



DAILY SPECIALS

MONDAY, AUGUST, 1

GRILL BREAKFAST \$11

B.L.T. Sandwich on a Sesame Bagel with Avocado, Eggs Cheese, Served with Hash Browns & Small Coffee

GRILL LUNCH \$12

Chicken Tenders with Coleslaw BBQ & Ranch Sauce Served with Criscut Fries & a Soft Drink

LA CUCINA \$12

Fusilli Pasta with Chicken, Baby Kale, Peppers, Fresh Tomatoes, Basil Garlic Sauce, Served with Garlic Bread & a Soft Drink

DELI \$12

Grilled Chicken Breast with Bacon, Lettuce, Tomatoes on a Focaccia Bread with Chipotle Mayo, Served with Pasta Salad & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Crispy Honey Chicken with Scallions and Toasted Sesame; Mongolian Beef **SIDES:** Asian Roasted Broccoli and Carrots, Soy Ginger Glaze; Vegetable Pot stickers, Ponzu Sauce; Asian Slaw with Sesame Dressing & a Soft Drink

WEDNESDAY, AUGUST, 3

GRILL BREAKFAST \$11

Breakfast Burger with Eggs, Cheese, Bacon, Tomatoes Served with Tater Tots & a Small Coffee

GRILL LUNCH \$12

Summertime Fried Chicken Sandwich on a Brioche Bun with Tangy Slaw, Pickles, Siracha Aioli Served with Ranch Potato Fries & a Soft Drink

LA CUCINA \$12

Lomo Saltado (Peruvian Food) Tenderloin of Beef, Red Onions, Tomato Wedges, Served Over Steamed Rice Steak Potatoes & a Soft Drink

DELI \$12

California Club Croissant Sandwich with Ham, Turkey Bacon, Green Lettuce, Sliced Tomatoes, Pepper Jack Cheese, Mustard, Mayo, Served with Fruit Salad & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Baby Back Ribs; Berbere Marinated Grilled Chicken Thighs **SIDES:** Creamy Potato Salad; House Coleslaw; Jalapeno Corn Pudding & a Soft Drink

FRIDAY, AUGUST, 5

GRILL BREAKFAST \$11

Fried Chicken Steak with Two Eggs any Style, Served with Biscuits and Gravy & with a Small Coffee

LA CUCINA \$12

Baja Crispy Shrimp Taco with Corn Tortillas, Cilantro Radish Lime Slaw Chipotle Cream Sauce, Served with Seasoned Curly Fries & a Soft Drink

BLUE PLATE SPECIAL \$9

Chefs Choice

TUESDAY, AUGUST, 2

GRILL BREAKFAST \$11

Eggs Benedict on English Muffins, Thick Cut Ham, Thin Sliced Avocado, with Chipotle Hollandaise Sauce Served with Home Potato Fries & a Small Coffee

GRILL LUNCH \$12

Hot Pastrami Sandwich on Rye Bread with Swiss Cheese, Sauerkraut, 1000 Island Dressing Served with Shoestring Fries & a Soft Drink

LA CUCINA \$12

Fettuccine Pasta with Shrimp, Peas, Roasted Peppers Grana Padano Cheese, Creamy Saffron Sauce, Served with Garlic Bread & a Soft Drink

DELI \$12

Buffalo Chicken Wrap with Iceberg Lettuce, Tomatoes Blue Cheese Crumble, Buffalo & Ranch Dressing Served with Ranch Potato Chips & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Marinade Grilled Salmon; Eggplant Parmesan with House Marinara Sauce **SIDES:** Saffron Moroccan Couscous with English Cucumber, Fresh Tomatoes; Roasted Heirloom Carrots, Lime, Cilantro Ras El Hanout; Steamed Vegetables & a Soft Drink

THURSDAY, AUGUST, 4

GRILL BREAKFAST \$11

Mexican Breakfast Burrito with Chorizo, Eggs, Cheese, Onions, Tomatoes, Side of Salsa, Served with Hash Browns & a Small Coffee

GRILL LUNCH \$12

California Chicken Breast Sandwich on a Brioche Bun with Pepper Jack Cheese, Tomatoes, Avocado, Chipotle BBQ Aioli, Served with Steak Fries & a Soft Drink

LA CUCINA \$12

Yaka tori Chicken with Yellow and Red Peppers, Served over Basmati Steamed Rice & a Soft Drink

DELI \$12

Marinade Tuna Poke with Butter Lettuce, Avocado, Cucumbers, Edamame, Mango, Pickled Ginger, Seaweed Salad, Drizzled with Siracha Aioli, Served with a Side of Wonton Chips & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Herb Marinated Roasted Turkey Breast with Mushroom Gravy; Charred Steak with Chimichurri Sauce **SIDES:** Roasted Herb Marble Potatoes; Green Beans Cassoulet; Wild Arugula Salad with Goat Cheese, Strawberries, Roasted Beets and Pistachios & a Soft Drink



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