



DAILY SPECIALS

MONDAY, AUGUST, 15

GRILL BREAKFAST \$11

Grilled Cheese Sandwich on Sourdough with Farm Eggs, Cheese, Bacon, Tomatoes, Served with Hash Browns & Small Coffee

GRILL LUNCH \$12

Chicken Milanese Sandwich on Ciabatta Bread, Mozzarella Cheese, Lettuce, Tomatoes, Basil Pesto Aioli, Served with Waffle Fries & a Soft Drink

LA CUCINA \$12

Orecchiette Pasta with Rock Shrimp, Arugula, Fresh Tomatoes, Garlic, Extra Virgin Olive Oil, Pecorino Cheese, Served with Garlic Bread & a Soft Drink

DELI \$12

California Chicken Club Sandwich on Sourdough Bread with Bacon, Lettuce, Tomatoes, Avocado, Served with a Fruit Salad & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Crispy Pork Cutlets with Panko; Teriyaki Chicken **SIDES:** Steamed White Rice; Japanese Vegetable Curry; Roasted Green Beans with Chili Garlic Sauce & a Soft Drink

WEDNESDAY, AUGUST, 17

GRILL BREAKFAST \$11

Breakfast Burger with Farm Eggs, Cheese, Bacon, served with Hash Browns & a Small Coffee

GRILL LUNCH \$12

Cajun – Style Surf & Turf Burger on a Brioche Bun with Butter Lettuce, Colby Jack Cheese, Sauteed Onions, Yellow and Red Peppers served with Cajun Seasoning Shoestring Potatoes & a Soft Drink

LA CUCINA \$12

Lomo Saltado (Peruvian Food) Tenderloin Beef with Steamed Rice, Sauteed Red Onions, Roma Tomato Wedges, Homemade Sauce served with Steak Fries & a Soft Drink

DELI \$12

Mediterranean Chicken Wrap on a Wheat Tortilla with Feta Cheese, Roasted Peppers, Kalamata Olives, Tomatoes, Cucumbers, Arugula, Tzatziki Sauce served with a Pasta Salad & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Smoked Brisket with BBQ Glaze; Grilled Chicken Tinga with Pineapple Chipotle Sauce **SIDES:** Charred Corn Salad with Cotija Cheese, Lime & Cilantro; Creamy Corn Bread & a Soft Drink

FRIDAY, AUGUST, 19

GRILL BREAKFAST \$11

Farm Egg Chicken Chilaquiles with Green Sauce, Diced Red Onions, Fresh Cotija Cheese, Cilantro, Topped with Two Eggs & with a Small Coffee

LA CUCINA \$12

Tempura Crispy Shrimp Tacos with Cilantro Lime Slaw, Sliced Avocado, Chipotle Aioli served with Seasoned Curly Fries & a Soft Drink

BLUE PLATE SPECIAL \$9

Chefs Choice

TUESDAY, AUGUST, 16

GRILL BREAKFAST \$11

Corned Beef Hash (Diced Potatoes, Peppers, Onions) Chipotle Hollandaise Sauce, Topped with an egg & a Small Coffee

GRILL LUNCH \$12

New York Steak Sandwich on a 6 – inch Baguette with Sauteed Mushrooms, Caramelized Onions, Watercress, Horseradish Cream Fraiche, Served with Ranch Potato Fries & a Soft Drink

LA CUCINA \$12

Summer Pasta with Bow-tie Pasta, Chicken, Basil Pesto, Roasted Tomatoes, Garlic, Pine nuts, Light Cream, 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: Marinated Roasted Salmon; Greek Chicken with Za'atar, Lemon & Yogurt **SIDES:** Couscous, Madras Curry, Yellow Raisin and Carrots; Greek Salad with English Cucumber, Kalamata Olives, Tomatoes, Pepperoncini, Balsamic Vinaigrette; steamed Vegetable Medley & a Soft Drink

THURSDAY, AUGUST, 18

GRILL BREAKFAST \$11

Spanish Omelet, Sausage, Peppers, Spinach, Cheese, served with Breakfast Potatoes & a Small Coffee

GRILL LUNCH \$12

Classic Patty Melt on Rye, Caramelized Onions, Swiss Cheese, 1000 Island Dressing Served with Steak Potatoes & a Soft Drink

LA CUCINA \$12

Thai Style Chicken Butter Lettuce Cup with Red, Yellow Julienne Peppers & Carrots, Sweet Chili Sauce Topped with Crispy Wontons & a Soft Drink

DELI \$12

Healthy Bowl with Butter Lettuce, French Green Beans, Teriyaki Tofu, Avocado, Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Scoop of Tuna Salad Drizzled with Miso Vinaigrette & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Herb Marinaded Roasted Turkey Breast with Orange- Cranberry Sauce; Homemade Classic Meatloaf with Mushroom Gravy **SIDES:** Garlic Mashed Potatoes; Steamed Vegetables; Classic Bread Stuffing & a Soft Drink

**WHY WAIT IN
LINE? SCAN THE
QR CODE BELOW
TO ORDER
ONLINE OR VISIT
US AT
FOOD.WB.COM**

