

Dec 8 – Dec 12th

SPECIAL

SUSHI & SASHIMI Dec 11th

COOK'S CORNER JAVIER PEREZ DEC. 10

TIMES DINING MENU

Breakfast 8:00 am - 11:00 am | Lunch 11:30 am - 2:30 pm

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT BREAKFAST BUFFET				
Cage-Free Scramble Eggs V GF	Baked Eggs V GF	Cage-Free Scrambled Eggs V GF	Cage-Free Scrambled Eggs V GF	Cage-Free Scrambled Eggs V GF
Cage-Free Scramble w/ Cheese V D GF	Cage-Free Scrambled Eggs w/ Cheese V D GF	Cage-Free Scrambled Eggs w/ Cheese V D GF	Cage-Free Scrambled Eggs w/ Cheese V D GF	Cage-Free Scrambled Eggs w/ Cheese V D GF
Egg White w/Broccoli, Cheese Frittata V D GF	Egg White Spinach Frittata V D GF	Egg Whites Cherry Tomato Frittata V D GF	Egg Whites Mushroom, Swiss Frittata V D GF	Egg White Kale, Peppers, Onions Frittata V D GF
French Toast V D	Pancakes V D	French Toast V D	Pancakes V D	French Toast V D
Garlic Spinach VG GF	Grilled Vegetables VG GF	Corned Beef Hash	Sauteed Spinach with Garlic V GF	Roasted Parmesan Broccoli V D GF
Vegetarian Pattie V	Turkey Sausage	Pork Bratwurst Sausage	Vegetarian Patties V	Pork Sausage

COLD BREAKFAST | HOT CEREAL | AVOCADO TOAST BAR'S

SOUP

Split Pea Soup VG GF	Split Pea Soup VG GF	Split Pea Soup VG GF	Split Pea Soup VG GF	Split Pea Soup VG GF
Vegetable Wheat Berry	Garden Vegetable Soup VG GF	Vegetable Wheat Berry	Garden Vegetable Soup VG GF	Vegetable Wheat Berry
Soup VG GF		Soup VG GF		Soup VG GF

KITCHEN TABLE

MEATLESS MONDAY	HOME COOKING	AMERICAN STYLE	NYT-COOKING	HAPPY FRIDAY
Chilean Bean Stew VG GF	Herb Roasted Tilapia w/ Lemon Garlic Cream Sauce Gf	Sweet and Tangy Pork Spare Ribs GF	Flank Steak w Honey butter Garlic Sauce GF	Vegetable Lasagna D
Pinto Bean Empanada V	Cranberry Glazed Pork Loin w/Roasted Apples GF	Fried Chicken	Honey Mustard Grilled Chicken GF	Chicken Alfredo
Chimichurri Roasted Potato VG GF	Mashed Sweet Potato VG Gf	Baked Cauliflower w/ Toasted Pumpkin Seed & Romesco Sauce V	Charred Broccoli w/ Pickled Onion VG GF	Manicotti V GF
Pesto Quinoa VG GF	Lemon Scented BroccoliVG GF	Hot Honey Roasted Vegetables VG GF	Street Corn Pasta VG GF	Escarole VG D
Roasted Acorn SquashVG GF	Barley Pilaf VG GF	Garlicky Roasted Potatoes VG GF	Sheet Pan Baked Red bliss Potatoes w/ Crispy Shallots V GF	Parmesian Roasted Tomato V
Chilean Rice V GF	Roasted Tri-Color Carrots VG GF	Baked Herb Chickpeas & Cherry Tomatoes VG GF	Roasted Fennel Bean Stew V GF	Farro Risotto V D
Chef's Choice Salad GF	Beet Salad w/ Goat Cheese VG GF D	Creamy Cole Slaw V GF	Cherry Tomato Ceaser Salad VG GF D	Chef's Choice Salad
	Cucumber w/ Red Onions, Olives Balsamic GlazeV GF	Tomato, Green Bean Salad w/ Toasted Almonds VG GF	Baby Kale, Grilled Tofu w/ Miso Dressing VG GF	

GRILL	DELI	SALAD BAR	CRAFT YOUR CRAVE	SPECIAL

DAILY OFFERINGS

Pat LaFrieda Creek Stone Farm Burger	Artisanal Sandwiches	Salad Greens, Wholesome Beans	BUILD YOUR OWN	12/10/25 COOK'S CORNER:
Turkey Burger - Smash Burger	Build Your Own Sandwiches and Wraps	and Grains, Lean Proteins and Cheeses		Javier Perez
Vegan Black Bean Burger	House Made Chips	Salad Dressings and Vinaigrettes, Toppings	POTATO BAR	
			Idaho Potato, Sweet Potato, Yukon Gold, Beef Chili, Vegetable Chili, Bacon Bits, Cheese Sauce, Scallion, Roasted	
Pizza: Cheese, Veggie, Pepperoni	Available Daily	Antipasti: Daily Selection of Seasonal	Peppers, Shredded Cheddar, Broccoli, Sour Cream, Pico, Cole Slaw	
La Plancha: Grilled Proteins Made to Order: Steak, Salmon	Teriyaki Chicken Sandwich	Marinated & Grilled Vegetables, Grain & Bean Salad		
	Turkey Club on Croissant	Weekly Homemade Dressing: Dressing		

