



VEGETARIAN DINNER MENU

Week of March 30 - April 3rd

Monday March 30th

Lemongrass Tofu

pan seared tofu marinated in lemongrass and ginger served over fragrant jasmine rice and steamed vegetables

Tuesday March 31st

BreakFEAST

two eggs any style, biscuits & gravy, and potatoes O'Brian

Wednesday April 1st

Potato Barbacoa Burrito

roasted potato barbacoa with rice, beans, jack cheese, sour cream, guacamole, & homemade pico de gallo

Thursday April 2nd

Pan Seared Tempeh Romesco

filet of tempeh, pan seared and topped with our house made Romesco sauce served over saffron risotto with garlic green beans

Friday April 3rd

Portobello Marsala

sauteed portobello mushroom topped with a Marsala pan sauce served over rice pilaf and vegetable du jour

Salads

Available every day of the week

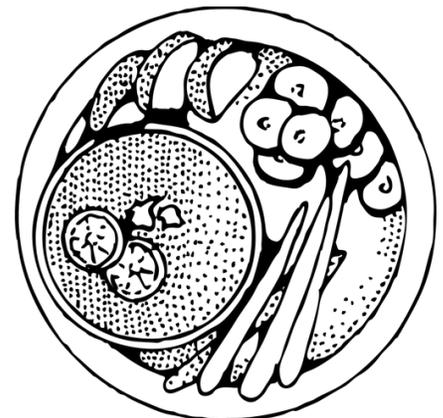
Entree Salad of the Week

Greek Salad

mixed greens, cucumber, tomato, greek olives, red onion, feta, pita chips, and house made red wine vinaigrette

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette





VEGETARIAN DINNER MENU

Week of April 6th-10th

Monday April 6th

Teriyaki Tofu

grilled tofu tossed in our homemade teriyaki sauce served over sticky rice with steamed broccoli

Tuesday April 7th

Calabacitas Plate

slow roasted squash served with homemade corn tortillas, rice & beans, salsa, sour cream, and guacamole

Wednesday April 8th

Veggie Ranch Wrap

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

Thursday April 9th

Vegetable Spring Rolls

Vietnamese style spring rolls stuffed with rice noodles, lettuce, cucumber, carrot, thai basil & mint served with hoisin glazed tofu fried rice

Friday April 10th

Mushroom Fettuccine Alfredo

cremini mushroom, broccoli, and fettuccine tossed in our homemade alfredo sauce

Salads

Available every day of the week

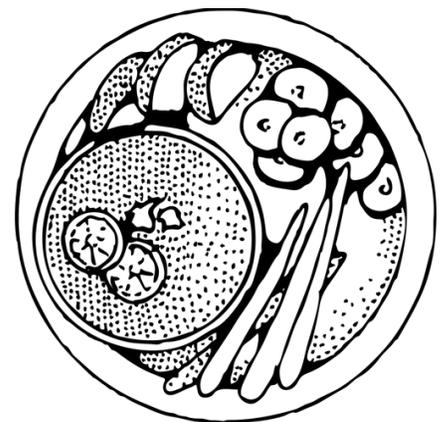
Entree Salad of the Week

Cobb Salad

tofu, tomato, avocado, egg, bleu cheese, mixed greens and our house made red wine vinaigrette

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette,





VEGETARIAN DINNER MENU

Week of April 13th-17th

Monday April 13th

Tempeh Katsu

crispy breaded tempeh filet served over fragrant basmati rice, local steamed vegetable, and miso soup

Tuesday April 14th

Tuscan Stuffed Portobello

sun dried tomato and fresh basil stuffed portobello mushroom served with grilled polenta and sauteed spinach

Wednesday April 15th

Eggplant Saltimbocca

thin sliced eggplant rolled with provolone and fresh sage served with scalloped potatoes and seasonal vegetables

Thursday April 16th

Teriyaki Tofu

tofu glazed with our house made teriyaki sauce and pineapple salsa served with sticky rice and sauteed local vegetable

Friday April 17th

Sweet and Sour Tofu

tender battered tofu tossed with our homemade sweet and sour sauce served over sticky rice and steamed broccoli

Salads

Available every day of the week

Entree Salad of the Week

Blackened Tofu Caesar Salad

blackened chicken, romaine lettuce, crouton, parmesan cheese, and house made caesar dressing

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette,





VEGETARIAN DINNER MENU

Week of April 20th-24th

Monday April 20th

Roasted Eggplant

roasted eggplant served with mashed potatoes, gravy, and sauteed green beans

Tuesday April 21st

Mushroom Kalbi

mix of sauteed wild mushrooms marinated in our own Kalbi sauce served over sticky rice with a shaved broccoli salad

Wednesday April 22nd

Hoisin Glazed Tofu

hoisin & ginger glazed tofu served over sticky rice with apple cucumber slaw

Thursday April 23rd

Pasta Puttanesca

classic pasta puttanesca made of olives, capers, fresh herbs, olive oil, and tomatoes

Friday April 24th

Southern Fried Tempeh

crisp fried tempeh served with mashed potatoes, roasted green beans, and a fresh homemade biscuit

Salads

Available every day of the week

Entree Salad of the Week

Southwest Salad

black beans, corn, tomatoes, mixed greens, chipotle ranch dressing

House Side Salad

mesclun greens, cucumber, tomato, and carrots, house made balsamic vinaigrette,

