n cheese

Cheese Quesadilla

Kid's Flatbread Cheese Pizza

Side

Fresh Fruit

Tim's Chips

Fries

Green Salad

Beverages

Di Luna's Blend/Evans Brothers Coffee, Hot Tea, Iced Tea & Soda 2.50

Steaming Hot Cocoa, loaded with Whipped Cream 3.00

Espresso/Americano 2.50

Latte & Cappuccino 2.75/3.50

Mocha 3.50/4.00

Breve 3.50/4.00

Extra Shot - .75 each

With soy milk, flavoring, or whip cream .50

Chilled Juice Selection

Orange, Cranberry, V-8, Apple & Grapefruit small 2.00 large 3.25

Milk small 2.00 large 3.25

Lemonade 2.75 Huckleberry Lemonade 3.25

Mimosas

Orange Juice & Champagne 4.50

Apricot, Raspberry, Peach or Huckleberry 5.50

Ki Ferment Water Kefir 4.50 This is a great probiotic, brewed right here in Sandpoint! Ask us for today's flavor.

Desserts *ask your server for today's freshly baked selection*

Consuming undercooked eggs, seafood and meats may cause illness