

## ENTRÉES

All entrée items - \$8.95

### POLLO ALLA MORE

[poe-low ah-la mor-ay]  
Tender chicken pieces and penne pasta with onion, colored bell pepper, black olives, artichoke hearts, and capers. Mixed with a creamy basil and oregano white wine reduction and a touch of whole mozzarella and lemon. Served with your choice of side salad or soup.

### PENNE RUSTICA

[pey-nay roo-stee-kuh]  
Penne pasta topped with sun-dried tomatoes, artichokes, zucchini, red pepper, and pesto cheese sauce. Drizzled with garlic infused oil. Served with your choice of side salad or soup.

### PENNE ARRABBIATA

[pey-nay ahr-rah-BYAH-tah]  
A smooth pasta with an angry sauce of chopped chicken, garlic, tomatoes, and red chili peppers cooked in olive oil and topped with shaved parmesan cheese. Served with your choice of side salad or soup.

### POZOLE ROJA

[po-sol-i ROH-ah]  
Traditional Mexican celebratory soup. Ours is a stew of chicken, cabbage and hominy flavored with red chiles, cilantro and lime, and garnished with fresh avocado. Served with side salad. Healthy and tasty.

## ENTRÉE SALADS

All entrée salads - \$8.95

### YIN YANG

Iceberg, romaine, shredded red cabbage, cucumbers, carrots, mandarin oranges, green peas, croûtons, and chopped chicken. Recommended dressing: Sesame Vinaigrette.

## SIDES

Additional Sides - \$1.75

**SIDE SALAD** (chopped Iceberg with garnish)

**LEMON-SCENTED RICE**

**SAUTÉED HARICOT VERT WITH MUSHROOMS AND ONIONS**

**CUP OF SMOKEY TOMATO BASIL SOUP**

**SOUP OF THE DAY**

### PERI PERI CHICKEN

[pir-ree pir-ree]  
A spicy grilled quartered chicken with roots in Africa and Portugal. Marinated in olive oil, lemon juice, and peri peri (chili peppers), it's the most popular dish in today's South Africa. Served with lemon-scented rice and sautéed haricot vert with mushrooms and onions.

### TOULOUSE BIFTECK HACHÉ SANDWICH

[TOO-loos beef-tek ah-shay]  
Nouveau bistro classic-seasoned ground beef and onion patty with swiss cheese, tomato, pickle, lettuce, bacon, and béarnaise on toasted brioche. Served with truffle pommes frites. A European hamburger!

### CHICKEN PARMESANA

[pahr-muh-zahn-uh]  
Popular Italian mainstay. Boneless chicken breast, pounded thin, crisped and topped on a bed of spaghetti with our house San Marzano marinara sauce. Served with your choice of side salad or soup.

### SMOKED BRISKET STROGANOFF

[straw-guh-nawf]  
Mid-1800's Russian favorite with a Texas twist. Smokey brisket with a peppered Smetana sauce. Served with lemon-scented rice and sautéed haricot vert with mushrooms and onions.

### GARDEN OF VEGAN

Spinach, carrots, broccoli, mushrooms, beets, tofu, and croûtons. Recommended dressing: Greek Herb Vinegar and Oil.

### RISOTTO POSITANO

[ree-ZOHT-toh po-si-TAH-no]  
An Italian coastal village classic. Seared white fish with lemon and herbs in creamy Arborio rice. Served with your choice of side salad or soup.

### GRILLED MEDITERRANEAN SALMON

[meh-di-tuh-ray-nee-uhn]  
Salmon seasoned with olive oil, fresh basil, pressed garlic, fresh cilantro, sea salt, black pepper, and pan-seared. Served on a bed of lemon-scented rice and sautéed haricot vert with mushrooms and onions.  
*Gluten and dairy friendly.*

### BEEF BOURGUIGNON

[boof bow-guin-yawn]  
Hearty and flavorful French peasant dish. Slow roasted and served in a bread bowl with your choice of side salad or soup.

### KABOB KOOBIDEH

[kah-bob koo-beh-deh]  
The holy grail of kabobs! Seasoned beef—pounded and skewered. The favorite food of Persia. Served with lemon-scented rice, grilled tomato, and sautéed haricot vert with mushrooms and onions.

### CLUB MED SHRIMP

[you-got-this]  
Seasoned Rock Shrimp sautéed in with spaghetti and tossed in a garlic, pepper and lemon white wine reduction. Served with your choice of side salad or soup.  
*Substitute rice to make it gluten and dairy friendly.*

### HOLLYWOOD COBB

Romaine, iceberg, tomato, bacon, egg, radish, avocado, turkey, chicken, cheese, and croûtons. Recommended dressing: Blue Cheese.

## DRINKS & DESSERT

### DRINKS - \$1.75

Tea, Fountain Drink, or Coffee

### VIVREAU WATER

Your choice of complimentary sparkling or still water.

### TODAY'S DESSERT - \$2.50

### SWOOP CAKE - \$2.50

Milk chocolate layer cake covered in deep ganache with a brickle base.