



# VEGETARIAN DINNER MENU

Week of March 3rd - 7th

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## Monday March 3rd

### **Mushroom Scampi**

sauteed mushrooms tossed in white wine, garlic, butter, and fresh herbs served over angel hair pasta and served with garlic bread

## Tuesday March 4th

### **Cauliflower Tenders**

homemade cauliflower tenders served with macaroni and cheese, cole slaw, and assorted dipping sauces

## Wednesday March 5th

### **Butter Eggplant Curry**

classic curry dish with stewed eggplant, tomatoes, and spices served over Basmati rice and Naan

## Thursday March 6th

### **Brazilian Grilled Portobello**

tender grilled portobello mushroom served with our homemade chimichurri sauce, papas bravas style potatoes, and roasted asparagus

## Friday March 7th

### **Biscuits and Gravy**

house made biscuit topped with a veggie gravy served with potatoes O'Brien

***Prix Fixe Meal Addition: fruit salad/ apple tarts***

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# VEGETARIAN DINNER MENU

Week of March 10th - 14th

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## Monday March 10th

### **Yumm Bowls**

our take on this local favorite dish starts with seasoned black beans, and rice and is topped with chopped fresh tomatoes, avocado, black olives, cilantro, cheddar cheese, and a delicious savory "Yumm" sauce

## Tuesday March 11th

### **Vegetable Sushi Burrito**

carrot, mango, cucumber, avocado, and sushi rice wrapped in Nori served with pickled ginger, soy sauce, wasabi, and steamed edamame

## Wednesday March 12th

### **Vegetable Club Wrap**

bell peppers, cucumbers, avocado mayo, lettuce, and tomato served with a side of potato salad

## Thursday March 13th

### **Calabacitas Burrito**

assorted seasoned roasted vegetables, beans, rice, monterey jack cheese, salsa, avocado, and sour cream wrapped in a flour tortilla

## Friday March 14th

### **Tempeh Fried Rice**

stir fried tempeh, scrambled egg, vegetables, and assorted herbs tossed with seasoned jasmine rice

***Prix Fixe Meal Addition: fried wontons/ yuzu panna cotta***

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# VEGETARIAN DINNER MENU

Week of March 17th - 21st

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## Monday March 17th

### **Tofu and Vegetable Curry**

stewed tofu and vegetables in an aromatic yellow curry sauce served over Basmati rice

## Tuesday March 18th

### **Teriyaki Tofu**

glazed tofu cutlet served over sticky rice with seasonal vegetables

## Wednesday March 19th

### **Lemon Pepper Tempeh**

seared tempeh cutlet filet encrusted with lemon pepper seasoning served with tarragon chive aioli, rice pilaf, and sauteed vegetable

## Thursday March 20th

### **Cauliflower Karaage**

crispy and tender marinated Japanese style fried cauliflower served with steamed rice and kimchi vegetables

## Friday March 21st

### **Carolina Mustard Sauce BBQ Cauliflower**

slow roasted cauliflower tossed in our Carolina style mustard sauce served with mac and cheese and broccoli

***Prix Fixe Meal Addition: Cobb Salad/ Oatmeal Raisin Cookies***

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# VEGETARIAN DINNER MENU

Week of March 24th - 28th

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## Monday March 24th

### **Miso Glazed Tofu**

tofu cutlet with a house made miso glaze served with seasonal vegetables and roasted red potatoes

## Tuesday March 25th

### **BBQ Cauliflower**

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

## Wednesday March 26th

### **Veggie Ranch Wrap**

cucumber, bell peppers, cheddar cheese, lettuce, tomato, and avocado dressed with homemade ranch and served with our potato salad

## Thursday March 27th

### **Vegetable Lo Mein**

stir fried lo mein noodles tossed with fresh vegetables and a homemade savory sauce

## Friday March 28th

***\*Closed***

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