

CAFÉ BYTES

DTC 2

Breakfast 7:00am-10:00am

Lunch 11:00am -2:00pm

LUNCH 6/9-6/13

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUPS				
Clam Chowder Garden Vegetable V Chicken Noodle	Chicken and White Bean Chili Loaded Potato Vegetable Minestrone VEG	Lemon Chicken Orzo Broccoli Cheddar Garden Vegetable V	Tomato Bisque V Vegetable Noodle V Shrimp Bisque	Chicken Tortilla Chefs Choice V Beef Barley
SPOTLIGHT				
Caeser Salad Bar	Sushi Freshly Prepared by SUSHI DO	LTO Tropical Grilled Shrimp and Mango Salad	Pie ala Mode Assorted Pies V	Risotto Bar V and
KITCHEN TABLE				
BBQ Chicken with Alabama White BBQ Sauce Fried Catfish with Jalapeno Remoulade Yankee Baked Beans Collard Greens V Corn Bread Pudding VEG	Ancho Lime Chicken Chipotle Ground Beef Fajita Style Veggies V Flour Tortillas Lime Cilantro Rice V Black Beans V Toppings: Pico, Guacamole, Charred Corn, Shredded Lettuce, Cheddar V	Cat Cora Roasted Pork Tenderloin With Preserved Lemon, Saffron, Olive Ginger Spiced Teriyaki Chicken Cheddar and Chive Smashed Potato Roasted Garlic Sauteed Green Bean V	Thai Beef Green Curry Thai Mango Chicken Basmati Rice V Vegetable Pad Thai V Asparagus and Garlic Shiitake Mushrooms V	Chicken Sofrito Crushed Tomato, Peas, Green Olives Seafood Paella Spanish Rice V Spinach and Chic Pea Stew V Roasted Lemon Garlic Broccoli V
BREAD & CO				

Hot Corned Beef

Sliced Corned Beef, Swiss Cheese, Coleslaw, Spicy Mustard, on a Pumpernickel Roll

Jerk Chicken

Jerk Chicken Salad, Sweet Plantains, and Mango Chutney

FLAME

Sesame Marinated King Oyster LTO

Mushroom Bulgogi Sandwich Gochujang Aioli, Tangy Kim Chi Slaw, Rustic Roll **V**

Surf and Turf Salad

Grilled Flank Steak, Shrimp, Romaine Lettuce, Parm Cheese, Topped Chipotle Caesar Dressing

V – VEGAN | VEG – VEGETARIAN

If you have a food allergy, please notify us.

*Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut and sesame products, and any other potential allergens in the food production areas of our facility. This facility handles and serves all allergens, and ingredient cross-contact may occur. We encourage guests with food allergies or specific dietary concerns to speak with a manager or one of our allergen experts.