



VEGETARIAN DINNER MENU

Week of November 30th - December 4th

Monday November 30th

Lemongrass Tofu

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

Tuesday December 1st

Calabacitas Tacos

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

Wednesday December 2nd

Tempeh & Mushroom Scallopini

tempeh medallions sauteed with cremini mushrooms and sherry served over rice pilaf and roasted green beans

Thursday December 3rd

Eggplant Parmesan

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

Friday December 4th

Vegetable Shepherd's Pie

classic casserole dish of tender lentils braised in red wine, herbs, and vegetables and topped with creamy mashed potatoes

Salads

Available everyday of the week

Entree Salad of the Week

Taco Salad

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





VEGETARIAN DINNER MENU

Week of December 7th - 11th

Monday December 7th

Vegetable Pad Thai

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

Tuesday December 8th

Potato Burritos

fried potatoes with sauteed peppers and onions, beans, rice, and cheese served with fresh pico de gallo, sour cream, and guacamole

Wednesday December 9th

Southern Fried Tempeh

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

Thursday December 10th

Pan Roasted Portobello

pan roasted portobello mushroom served over a caramelized onion puree, mashed potatoes, and sauteed brussel sprouts

Friday December 11th

Tofu & Mushroom Cutlet

tofu cutlet tossed with mushroom gravy and served over egg noodles and a side salad

Salads

Available every day of the week

Entree Salad of the Week

Chef Salad

garbanzo beans, hard boiled egg, cheddar cheese, tomato, red onion, black olive, pepperoncini, mesclun greens and our house made red wine vinaigrette





VEGETARIAN DINNER MENU

Week of December 14th - 18th

Monday December 14th

Stuffed Delicata Squash

roasted delicata squash stuffed with homemade cornbread stuffing served over mashed potatoes, gravy, and vegetable du jour

Tuesday December 15th

Jamaican Vegetable Roll Ups

spiced peppers & onions stuffed inside a tortilla with monterey jack cheese and served with a Jamaican Jerk Aioli and a side of red beans and rice

Wednesday December 16th

Buffalo Fried Tofu

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

Thursday December 17th

Italian Vegetable Stew

classic vegetable stew with assorted vegetables, tomato, garlic, and herbs served with garlic bread

Friday December 18th

Grilled Portobello Mushroom

grilled portobello mushroom served with homemade yorkshire pudding, creamed spinach, and baked potato

Salads

Available every day of the week

Entree Salad of the Week

Mandarin Tofu Salad

grilled tofu, romaine lettuce, cabbage, crispy wontons, mandarin oranges, carrot, cucumber, snap pea, red onion, soy lime vinaigrette





VEGETARIAN DINNER MENU

Week of December 21st - 25th

Monday December 21st

General Tso's Tofu

tender battered tofu tossed with our homemade General Tso's sauce served over sticky rice and steamed broccoli

Tuesday December 22nd

Stuffed Portobello

portobello mushroom stuffed with tomato and mozzarella cheese served with angel hair pasta and sauteed asparagus

Wednesday December 23rd

Pasta Primavera

classic vegetable primavera marinara sauce tossed with pasta and served with our house made focaccia bread

Thursday December 24th

**Closed for Holiday*

Friday December 25th

**Closed for Holiday*

Salads

Available every day of the week

Entree Salad of the Week

Grilled Portobello Caesar Salad

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

