



# VEGETARIAN DINNER MENU

Week of March 1st - 5th

## Monday March 1st

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### **Garlic Clove Mushrooms**

classic stewed savory mushrooms and vegetables served with rice and asparagus

## Tuesday March 2nd

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### **Stuffed Peppers**

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

## Wednesday March 3rd

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### **Sweet Potato Mole Plate**

tender roasted sweet potatoes topped with our house made spiced mole sauce served with a side of rice, beans, and corn tortillas

## Thursday March 4th

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### **Teriyaki Tofu**

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

## Friday March 5th

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### **Thai Green Vegetable Coconut Curry**

sauteed 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

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### **Grilled Eggplant Caprese Salad**

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





# VEGETARIAN DINNER MENU

Week of March 8th - 12th

## Monday March 8th

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### **Tofu Piccata**

grilled tofu topped with a caper lemon and herb pan sauce served over rice and seasonal vegetables

## Tuesday March 9th

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### **Southern Fried Portobello**

portobello mushroom breaded and golden fried served with mashed potatoes and braised greens

## Wednesday March 10th

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### **Hoisin Shiitake Lettuce Wraps**

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

## Thursday March 11th

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### **Calabacitas Fajitas**

spiced roasted squash tossed with peppers and onions served with tortillas, rice, and beans

## Friday March 12th

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### **Jerk Tofu**

grilled tofu seasoned with classic Jerk spices served over rice with curried vegetables and pineapple salsa

## Salads

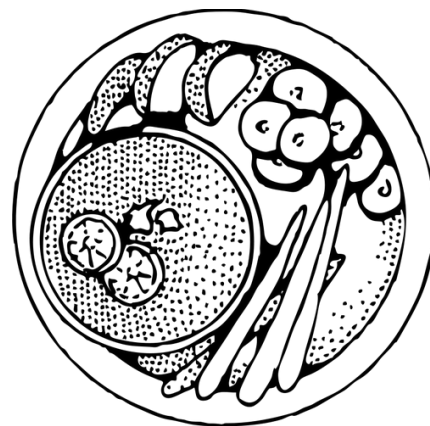
Available every day of the week

## Entree Salad of the Week

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### **Mandarin Orange Tofu Salad**

grilled tofu, mixed greens, mandarin orange, cucumber, carrot, red pepper, bean sprouts, and soy lime vinaigrette





# VEGETARIAN DINNER MENU

Week of March 15th - 19th

## Monday March 15th

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### **Hawaiian Pineapple Tofu**

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

## Tuesday March 16th

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### **BBQ Tofu**

grilled tofu tossed in our BBQ sauce served with cheddar mashed potatoes and broccoli

## Wednesday March 17th

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### **Tuscan Portobello**

marinated and grilled portobello mushroom topped with a balsamic reduction diced tomatoes, and fresh basil served with rice pilaf, and seasonal vegetables

## Thursday March 18th

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### **Yumm Bowls**

our take on this local favorite dish starts with seasoned 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

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### **Adobo Eggplant**

stewed marinated eggplant served with Pancit noodles tossed with sauteed vegetables

## Salads

Available every day of the week

## Entree Salad of the Week

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### **Southwest Black Bean Salad**

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





# VEGETARIAN DINNER MENU

Week of March 22nd - 26th

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## Monday March 22nd

### **Lemon Pepper Fried Cauliflower**

fried cauliflower florets tossed in our homemade lemon pepper rub served with celery and carrot sticks, ranch dressing, and jo jo potatoes

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## Tuesday March 23rd

### **Tempeh & Broccoli**

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

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## Wednesday March 24th

### **Vegetable Yakitori**

vegetable skewers glazed with our house tare sauce served with sticky rice and stir fried vegetables

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## Thursday March 25th

### **Coconut Tofu**

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

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## Friday March 26th

### **Classic Italian Lasagna**

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

## Salads

Available every day of the week

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## Entree Salad of the Week

### **Artichoke Louie Salad**

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

