



July 2018 Take-Out Menu

July 2-7
(closed July 4)

A la Carte Items

Honey Mustard & Rosemary Roast Chicken
Grilled Vegetables w/ romesco sauce (v)
Tamale Pie w/ beef, chorizo & cheese
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Jamaican Jerk Chicken
Pork Milanese w/ tomato sauce
Fish of the week

July 9-14

A la Carte Items

Pomegranate Roast Chicken
Organic Tofu w/ peppers & green beans (v)
Zucchini Skillet Cakes w/ pine nuts & tomato-basil salsa (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Chicken Enchiladas w/ almond pasilla sauce
Chimichurri Flatiron Steak
Roast Sea Bass w/ potato, mushroom & salsa verde

July 16-21

A la Carte Items

Roast Chicken Diavolo
Harissa Roasted Vegetables (v)
Enchiladas w/ black bean, corn, sweet potato, zucchini, cheese & roasted tomatillo salsa (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Braised Chicken w/ mushroom, olive & tomato
Lamb Sirloin w/ olive sauce
Gulf Shrimp & Wild Salmon Cakes w/ green goddess

July 23-28

A la Carte Items

Orange-Balsamic Roast Chicken
Summer Vegetable Succotash (v)
Zucchini & Rice Gratin (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Grilled Chicken Breast w/ lemon & garlic
Spice-rubbed Tri Tip w/ roasted corn-tomato salsa
Mustard-Dill glazed Wild Salmon

July 30 - August 4

A la Carte Items

BBQ Roast Chicken
Vegetable Ratatouille w/ herbs (v)
Cannelloni w/ greens, mushroom, ricotta & tomato sauce (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Chicken Breast Schnitzel w/ brown butter-caper sauce
Grilled Pork Chop w/ peach chutney
Grilled Opah w/ pineapple-macadamia salsa

(v) = vegetarian. Consuming raw or undercooked egg, meat, poultry or seafood may increase your risk of food-borne illness especially if you have a medical condition. A la carte items range from \$10.00-17.50/lb. and entrées average around \$17.25. Menu items subject to availability and change. Call to have us reserve your order.