



VEGETARIAN DINNER MENU

Week of March 6th - 10th

Monday March 6th

Tuscan Portobello

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

Tuesday March 7th

Vegetable Fritters

homemade battered and fried vegetable fritters served with macaroni and cheese, cole slaw, and assorted dipping sauces

Wednesday March 8th

Happy Family Veggie Stir Fry

classic combination stir fry with tofu and mushrooms tossed with vegetables in a delicate savory sauce over rice

Thursday March 9th

Brazilian Grilled Portobello

tender grilled portobello mushroom served with our homemade chimichurri sauce, papas bravas style potatoes, and roasted asparagus

Friday March 10th

Vegetable Sushi Burrito

carrot, mango, cucumber, avocado, and sushi rice wrapped in Nori served with pickled ginger, soy sauce, wasabi, and steamed edamame

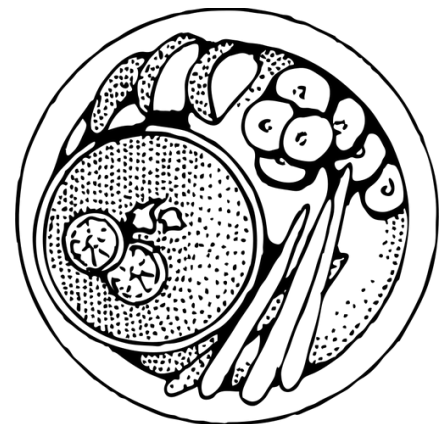
Salads

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 March 13th - 17th

Monday March 13th

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

Tuesday March 14th

Teriyaki Tofu

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

Wednesday March 15th

Vegetable Club Wrap

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

Thursday March 16th

Tofu & Broccoli

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

Friday March 17th

Italian Eggplant and Pepper Grinders

a classic sandwich with grilled eggplant and sauteed peppers and onions served on a toasted hoagie roll

Salads

Available every day of the week

Entree Salad of the Week

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 21st - 25th

Monday March 21st

Tofu and Vegetable Curry

stewed tofu and vegetables in an aromatic yellow curry sauce served over Basmati rice

Tuesday March 22nd

Portobello Fajitas

marinated portobello mushrooms with sauteed peppers and onions served with corn tortilla, a side of rice and beans, guacamole, and sour cream

Wednesday March 23rd

Tofu Stir Fry

glazed tofu with an assortment of vegetables gently tossed in our house teriyaki sauce and served over rice

Thursday March 24th

Ravioli Marinara

cheese stuffed ravioli tossed with our homemade marinara sauce served with a house side salad

Friday March 25th

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

Salads

Available every day of the week

Entree Salad of the Week

Artichoke Louie Salad

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

