



Menu for NY Times

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Creamy Chicken & Rice Pasta Fagiole Sweet Potato & LeekVG	Chicken Noodle Beet, Potato & FennelV MinestroneVG	Beef Barley Split Pea & Ham Chinese Hot & Sour	Chicken Florentine Southwest Tortilla French Onion	Chicken Gumbo Chicken Noodle Italian Wedding
Soup "Well"	Swiss chard & BeansVG	Corn & Green Chili BisqueV	Curry LentilVG	Tomato, Zucchini & FarroVG	Red Lentil, Barley & SpinachVG
Action	Super Salads	<b>"Dawg House"</b> All Beef Sabrett, Turkey Dog or Vegetarian Black Bean Dog, Choice of Tater Tots, Cheddar Mac or Cole Slaw Toppings: Beef Chili, Bacon, Tomatoes, Onions, Jalapenos, Blue Cheese, Feta, Guacamole, Wasabi Peas.			Chef Salad
Grill Station	Roasted Turkey, Gravy Eggplant ParmesanV Wild Mushroom & Leek RisottoV Cheese Ravioli, San Marzano Tomato SauceV Grilled Roma TomatoesVG Steamed Green BeansVG	Roasted Turkey, Gravy Mustard Sage Roasted Pork Loin Butter Poached New PotatoesV Root Vegetable HashVG Warm Pickled Red CabbageVG Steamed BroccoliVG	Roasted Turkey, Gravy Roasted Leg of Lamb, Rosemary Jus Lie Warm Potato SaladV Cavatelli Mac & CheeseV Zucchini Parmesan Pancakes Roasted Yellow Squash & ShallotVG	Roasted Turkey, Gravy Buttermilk Fried Chicken Wings Mashed Potatoes & Gravy Creamy Sweet Corn GritsV Steamed CarrotsVG Roasted Brussel Sprouts, Herb Panko CrumbleVG	<b>" FISH" ala Plancha</b>
Hero	Honey Roasted Turkey, Bacon, Avocado & Tomato	Chicken Milanese, Roasted Pepper & Fresh Mozzarella	Black Forest Ham, Brie & Grilled Peach, Pommeray Dijon	BBQ Roast Beef, Buttermilk Cole Slaw, B&B Pickles	Classic Italian Combo
Grilled Cheese	Grilled Portobello, Cherry Pepper & FontinaV	Roast Beef, Blue cheese & caramelized Onion	BBQ Chicken, Pepper Jack & Tomato	"Three Cheese" Munster, Cheddar & BoursinV	Grilled Vegetables, Goat Cheese & Olive TapenadeV

Global

**Flexitarian India**Crispy Vegetarian  
Samosa, Lemon &  
CilantroVGFried Fish, Spicy  
Chick Pea, Makhani  
SauceBraised Eggplant,  
Tomato, Okra &  
Green Papaya in  
Spicy Coconut  
MilkVGCoconut Basmati  
RiceVGRoasted Cauliflower  
& Carrots, Yogurt  
RaitaVTikka Masala Spiced  
Potato, Green Bean,  
Red Lentil &  
OnionsVGSpinach, Kale  
Paneer Cheese &  
Golden RaisinsVCurry Potato, Green  
Pea & Cottage  
CheeseTomato, Red Onion,  
Sambal & MintVG**Pacific Coast**Roasted Salmon,  
Baby Shrimp  
CioppinoRed Wine Glazed  
Angus Beef  
Meatball's, Cipolini  
Onions & RosemaryChicken Tarragon,  
Red Grape Relish &  
Sherry VinegarYukon Gold  
Potatoes, Onions &  
Roasted PeppersVGSan Francisco Style  
Fried Rice &  
VermicelliRoasted Celeriac,  
White Truffle & Sea  
saltVGCalifornia Futo Maki  
Rolls, Spicy  
Togarashi SauceBalsamic Roasted  
Pears, Goat Cheese  
& Toasted  
PistachiosVGrilled Ciabatta  
Bruschetta, California  
Tomato, Extra Virgin  
Olive OilVG**France**Grilled Steak Au  
PoirveRoasted Duck Leg al  
'OrangeAlmond Crusted  
Tilapia, Tarragon  
Buerre BlancPotato & Gruyere  
GratinV

RatatouillieVG

French Bean Nicoise,  
Egg, Olives, Tomato  
& Petite PotatoEndive, Blue Cheese  
& Pomegranate  
SaladVRuby Beets, Pickled  
Onions, Parsley &  
Dijon VinaigretteVGFrisee, Apple Wood  
Smoked Bacon,  
Avocado & Walnuts**Gastro Pub**Tandoori Chicken  
Wings, Coconut  
Tahini SauceRoasted Pork Chop,  
Creamy Artichokes &  
WatercressPork Shoulder  
Meatballs, Portobello  
Salad, Porcini SauceCilantro Garlic Steak  
Fries, Sriracha AioliSoy Poached Shrimp  
Pot Stickers &  
Shishito PeppersSalty Cheesy  
Pretzels, German  
Düsseldorf MustardBaby Kale, Red Lentil  
& Corn Bread  
Panzanella, Vegan  
RanchVGSpicy Raw Broccoli  
Kim CheeVGCedar Plank Roasted  
Salmon, Honey Soy  
Glaze**Classic  
Comfort  
Food**

RA Kitchen

Rosemary Grilled  
Chicken Breast,  
Basil Aioli on  
CiabattaGrilled Eggplant,  
Red Lentils,  
Hummus & Feta On  
LavashVTamarind Chicken,  
Napa Cabbage,  
Mango & Papaya,  
Cashew VinaigretteCBP Vegetarian  
Chopped SaladVGSesame Tofu &  
Snow PeaVGSteamed Sesame  
Sticky RiceVGSmoked Salmon,  
Beefsteak Tomato &  
Caper Crème  
Fraiche on BagelCalifornia Chicken  
Wrap, AvocadoSlow Roasted  
Salmon, Beluga  
Lentils Salad,  
Spanish Sherry  
VinaigretteSeared Salmon &  
Health Slaw

Kung Pao Chicken

Vegetarian Lo  
MeinVGFresh Mozzarella,  
Blistered Peppers,  
Arugula, PestoVJerk Chicken Breast,  
Red Bean & Tomato  
Salad in WrapChicken Cobb Salad,  
Bacon, Egg, &  
AvocadoPesto Chicken  
PanzanellaSpicy Sriracha  
Chicken WingsSesame Green  
BeansVGBeef Brisket, Swiss &  
Mustard Slaw on Rye  
RollRosemary Grilled  
Shrimp, Baby  
Romaine, Lemon  
Caper In WrapClassic Chef Salad,  
Buttermilk Ranch  
DressingClassic Shrimp  
Cocktail, Lemon &  
Horseradish Sauce

Pork Tankatsu

Stir Fry Soba  
NoodleVGProsciutto, Fresh  
Mozzarella & Roasted  
Pepper, Balsamic  
Dressing On Italian  
BreadGrilled Vegetables,  
Alpine Lace Swiss,  
Baby Organic Greens  
on Sliced Seven GrainVChicken Caesar Salad,  
Sour Dough Croutons,  
House Made DressingGrilled Steak & Onions,  
Blue Cheese, Romaine,  
Tomato Vinaigrette

China Town Roast Pork

Tempura Vegetables V

Asian Themed Main  
Course \$8.80 with  
California Roll \$12.50