

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST SPECIALTY	Turkey Bacon, Fried Egg, Swiss Cheese, 7 Grain Roll	Genoa Salami, Fried Egg, American Cheese, Semolina Roll	House Made Pork Breakfast Sausage Wrap, Sweet Peppers, Fontina Cheese	Maple Mustard Ham, Cheddar Cheese, Egg	Shaved Beef, Provolone, Fried Egg, Semolina Roll
BREAKFAST BENTO	Chorizo, Manchego Torta, Paprika Potatoes, Roasted Vegetables, Pork Sausage	Tomato Curry Baked Eggs, Vegetable Samosa, Roasted Vegetables, Grilled Naan Bread	Maple Pumpkin Pancakes, Cranberry Jam, Chicken Apple Sausage	Twice Baked Turkey Bacon, Sweet Potatoes, Scrambled Eggs, Roasted Vegetables	Flatout Flatbreads
OATMEAL	Flaxseed	Apple Steel-Cut	Orange Marmalade	Blueberry Steel Cut	Banana
FRITTATA	Garden Vegetable, Goat Cheese, Egg White*	Turkey Sausage, Asparagus, Smoked Gouda	Ham, Sweet Peppers, Goat Cheese	Spinach, Fontina, Fennel *	Bacon, Cheddar, Potato Poutine
NOODLE BOWL	Ginger Chicken	Ginger Chicken	Ginger Chicken	Ginger Chicken	Ginger Chicken
SOUP	Roasted Eggplant, Tomato; Chicken Noodle	Chicken Dumplings; Black Bean	Corn Chowder* Chicken Noodle	Chicken & Rice; French Moroccan Tomato & Lentil*	Split Pea; Chicken Noodle
BENTO BOX	Chili-Lime Shrimp, California Roll, Asian Slaw, Lychee, Fruit Salad	Rosemary Grilled Chicken Breast; Local Mozzarella, Spiced Broccoli Salad; Hot House Tomato, Italian Couscous	Honey Dijon Salmon, Super Greens, Multigrain Pilaf, Roasted Beets	Turkey Waldorf Croissant; Lentil Salad; Cheese & Fruit; Mustard Endive	Snack Box
CHOPPED SALAD	Mushroom, Wheatberry, Caramelized Fennel, Arugula, Greens, Herb Sherry Vinaigrette; Ancho Chicken Taco Salad, Chipotle Dressing	Tomato, Mozzarella, Arugula, Panzanella, Aged Balsamic Vinaigrette; Thai Shrimp, Shaved Coconut, Mango, Citrus-Lime Vinaigrette	Crispy Chicken Cobb Salad, Yogurt Ranch Dressing; Churrascaria Steak House Surf & Turf: Beef Tenders, Shrimp, Parsley Vinaigrette	Italian Anti Pasti Salad, Sundried Tomato Dressing; Winter Harvest Vegetable, Mustard Sherry Vinaigrette	Greek Shrimp Salad, Herb Vinaigrette; Steak House Salad, Blue Cheese Dressing
MAIN COURSE	Tagine Braised Beef Brisket, Cilantro, Chutney, Quinoa, Couscous	Boneless Chili Balsamic Pork Loin, Roasted Fennel, Broccoli Rabe	Herb Turkey Piccata, Sundried Tomatoes, Spaghetti Squash	Chicken & Spinach Meatball; Cider Braised Carrots	Butternut Squash Ravioli, Winter Root Vegetables, Sage Cream Sauce
A LA CARTE	Grilled Chicken Breast; Jerk Spiced Salmon; Braised Beef Tips, Mushroom Ragout; Eggplant Parmesan				
CHEF'S TABLE	Herb Roasted Chicken Breast, Warm Spinach Root Vegetable Salad	Breakfast: Omelet (8 AM-10 AM) Lunch: Citrus Shrimp Scampi, Lemon Basmati Rice, Seasonal Vegetable Sauté	Green Peppercorn Sliced Beef Sirloin, Fennel, Truffle Fingerling Potatoes, Watercress Salad	Moroccan Braised Lamb Shanks; Saffron Couscous; Honey-Mint Carrots	Breakfast: Omelet (8 AM – 10 AM) Lunch: Sushi-to-Order with Chef Andy
SANDWICH	<p>Weekly AM: Egg White, Mushroom, Swiss, Spinach Quesadilla*</p> <p>Daily PM: Cuban Melt</p> <p>RUSTICO (PM): House Roasted Turkey, Parmesan, Asparagus, Muenster, 7 Grain Roll; Prosciutto Wrapped Chicken, Fontina, Roasted Portobello, Ciabatta Roll</p>				

Food-Allergic Individuals: Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut & other potential allergens in the food production areas.