



# DINNER MENU

Week of March 1st - 5th

---

## Monday March 1st

### **40 Garlic Clove Chicken**

classic stewed savory chicken and vegetables served with rice and asparagus

---

## Tuesday March 2nd

### **Stuffed Peppers**

seasoned house ground beef mixed with sauteed vegetables, rice, and cheese stuffed inside bell peppers served with a house salad

---

## Wednesday March 3rd

### **Chicken Mole Plate**

tender braised chicken in our house made spiced mole sauce served with a side of rice, beans, and corn tortillas

---

## Thursday March 4th

### **Teriyaki Salmon**

salmon filet glazed with our house made teriyaki sauce and mango avocado salsa served with sticky rice and sauteed local vegetable

---

## Friday March 5th

### **Thai Green Coconut Curry**

tender chicken sauteed with vegetables and stewed in our house made spicy green curry sauce served over Jasmine rice

## Salads

Available everyday of the week

---

## Entree Salad of the Week

### **Grilled Steak Caprese Salad**

tender grilled steak, tomato, fresh mozzarella, fresh basil, mixed greens, crostini, and balsamic vinaigrette





# DINNER MENU

Week of March 8th - 12th

## Monday March 8th

---

### **Chicken Piccata**

tender chicken pan seared and topped with a caper lemon and herb pan sauce served over rice and seasonal vegetables

## Tuesday March 9th

---

### **Chicken Fried Steak**

tender steak breaded and golden fried served with mashed potatoes and braised greens

## Wednesday March 10th

---

### **Hoisin Chicken Lettuce Wraps**

ground chicken tossed with our homemade hoisin sauce and sauteed garlic, ginger, and scallion served with a side of rice and butter lettuce

## Thursday March 11th

---

### **Shrimp Fajitas**

spiced shrimp tossed with peppers and onions served with tortillas, rice, and beans

## Friday March 12th

---

### **Jerk Chicken**

tender braised jamaican classic jerk chicken served over rice with curried vegetables and pineapple salsa

## Salads

Available every day of the week

## Entree Salad of the Week

---

### **Mandarin Orange Ahi Tuna Salad**

seared rare Ahi tuna, mixed greens, mandarin orange, cucumber, carrot, red pepper, bean sprouts, and soy lime vinaigrette





# DINNER MENU

Week of March 15th - 19th

## Monday March 15th

### Hawaiian Pineapple Chicken

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

## Tuesday March 16th

### BBQ Ribs

slow braised succulent ribs tossed in our BBQ sauce served with cheddar mashed potatoes and broccoli

## Wednesday March 17th

### Tuscan Chicken

pan seared chicken topped with a balsamic reduction diced tomatoes, and fresh basil served with rice pilaf, and seasonal vegetables

## Thursday March 18th

### Yumm Bowls

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

## Friday March 19th

### Adobo Chicken

classic Filipino dish of stewed marinated chicken served with Pancit noodles tossed with sauteed vegetables

## Salads

Available every day of the week

## Entree Salad of the Week

### Southwest Grilled Chicken Salad

seasoned grilled chicken, romaine, tomato, corn, black beans, roasted red peppers, cotija cheese, and creamy avocado lime vinaigrette





# DINNER MENU

Week of March 22nd - 26th

## Monday March 22nd

---

### **Lemon Pepper Chicken Wings**

classic chicken wings tossed in our homemade lemon pepper rub served with celery and carrot sticks, ranch dressing, and jo jo potatoes

## Tuesday March 23rd

---

### **Beef & Broccoli**

tender thin sliced beef stir fried with broccoli and scallions tossed in a sweet and savory sauce and served over sticky rice

## Wednesday March 24th

---

### **Chicken Yakitori**

tender marinated chicken skewers glazed with our house tare sauce served with sticky rice and stir fried vegetables

## Thursday March 25th

---

### **Coconut Shrimp**

battered and fried shrimp tossed in a sweet and savory coconut sauce served over rice, asparagus, and pineapple salsa

## Friday March 26th

---

### **Classic Italian Lasagna**

homemade lasagna layered with our bolognese sauce and ricotta cheese served with a house side salad

## Salads

Available every day of the week

## Entree Salad of the Week

---

### **Shrimp Louie Salad**

bay shrimp, romaine, tomato, avocado, black olive, hard boiled egg, and classic thousand island dressing

