		MONDAY	T U E S D A Y	WEDNESDAY	T H U R S D A Y	FRIDAY
	BREAKFAST GRILL	Belgian Waffles Topped with Chocolate Chips, Chocolate Sauce, Almonds, and Whipped Cream 7.99	Smoked Salmon Bagel Plain Bagel with Cream Cheese, Egg, Capers, Smoked Salmon, Red Onion, and a Lemon Wedge 9.99	Avocado Toast 2 Slices of Sourdough Toast Topped with Avocado Spread, Chopped Hard Boiled Egg, Bacon, and House Made Everything Seasoning 7.99	Veggie Breakfast Quesadilla With Spinach, Cheese, Scrambled Egg, Tomato, Red Onion, and Peppers Served with Salsa and Sour Cream 9.99	Mixed Berries and Cream French Toast 7.99
PRIME AT THE PLAZA	SOUP	Jerk Chicken (AG)	Cream of Cauliflower (AG,V)	Buffalo Chicken Chowder (AG)	Vegetable Minestrone (VG)	Chili (AG)
Week Of:	3.99	Rice and Bean (AG,VG)	Shrimp and Rice (AG)	Tahini Vegetable (AG,VG)	Broccoli Cheddar (AG,V)	Miso Mushroom (VG)
5.6-5.10 Superfood: AVOCADO Enjoy Chef Crafted dishes featuring	GRILL SPECIAL	Cajun Chicken Macaroni and Cheese Topped with an Herb Sour Cream 8.99	BLT Grilled Cheese With Chipotle Cinnamon Glazed Bacon, Lettuce, Tomato, Swiss, Cheddar, and Mayo on Texas Toast 8.99	Cali Smash Burger With Pepper Jack Cheese, Avocado, Bacon, LTO, and Chipotle Ranch on Brioche 11.99	Meatball Sub With Tomato Sauce, Mozzarella, Parmesan, and Balsamic Glaze on a Club Roll 8.99	Crispy Chicken Caprese Wrap With Spinach, Fresh Mozzarella, Tomato, Red Onion, Pesto, and Balsamic Glaze 9.99
*If you have a food allergy, please notify us.	CHEF CRAFTED CORNER	Shrimp Fra Diavolo Served with Pasta and Garlic Bread 10.99	Buffalo Chicken Dip With Chips 8.99	Eggplant Parmesan With Penne Pasta and Garlic Bread 9.99	Coconut Curry Chicken Served with Green Rice and Corn Bread 10.99	BBQ Pulled Pork With Potato Salad, Corn Bread, and Coleslaw 10.99
Menu Key: V = Vegetarian VG = Vegan AG = Avoids Gluten	PBD KITCHEN	Crab and Corn Fritters With a Chipotle Ranch Dipping Sauce 9	Loaded Waffle Fries With Bacon, Jalapeno, Sour Cream, and Cheese 9	Buffalo Chicken Quesadilla With LTO and a Side of Ranch 11	Goat Cheese Burger With Caramelized Onions, LTO, and Garlic Aioli on Brioche 11	Grilled Chicken Pita With LTO, Feta, and Cucumber Ranch 11