

Sept 8th– Sept 12th

SPECIAL

TIMES DINING MENU

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

SUSHI & SASHIMI 9/9
Cook's Corner w/ Jordan V 9/10

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 Vegetable Red Wheat Berrie Soup VG	Split Pea Soup VG GF Garden Vegetable Soup VG GF	Split Pea Soup VG GF Vegetable Red Wheat Berrie Soup VG	Split Pea Soup VG GF Garden Vegetable Soup VG GF	Split Pea Soup VG GF Vegetable Red Wheat Berrie Soup VG
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 D GF	Sweet and Tangy Pork Spareribs GF	Flank Steak with Honey Butter Garlic Sauce D GF	WING BAR
Empanada Bean Pinto V	Grilled Pork Loin Topped with Caramelized Pearl Onions and Mushrooms GF	Fried Chicken	Honey Mustard Grilled Chicken GF	Crispy Plan Wings
Chimichurri Roasted Potatoes VG GF	Home Made Sweet Potatoes V D GF	Baked Cauliflower with Toasted Pumpkin Seeds and Romesco Sauce VG GF	Charred Broccoli with Pickled Onions VG GF	BBQ Wings
Pesto Quinoa V GF	Lemon Scented Broccoli VG GF	Roasted Vegetables with Hot Honey VG GF	Street Corn Pasta V D	Terriyaki Wings
Roasted Butternut Squash and Cranberry Beans VG GF	Quinoa Pilaf VG GF	Garlicky Roasted Potatoes VG GF	Sheet-Pan Bake Red Bliss Potatoes with Red Onions VG GF	Mashed Potatoes V D GF
Chilean Rice VG GF	Roasted Tri-Color Carrots VG GF	Baked Herb Chickpeas and Cherry Tomatoes VG GF	Roasted Fennel Bean Stew VG GF	Jerk Veggie Stir-Fry V GF
Chef's Choice Salad GF	Beet Salad with Goat Cheese V D GF	Creamy Cole Slaw Salad V GF	Cherry Tomato Caesar Salad VG GF	Celery Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing
	Cucumber with Red Onions and Olives Balsamic Glaze VG GF	Tomato, Green Bean Salad and Toasted Almonds VG GF	Baby Kale and Grilled Tofu Miso Dressing V GF	Chef's Choice Salad GF

CRAFT YOUR CRAVE: BUILD YOUR OWN MAC & CHEESE

ACTION STATION

LA CHINO: Latin and Asian Fusion

GRILL	DELI	LIMITED TIME OFFER	SALAD BAR	SPECIAL
DAILY OFFERINGS				
Pat LaFrieda Creek Stone Farm Burger Turkey Burger - Smash Burger Vegan Lekka Burger	Artisanal Sandwiches Build Your Own Sandwiches/Wraps House Made Chips Available Daily	Bavarian Burger	Salad Greens, Wholesome Beans & Grains, Lean Proteins & Cheeses, Salad Dressings & Vinaigrettes, Toppings	TRUFFLE MUSHROOM FLATBREAD
Pizza: Cheese, Veggie, Pepperoni Short Rib Pizza, Blue Cheese, Crispy Onions	Crispy Chicken Caesar Sandwich		Antipasti: Daily Selection of Seasonal Marinated & Grilled Vegetables, Grain & Bean Salad	
La Plancha: Grilled Proteins Made to Order: Chicken, Steak, Salmon	Cucumber- Avocado Egg Salad		Weekly Homemade Dressing: Asian Dressing	
	Mushroom Philly Cheese Steak			
	Chicken -Sweet Chili Nappa Cabbage Slaw Wrap			