



Weekly Menu

Breakfast Plate ~ Applewood smoked bacon, scrambled eggs, three cheese blend, and a side of salsa.

Breakfast Taco ~ Chorizo sausage, eggs, three cheese blend, and a side of tomatillo salsa. Served with zesty breakfast potatoes.

Thai Shrimp ~ Shrimp, green beans, sprouts, and sweet potatoes. Served on a bed of quinoa with a coconut cream sauce.

Salmon Primavera ~ Salmon, cherry tomatoes, fresh pesto, Italian squash served on a bed of Pappadella pastas.

BBQ Cheeseburger ~ Custom burger blend, BBQ sauce, cheddar cheese, bacon, and grilled onions on a brioche bun. Served with a side of roasted sweet potatoes.

Chicken Parmesan ~ Lightly breaded chicken breast, marinara sauce, and a mozzarella-parmesan cheese blend. Served with balsamic grilled vegetables.

Pork Pastor Tacos ~ Braised achiote pork, grilled pineapple, tomatillo sauce, and pickled red onions. Served with Mexican rice.

Beef and Rice Stuffed Cabbage ~ Braised cabbage, rice, ground beef, parmesan, and red sauce.

Andouille Sausage Bowl ~ Grilled Andouille sausage with red beans and rice.

Creamy Roasted Mushroom Soup ~ Rosemary and thyme roasted mushrooms with savory smooth broth.

Garlic Broccoli ~ Oven roasted broccoli with roasted garlic oil.

Charcuterie Box ~ Imported meats and cheeses, artisanal crackers, jam and fried fruit.