

# The Main Course

*Outpost chefs have created some the best entrees around that are perfect for your celebration – large or small. We call it comfort food with a twist! Entrees are priced on a per serving basis.*

**Wild Caught Sockeye Salmon** \$11  
Tender and flavorful Alaskan salmon is poached, baked or grilled with your choice of mango salsa, ginger soy glaze or beurre blanc sauce.

**Shrimp and Coconut Curry** \$9  
This delightful combination of Texas farm-raised shrimp in a coconut milk curry sauce with red peppers and organic broccoli is served over coconut rice.

**Stuffed Chicken Breast** \$11  
All-natural chicken breast stuffed with organic spinach, all-natural proscuitto and boursin cheese, served with a white wine sauce.

**Chicken Breast with Roasted Lemons** \$8  
All-natural chicken breast cutlet served in a roasted lemon caper sauce. One of our favorites!

**Chicken Enchiladas** \$8  
Poached all-natural chicken rolled in corn tortillas, topped with salsa verde, organic scallions and cheddar cheese then baked to perfection. Great served with our Drunken Beans or Green Rice.

**Pork Tenderloin** \$10  
All-natural pork tenderloin, seared in garlic oil and baked to perfection. Served with a cherry port or balsamic shallot sauce.

**Indonesian Beef Curry** \$12  
Seared organic beef tenderloin strips with red peppers, shallots, ginger, garlic and serrano peppers in an Indonesian sauce bursting with the sultry combination of cumin, coriander and cardamom. Served over coconut rice.

**Peppercorn Encrusted Beef Tenderloin** \$17  
Organic beef tenderloin rubbed with crushed mixed peppercorns, organic scallions, tarragon and olive oil then baked to sear in the flavors.

**Tofu Marsala** \$7  
This vegan dish starts with local tofu steaks from Simple Soyman and is served with organic mushrooms and shallots in a classic Marsala sauce.

**Seitan Stir-Fry** \$7  
Our flavorful, homemade seitan, combined with organic carrots, bell peppers, organic jalapeño peppers and baby corn in a hoisin flavored sauce and garnished with peanuts. Served over basmati rice.

**Mushroom Stroganoff** \$8  
An medley of organic mushrooms and organic onions simmered in a classic stroganoff sauce and served with buttered pasta.

**Four Cheese Macaroni and Cheese** \$6  
Our take on this ageless comfort food features four different cheeses. Choose from the following:

- Gruyere, cheddar, Parmesan and mozzarella
- Boursin, cheddar, Parmesan and mozzarella
- Gorgonzola, cheddar, Parmesan and mozzarella

**Roasted Vegetable Lasagna** \$8  
Organic vegetables are tossed with olive oil and herbs and roasted to perfection then layered with spinach and creamy three-cheese white sauce. Served with an organic garden salad.

**Sweet Potato Lasagna** \$8  
Organic sweet potatoes and spinach layered with a creamy three-cheese white sauce make this one of Outpost's most popular entrees. Served with an organic garden salad.

**Turkey Lasagna** \$9  
All-natural ground turkey, organic vegetables and home-made marinara sauce are layered with ricotta, mozzarella and Parmesan cheese in this hearty lasagna. Served with an organic garden salad.