

YOUR DINNER SELECTIONS:

CEDAR PLANK SALMON

Atlantic salmon lightly seasoned with salt and pepper, grilled and topped with a lemon butter sauce. Served with garlic mashed potatoes and the daily vegetable (GF)

VEGGIE CENTRICITY

Roasted cauliflower, signature Brussels sprouts and fried polenta over a bed of smashed cauliflower w/ Parmesan cream sauce & balsamic reduction. (Vegetarian)

SEARED AHI SALAD

shredded Napa cabbage tossed in chili lime vinaigrette topped with sesame-seared rare ahi tuna, cashews, jicama, and microgreens and drizzled with wasabi mayo and a balsamic reduction.

THAI CHICKEN BOWL

cucumber, carrots, kale, cabbage, cashews, green onions, sesame seeds, and grilled Thai peanut chicken over sticky rice.

