



JANUARY “EAT CLEAN” SPECIALS

Salads

MANDARIN ORANGE AND SPINACH SALAD

with Candied Pecans, Pomegranates, And Diced Avocado with Honey Poppy Seed Dressing

ROASTED BEET CARPACCIO

Topped with Frisée and Fennel Salad, Cara Cara Oranges, Pistachios, and Pomegranate Lemon Oil Vinaigrette

Entrée Salads

ZESTY LEMON GRILLED CHICKEN BREAST

Over Steamed Tri Color Quinoa, Roasted Cauliflower and Marinated Carrot Ribbons served with Green Dressing Made with Miso, Tahini, Apple Cider Vinegar and Basil

LEMON HERB CHICKEN MEATBALLS

Over Zucchini Noodles, Cherry Tomato Salsa,
Kalamata Olives and Grilled Asparagus with Pesto Oil

ROASTED SHRIMP

Served with Mediterranean Rice Noodle Salad Of Green Beans, Cherry Tomato, Ripped Basil, Sliced Olives, Lemon Zest, Olive Oil and Lemon Juice

Entrée

SALMON BURGERS WITH AVOCADO SALSA

Served on Boston Lettuce, Sliced Herb Tomato and Roasted Poblano Aioli

FIRECRACKER MANGO CHICKEN

Served with Scallions

SPICY FLAT IRON STEAK KEBABS

With Pineapple Jicama Slaw

Vegetarian Entrée

ROASTED HONEY SRIRACHA CAULIFLOWER FLORETS

SAFFRON AND PEA RISOTTO BALLS

With Marinara Dipping Sauce

Sides

BROWN RICE AND LENTIL PILAF

ROASTED FINGERLING POTATO

With Pearl Onions Roasted Butternut Squash, Kale & Dried Cranberries

ASPARGUS, BROCCOLINI AND SNAP PEA MEDLEY

Soups

CREAM OF PORCINI WILD MUSHROOM SOUP

with Roasted Parsnips

ROASTED TOMATO AND VEGETABLE SOUP

with Cheese Tortellini