



DINNER MENU

Week of February 3rd - 7th

Monday February 3rd

Honey Mustard Chicken

chicken roasted and glazed in our homemade honey mustard sauce served with roasted rosemary potatoes and sauteed vegetables

Tuesday February 4th

Ginger Hoisin Shrimp Rice Bowls

jasmine rice, sauteed marinated shrimp, roasted vegetables, and a ginger hoisin sauce

Wednesday February 5th

Chicken Pot Pie

tender slow cooked chicken breast and a stew of vegetables topped with fresh baked pie crust in a "personal pie" serving size

Thursday February 6th

Pulled Pork Sandwiches

slow braised BBQ pork sandwich served with classic coleslaw and mac & cheese

Friday February 7th

Monte Cristo Sandwich

classic griddled sandwich made with ham and swiss cheese and dipped in french toast batter served with fruit salad and preserves

Prix Fixe Meal Addition: Fruit Salad/ Hash Brown Patty



DINNER MENU

Week of February 10th - 14th

Monday February 10th

Chicken Tikka Masala

tender stewed chicken in a rich and creamy aromatic spiced sauce served over basmati and naan

Tuesday February 11th

Carne Asada Quesadillas

quesadilla with grilled seasoned steak with sauteed peppers & onions mixed with monterey jack cheese served with sour cream and guacamole

Wednesday February 12th

Moroccan Chicken

seared chicken tossed in our spiced Harrisa sauce and served with couscous and a cucumber salad

Thursday February 13th

Ahi Katsu

crispy breaded Ahi tuna steak served with tonkatsu sauce over sticky rice and mac salad

Friday February 14th

BBQ Chicken

roasted chicken tossed in our homemade barbeque sauce served with mashed potatoes and coleslaw

Prix Fixe Meal Addition: Biscuit/ Snickerdoodle Cookie



DINNER MENU

Week of February 17th - 21st

Monday February 17th

Herb Roasted Greek Chicken

roasted seasoned chicken served with tzatziki sauce, and roasted zucchini and potatoes

Tuesday February 18th

Pork Carnitas Enchiladas

classic enchiladas stuffed with carnitas, refried beans, and monterey jack cheese served with a side of sour cream and guacamole

Wednesday February 19th

Japanese Chicken Curry

traditional Japanese style curry stewed with chicken and fresh vegetables served over sticky rice

Thursday February 20th

Blackened Salmon

pan seared salmon filet seasoned and served with tartar sauce, steamed rice, and sauteed green beans

Friday February 21st

Hoisin Chicken Lettuce Wraps

ground chicken tossed with our homemade hoisin sauce and sauteed garlic, ginger, and scallion served with a side of rice and butter lettuce

Prix Fixe Meal Addition: Egg Rolls/ 5-spice Shortbread



DINNER MENU

Week of February 24th - 28th

Monday February 24th

Baja Fish Tacos

battered Cod topped with fresh slaw, mango avocado salsa, and corn tortilla

Tuesday February 25th

Chicken Mole Plate

tender braised chicken in our house made spiced mole sauce served with a side of rice, beans, and corn tortillas

Wednesday February 26th

Beef & Broccoli

tender thin sliced beef stir fried with broccoli and scallions tossed in a sweet and savory sauce and served over sticky rice

Thursday February 27th

Gyro Wrap

grilled beef gyro meat, tomato, cucumber, feta cheese, kalamata olives, romaine lettuce, tzatziki sauce

Friday February 28th

Ravioli Bolognese

cheese stuffed ravioli tossed with our homemade bolognese sauce

Prix Fixe Meal Addition: *Unavailable due to staffing
