



DINNER MENU

Week of April 1st - 5th

Monday April 1st

Grilled Chicken with Mango Salsa

tender grilled chicken topped with a fresh mango salsa served with roasted potatoes and asparagus

Tuesday April 2nd

Pork Carnitas Burritos

slow roasted tender pork carnitas with rice, beans and jack cheese wrapped in a flour tortilla served with guacamole and pico de gallo

Wednesday April 3rd

Chicken Karaage

crispy and tender marinated Japanese style fried chicken served with steamed rice and vegetables

Thursday April 4th

Ahi Poke Bowl

soy marinated raw Ahi Tuna poke bowl served with rice, seaweed salad, and raw vegetable garnish

Friday April 5th

Breakfast Sandwiches

bacon, egg, and cheese sandwich on griddled texas toast served with hash brown patties

Prix Fixe Meal Addition: Fruit Salad/Mixed Berry Breakfast Pastry



DINNER MENU

Week of April 8th - 12th

Monday April 8th

Teriyaki Chicken

teriyaki glazed grilled chicken served over sticky rice with seasonal vegetables

Tuesday April 9th

Irish Sausage Rolls

house ground Irish style chicken sausage rolled up inside buttery pastry dough served with caramelized leek mashed potatoes and crispy green beans

Wednesday April 10th

Baja Fish Tacos

battered Cod topped with fresh slaw, mango avocado salsa, and corn tortilla served with beans and rice

Thursday April 11th

Garlic Bacon Mizithra Pasta

spaghetti with Mizithra cheese and browned butter tossed with sauteed garlic, bacon, and mushrooms

Friday April 12th

Chicken Banh Mi

Vietnamese sandwich with grilled marinated chicken, pickled vegetable, cilantro, and spicy mayo served on a toasted baguette

Prix Fixe Meal Addition: *Unavailable this week due to staffing



DINNER MENU

Week of April 15th - 19th

Monday April 15th

Philly Cheesesteak

An East Coast classic sandwich with seared steak, grilled peppers and onions, and Provolone cheese stuffed inside a toasted roll and a side of jo jo potatoes

Tuesday April 16th

Shrimp Scampi

sauteed shrimp tossed in white wine, garlic, butter, and fresh herbs tossed with spaghetti

Wednesday April 17th

Turkey Club Wrap

turkey breast, applewood smoked bacon, avocado mayo, lettuce, tomato in a wrap served with homemade potato salad

Thursday April 18th

Pork Bo Ssam

marinated and roasted succulent pork shoulder served with butter lettuce wraps, kimchi, soy scallion sauce, and rice

Friday April 19th

Mushroom Swiss Burger

house ground beef patty topped with sauteed mushrooms, caramelized onions, and swiss cheese on a toasted brioche bun

Prix Fixe Meal Addition: Tater Tots/Oatmeal Raisin Cookies



DINNER MENU

Week of April 22nd - 26th

Monday April 22nd

Chicken Pad Thai

stir fried rice noodles tossed with sauteed chicken, bean sprouts, carrots, cabbage, fresh herbs, and pad thai sauce (contains fish sauce)

Tuesday April 23rd

Beef Brisket Chili

succulent slow braised beef brisket chili served with cheddar cornbread and all the fixings

Wednesday April 24th

Meatloaf Sandwich

house ground chicken meatloaf open faced sandwich topped with caramelized onions served with a root vegetable salad

Thursday April 25th

Teriyaki Salmon

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

Friday April 26th

Cajun Chicken Alfredo

sauteed seasoned chicken, broccoli, and penne pasta tossed in our homemade alfredo sauce

Prix Fixe Meal Addition: House Salad/ Homemade Cannoli
