



DAILY SPECIALS

MONDAY, JANUARY, 23

GRILL BREAKFAST \$11

Sausage Patty, Eggs, Cheese, Croissant with Maple Dijon Sauce, Tomatoes, served with Hash Brown & Small Coffee

GRILL LUNCH \$12

Roast Chicken & Creamy Garlic Mushroom Burger on a Brioche Bun, Cheddar Cheese, Bacon, Baby Arugula served with Ranch French Fries & a Soft Drink

LA CUCINA \$12

Creamy Basil Pesto Risotto with Shrimp, Red and Yellow Peppers, Baby Kale, Pecorino Cheese, served with Garlic Bread & a Soft Drink

DELI \$12

Chicken Salad Sandwich on a Ciabatta Bread with Lettuce, Tomatoes, served with a Fruit Salad & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Longevity Noodles with Garlic & Ginger Chicken; Asian Pork Meatballs with Honey Ginger Sauce **SIDES:** Stir Fried Sesame Bok Choy; Shrimp "Shao Mai" with Ponzu Sauce; Vegetable Fried Rice & a Soft Drink

WEDNESDAY, JANUARY, 25

GRILL BREAKFAST \$11

Mexican Eggs Benedict on English Muffins with Chorizo, Smashed Avocado, Chipotle Hollandaise Sauce, served with Tater Tots & a Small Coffee

GRILL LUNCH \$12

Smoked Brisket "Banh Mi" Sandwich on a Toasted Soft Roll, with Pickled Vegetables and Cilantro served with French Fries a Soft Drink

LA CUCINA \$12

Swedish Meatballs with Wild Mushroom Sauce and Egg Noodles served with Garlic Bread and a Soft Drink

DELI \$12

California Chicken Club Wrap with Lettuce, Tomatoes, Avocado, Bacon with Buttermilk Dressing served with a Fruit Salad & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Pork Chili Verde; Chicken Chili Verde **SIDES:** Farro Stuffed Peppers; Cilantro Rice; Roasted Chayote and Corn & a Soft Drink

FRIDAY, JANUARY, 27

GRILL BREAKFAST \$11

Farm Egg Chicken Chilaquiles with Red Chipotle Sauce, Diced Red Onions, Cilantro, Cotija Cheese, Topped with an Egg & with a Small Coffee

LA CUCINA \$12

Orange Chicken with Broccoli Florets, Red and Yellow Peppers served over Steamed Basmati Rice & a Soft Drink

BLUE PLATE SPECIAL \$9

Chefs Choice

TUESDAY, JANUARY, 24

GRILL BREAKFAST \$11

Torta with Refried Beans, Eggs, Cheese, Ham, Tomatoes on Telera Bread, served with a Hash Brown a Small Coffee

GRILL LUNCH \$12

Classic Patty Melt on Rye Bread, Caramelized Onions, Swiss Cheese, served with Crisscut Potato Fries & a Soft Drink

LA CUCINA \$12

"Beef Bulgogi" with Steam Rice and Kimchi & 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: Herb Marinade Roasted Salmon Filet; Roasted Half Chicken; **SIDES:** Cream of Spinach; Roasted Sweet Potatoes & a Soft Drink

THURSDAY, JANUARY, 26

GRILL BREAKFAST \$11

Breakfast Chicken Quesadilla with Eggs, Tomatoes, Onions, Cheese, Salsa on the side, served with a Hash Brown & a Small Coffee

GRILL LUNCH \$12

Smashed Burger with Cheese, Thousand Island Dressing, Bacon, Tomatoes on a Sesame Burger Bun, served with Ranch Potato & a Soft Drink

LA CUCINA \$12

Lomo Saltado (Peruvian) Tenderloin of Beef, Julienne Red Onion, Tomato Wedge, Tempura Potatoes, Homemade Sauce & a Soft Drink

DELI \$12

Pressed Cuban Sandwich on an Alpine Roll with Roasted Pork, Ham, Swiss Cheese, Pickles, Homemade Sauce, served with Old Bay Seasoned Potato Chips & a Soft Drink

ENTRÉE \$13.50

PROTEINS: Filipino Chicken "Adobo"; Roasted Lechon with Soy – Vinegar Sauce **SIDES:** Steamed White Rice; Vegetable Potstickers; Roasted Green Beans with Garlic Chili Sauce & Toasted Sesame & a Soft Drink



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