

CHEF GEORGE' S FEBRUARY SPECIALS



ENTREE SALADS

ROASTED CARROT SALAD

over Tuscan Kale, Dried Cranberries, Toasted Cashews,
Diced Apple & Beet Vinaigrette

CHIPTOLE JUMBO SHRIMP COBB SALAD

over Baby Arugula, Candied Bacon, Boiled Eggs, Grape Tomato
& Cucumbers with Chive Ranch Dressing

SIDE SALADS

BRUSSEL SPROUT SLAW

with Julienne Apples, Shaved Parm, Chopped Walnuts Tossed
with a Lemon Chive Dressing

SAFFRON CHICKEN MEATBALLS

with Feta Over Tri Color Roasted Carrots & Quinoa Salad
with Baby Arugula & Tzatziki Dressing

SEARED TUNA OR SHRIMP POKE

with Cucumber, Green Onion, Black Rice, Crispy Shallots, Diced Pineapple, Edamame
Served with Spicy Miso Dressing or Sweet Chili Aioli

ROASTED CAULIFLOWER SALAD
with Black Kale, Dried Cherries, Spiced Pumpkin Seeds,
Golden Beets with A Chili Dressing

ENTREES

FLANK STEAK
with Brown Jasmine Rice, Pico De Gallo, Grilled Poblano Peppers &
Sharp Cheddar Served with Chipotle Corn Guacamole

LEMON OREGANO GRILLED CHICKEN BREAST
Over Baby Spinach with Fried Chickpeas, Oven Roasted Plum Tomato, Yogurt Marinated
Cucumbers, Grilled Eggplant & Pickled Red Onions