BEYOND GREENS

MENU CONCEPTS

cabana couscous

couscous⁺ topped with grilled shrimp, scallions, orange segments, nuts, and a drizzle of pomegranate-Chipotle dressing⁻

lentils & squash

green lentils⁺ tossed with grilled zucchini[^], yellow squash, eggplant and house-made italian Sun Dried Tomato Pesto vinaigrette^{*}

napoli salad

romaine lettuce, Sun Dried Tomato Pesto
vinaigrette marinated white beans^, sun dried
tomatoes, roasted onions, fresh tomatoes,
Roasted Garlic croutons^, and parmesan
cheese with a choice of Herb de Provence
infused italian dressing* or Roasted Garlic
vinaigrette*

orzo & eggplant

orzo topped with a mix of grilled marinated eggplant, chopped olives, and feta cheese coated in Fire Roasted Poblano Caesar dressing*

* see recipe under the Signature Dressings Matrix

quinoa & berries

quinoa⁺, fresh fruit, blueberries, raspberries, and lightly steamed baby spinach with Honey Citrus vinaigrette⁺

sweet potato & pork

grilled sweet potatoes^, julienne of roasted pork^, and grilled scallions, tossed in a pineapple-Bourbon vinaigrette>

shin-soba salad

soba noodles, poblano marinated chicken skewers^, red peppers, onions, scallions, and mint with a splash of Sweet & Spicy Plum wasabi vinaigrette[>]

village salad

traditional greek village salad with tomatoes, cucumbers, olives, green peppers, and red onions gently coated in Roasted Garlic greek dressing*

Featured Minor's RTU Sauces: <u>Bourbon Style</u> RTU Sauce 4x0.5Gal US, <u>Honey Citrus Pepper</u> RTU Sauce 4x0.5Gal US, <u>Sweet & Spicy Plum</u> RTU Sauce 4x0.5Gal US



> see recipe under the House-made Dressings tab

[^] see recipe under the House-made Toppings tab

^{*} see cooking guide under the Ancient Grains tab