



# VEGETARIAN DINNER MENU

Week of July 6th - 10th

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## Monday July 6th

### **Lemongrass Tofu**

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

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## Tuesday July 7th

### **Grilled Mushroom Caesar Salad**

grilled portobello mushroom, romaine lettuce, crouton, parmesan cheese, and house made caesar dressing

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## Wednesday July 8th

### **Tempeh Marsala**

sauteed medallions of tempeh topped with a Marsala pan sauce and cremini mushroom served with mashed potatoes and vegetable du jour

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## Thursday July 9th

### **Tofu and Vegetable Stir Fry**

glazed tofu stir fried with an assortment of local vegetables gently tossed in our house made teriyaki sauce and served over basmati rice

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## Friday July 10th

### **Japanese Vegetable Curry**

traditional Japanese style curry with fresh vegetables served over sticky rice

## Salads

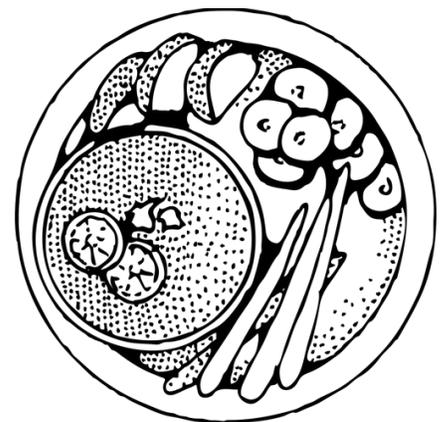
*\*Due to staff vacation daily salads will be temporarily unavailable this week*

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## Entree Salad of the Week

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## House Side Salad





# VEGETARIAN DINNER MENU

Week of July 13th - 17th

## Monday July 13th

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### **Artichoke Stuffed Portobello**

marinated portobello mushroom stuffed with artichoke tapenade topped with a red pepper coulis and served over rice pilaf and asparagus

## Tuesday July 14th

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### **BBQ Tofu**

slow braised succulent beef brisket tossed in our BBQ sauce served with a twice baked potato and broccoli

## Wednesday July 15th

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### **Veggie Club Wrap**

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

## Thursday July 16th

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### **Roasted Calabasitas Tacos**

roasted assorted veggies topped with fresh slaw, mango avocado salsa, and corn tortilla served with beans and rice

## Friday July 17th

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### **Buffalo Tofu**

battered and fried tofu tossed in our homemade buffalo sauce served with celery and carrot sticks, blue cheese dressing, and jo jo potatoes

## Salads

Available every day of the week

## Entree Salad of the Week

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### **Taco Salad**

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

## House Side Salad

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





# VEGETARIAN DINNER MENU

Week of July 20th - 24th

## Monday July 20th

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### **Orange Tofu**

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

## Tuesday July 21st

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### **Tuscan Stuffed Mushrooms**

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

## Wednesday July 22nd

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### **Loco Moco Burger**

housemade veggie burger, fried cage free egg over rice and gravy

## Thursday July 23rd

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### **Coconut Tofu**

fried tofu battered in a coconut crust served over rice and vegetable du jour with a house made sweet chili dipping sauce

## Friday July 24th

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### **Eggplant Parmesan**

tender breaded eggplant topped with marinara sauce and mozzarella cheese served with spaghetti and steamed broccoli

## Salads

Available every day of the week

## Entree Salad of the Week

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### **Spinach Salad**

goat cheese, baby spinach, sunflower seeds, thin sliced red onion, and housemade citrus poppy vinaigrette

## House Side Salad

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





# VEGETARIAN DINNER MENU

Week of July 27th - 31st

## Monday June 22nd

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### **Honey Mustard Tofu**

tender chicken roasted and glazed in our homemade honey mustard sauce served with a loaded baked potato

## Tuesday June 23rd

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### **Vegetable Mole Enchiladas**

tortillas stuffed with roasted veggies black beans mixed with monterey jack cheese and topped with housemade mole enchilada sauce

## Wednesday June 24th

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### **Mediterranean Plate**

an assortment of house made mediterranean classics includes falafel, hummus, feta tomato salad, and tabbouleh

## Thursday June 25th

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### **Teriyaki Tofu**

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

## Friday June 26th

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### **Sundried Tomato Pesto Eggplant**

roasted eggplant topped with a homemade sun dried tomato pesto sauce served with summer vegetable tortellini

## Salads

Available every day of the week

## Entree Salad of the Week

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### **Southwest Salad**

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

## House Side Salad

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

