



VEGETARIAN DINNER MENU

Week of March 31st - April 4th

Monday March 31st

Japanese Curry

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

Tuesday April 1st

Taco Salad

seasoned black beans, romaine lettuce, black olives, shredded cheddar, avocado, sour cream, pico de gallo

Wednesday April 2nd

Chickpea Biryani

a savory, aromatic chickpea and basmati rice dish stewed with Indian spices and vegetables served with Naan bread

Thursday April 3rd

Beet Poke Bowl

soy marinated beet poke bowl served with rice, seaweed salad, and raw vegetable garnish

Friday April 4th

Mushroom Swiss Veggie Burger

veggie burger patty topped with sauteed mushrooms, caramelized onions, and swiss cheese on a toasted brioche bun

Prix Fixe Meal Addition: Onion Rings/ Cherry Pie Tarts



VEGETARIAN DINNER MENU

Week of April 7th - 11th

Monday April 7th

Teriyaki Tofu

teriyaki glazed tofu cutlet served over sticky rice with seasonal vegetables

Tuesday April 8th

Eggplant Banh Mi

Vietnamese sandwich with grilled marinated eggplant, pickled vegetable, cilantro, and spicy mayo served on a toasted baguette

Wednesday April 9th

Calabacitas Tacos

assorted seasoned roasted vegetables topped with fresh slaw, mango avocado salsa, and corn tortilla

Thursday April 10th

Philly Cauliflower Cheesesteak

an East Coast classic sandwich with roasted cauliflower, grilled peppers and onions, and Provolone cheese stuffed inside a toasted roll and a side of jo jo potatoes

Friday April 11th

Garlic Mushroom Mizithra Pasta

spaghetti with Mizithra cheese and browned butter tossed with sauteed garlic and mushrooms

Prix Fixe Meal Addition: Focaccia/ Butterscotch Budino



VEGETARIAN DINNER MENU

Week of April 14th - 18th

Monday April 14th

Zucchini & Potato Fritters

house made vegetable fritters breaded and pan fried served with rice pilaf, seasonal vegetable, and a classic remoulade sauce

Tuesday April 15th

Orange Tofu

battered tofu tossed with our homemade mandarin orange sauce served over sticky rice and steamed broccoli

Wednesday April 16th

Blackened Cauliflower

oven roasted seasoned cauliflower "steak" served with steamed rice and garlic green beans

Thursday April 17th

Shiitake Bo Ssam

marinated and roasted shiitake mushrooms served with butter lettuce wraps, kimchi, soy scallion sauce, and rice

Friday April 18th

Eggplant Parmesan

tender breaded eggplant topped with marinara and mozzarella cheese served with spaghetti

Prix Fixe Meal Addition: Caesar Salad/ Caramel Panna Cotta



VEGETARIAN DINNER MENU

Week of April 21st - 25th

Monday April 21st

Vegetable Pad Thai

stir fried rice noodles tossed with bean sprouts, carrots, cabbage, fresh herbs, and pad thai sauce

Tuesday April 22nd

Bean & Vegetable Chili

classic vegetarian bean and vegetable chili served with cheddar cornbread and all the fixings

Wednesday April 23rd

BBQ Tofu

glazed BBQ tofu cutlet served with mashed potatoes and sauteed carrots

Thursday April 24th

Veggie Club Wrap

cucumber, bell peppers, avocado mayo, lettuce, tomato in a wrap served with potato chips

Friday April 25th

Cajun Mushroom Alfredo

sauteed seasoned mushrooms broccoli, and penne pasta tossed in our homemade alfredo sauce

Prix Fixe Meal Addition: Unavailable due to staffing
