

# STACK

## PORTOBELLA PANINI

Grilled portabella mushroom with mix green sundried tomatoes, Monterey cheese and bleu cheese dressing on focaccia

# FLAME

## FISH TACOS

tilapia fish tacos with jicama slaw and remoulade sauce on flour tortillas

# TOUR

## HEALTHY SELECT

Grilled herbed tilapia  
Quinoa cakes with basil roasted tomato sauce  
Wild rice & dried dates  
Roasted butternut squash

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REWARDS

# THE BISTRO

*specials for the week of June 25, 2018*

MON	TUES	WED	THURS	FRI
<b>YOLK:</b>	<b>YOLK:</b>	<b>YOLK:</b>	<b>YOLK:</b>	<b>YOLK:</b>
CHOCOLATE CHIP PANCAKES buttermilk pancakes with heavy whipping cream & maple syrup	CORNED BEEF HASH with cage free eggs	CHORIZO TACO two flour tortillas filled with scrambled egg, pico de gallo cheddar + chorizo	GREEK SKILLET cage free eggs with roasted diced potatoes, onions, peppers & diced gyros	FRENCH TOAST with fresh berries and maple syrup
<b>DISH:</b>	<b>DISH:</b>	<b>DISH:</b>	<b>PICNIC</b>	<b>DISH:</b>
CHICKEN LIMONE & ARTICHOKE CHEESE & ASPARAGUS LASAGNA MASHED POTATO RICE PILAF HERBED GREEN BEANS ROASTED CORN & CARROTS	<b>SUSHI DAY</b> <b>MADE TO ORDER BY SUSHI CHEFS</b> ORANGE CHICKEN MONGOLIAN BEEF FRIED RICE VEGETABLE LO MEIN VEGETABLE EGG ROLLS	SEASONED GROUND BEEF CHICKEN TAMALES PORK AL PASTOR VEGETABLE FAJITAS CANTINA RICE REFRIED BEANS CHEESE SAUCE ALL CLASSIC TOPPINGS	CHICKEN TERIYAKI BEEF TERIYAKI WHITE RICE VEGETABLE EGG ROLLS ISLAND COCONUT RICE MARINATED ROASTED VEGETABLES	CHICKEN CORDON BLUE CHEESE RAVIOLI WITH ROASTED EGGPLANT & BELL PEPPERS HERBED RISOTTO & SUNDRIED ROMA TOMATOES HERBED PROVENCE SQUASH
<b>BOWL:</b>	<b>BOWL:</b>	<b>BOWL:</b>	<b>BOWL:</b>	<b>BOWL:</b>
CREAM OF BROCCOLI & CHEESE BEEF CHILI PORTABELLO HARVEST *V	CHICKEN & DUMPLINGS EGG DROP SOUP LUMBERJACK *V	CREAM OF CHICKEN CHICKEN POZOLE TOMATO FLORENTINE *V	CHEF CHOICE	CHEF CHOICE