CHEF’S TABLE LUNCH MENU
MAIN ENTRÉE + TWO SIDES ($5.75)
SOUP (SMALL $1.75 | LARGE $2.50)

MONDAY, FEBRUARY 4TH
ENTRÉE: ROASTED PORK LOIN WITH MANGO CHUTNEY
ENTRÉE: SHRIMP STIR FRY
• BAKED CAULIFLOWER WITH TOMATOES AND FETA
• ROASTED BROCCOLINI WITH GARLIC LEMON CHILI FLAKES
• YELLOW AND GREEN BEANS WITH PESTO
• ROASTED CUMIN POTATOES
SOUP OF THE DAY: BEEF POT PIE SOUP

SIDES OF THE DAY
• ROASTED BAKED CAULIFLOWER WITH TOMATOES AND FETA
• ROASTED BROCCOLINI WITH GARLIC LEMON CHILI FLAKES
• YELLOW AND GREEN BEANS WITH PESTO
• ROASTED CUMIN POTATOES

TUESDAY, FEBRUARY 5TH
ENTRÉE: FRIED FISH TACOS WITH MANGO MELON SALSA
ENTRÉE: FARRO WITH CHICKEN, CORN AND PEAS
• MEXICAN STYLE CORN ON THE COBB
• ROASTED FENNEL WEDGES WITH ROASTED GARLIC
• ROASTED CARROTS WITH OLIVES AND ALMONDS
• SPANISH RICE
SOUP OF THE DAY: CARROT GINGER SOUP

SIDES OF THE DAY
• MEXICAN STYLE CORN ON THE COBB
• ROASTED FENNEL WEDGES WITH ROASTED GARLIC
• ROASTED CARROTS WITH OLIVES AND ALMONDS
• SPANISH RICE

WEDNESDAY, FEBRUARY 6TH
ENTRÉE: CARIBBEAN JERK CHICKEN
VEGETARIAN ENTRÉE: THAI GREEN CURRY TOFU WITH PEPPERS
• ROASTED CURRIED PARSNIPS AND COCONUT DUST
• ROASTED ASPARAGUS WITH WALNUTS & ORANGE ZEST
• MUSHROOM BRUSCHETTA
• MASHED POTATOES WITH PLANTAINS
SOUP OF THE DAY: CORN BACON AND POTATO CHOWDER

SIDES OF THE DAY
• ROASTED CURRIED PARSNIPS AND COCONUT DUST
• ROASTED ASPARAGUS WITH WALNUTS & ORANGE ZEST
• MUSHROOM BRUSCHETTA
• MASHED POTATOES WITH PLANTAINS

THURSDAY, FEBRUARY 7TH
ENTRÉE: SAUTÉED LOMO SALATADO BEEF
VEGETARIAN ENTRÉE: VEGGIE TACOS WITH CILANTRO LIME SAUCE
• BRAISED CELERY WITH LEMON VINEGAR
• BAKED EGGPLANT WITH YOGURT AND POMEGRANATE
• ROASTED SWEET POTATOES WITH HONEY SAMBAL
• MIXED QUINOA
SOUP OF THE DAY: VEGETABLE LENTIL SOUP

SIDES OF THE DAY
• BRAISED CELERY WITH LEMON VINEGAR
• BAKED EGGPLANT WITH YOGURT AND POMEGRANATE
• ROASTED SWEET POTATOES WITH HONEY SAMBAL
• MIXED QUINOA

FRIDAY, FEBRUARY 8TH
ENTRÉE: MISO ORANGE GLAZED TILAPIA
VEGETARIAN ENTRÉE: TOMATO AND SQUASH THREE CHEESE TART
• ROASTED BROCCOLI WITH SOY AND SESAME SEEDS
• FRIED LONG BEANS WITH SOYA ONIONS AND PEPPER
• BUTTERNUT SQUASH WITH CRANBERRIES
• BUTTERED ORZO AND EDAMAME
SOUP OF THE DAY: VEGETABLE LENTIL SOUP

SIDES OF THE DAY
• ROASTED BROCCOLI WITH SOY AND SESAME SEEDS
• FRIED LONG BEANS WITH SOYA ONIONS AND PEPPER
• BUTTERNUT SQUASH WITH CRANBERRIES
• BUTTERED ORZO AND EDAMAME

SPECIALS
• CUBANO PORK PRESSSED SANDWICH
• PASTRAMI QUESADILLA