



Menu

breakfast | lunch | desserts | drinks

We are
open

Monday - Friday
5am - 6pm

Saturday
7am - 4pm

Sunday
Closed

Breakfast

Breakfast Taco (2) - \$6

Tortilla, eggs and cheese

Breakfast Burrito - \$12

Tortilla, eggs, Sausage, bacon and cheese

Breakfast Burrito - \$10

Eggs, sausage, ham, bacon, peppers, onions, potato, mushrooms, spinach, cheese

Biscuit Sandwich - \$8

Biscuit, eggs and cheese \$8

Waffle Sandwich - \$9

Waffle, eggs and cheese

Oatmeal Bar (15-20) - \$60

Oatmeal, whole milk & 2%, honey, brown sugar, cranberries, chopped nuts, fresh fruits, dried fruits, butter 8 pp

Kolaches - \$40

Sausage, and cheese wrapped in a biscuits (12 kolaches)

Gluten Free Items - \$5

Cinnamon roll, cookies, bread, muffins, brownies

Vegetarian Burrito - \$6

Tortilla stuffed with scrambled eggs, veggies, avocado, and cheese

Chicken Burrito (1) - \$10

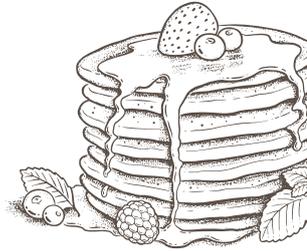
Soft tortilla, shredded chicken, diced veggies, eggs, cheese

Breakfast Nacho (2) - \$9

Soft tortilla, scrambled eggs, diced veggies, avocado, ground beef, shredded cheese

Breakfast Enchiladas - \$10

Flour tortilla, bacon, sausage, potato, onion, peppers, salsa, cheese



Sandwiches

Turkey Club - \$16

Roasted turkey, bacon, avocado, lettuce, tomato, onions

BLT Turkey \$15

Grilled chicken, bacon, lettuce, tomato, onion

Italian Club - \$17

Ham, salami, pepperoni, roasted peppers, lettuce, tomato, onions, provolone cheese

Classic Chicken Sandwich - \$16

Chicken salad, lettuce, tomato

Chipotle Roasted beef - \$16

Roast beef, lettuce, chipotle dressing, tomato, onion, avocado slices

Grilled Chicken Club - \$16

Grilled chicken, bacon, lettuce, tomato, onion

Roasted honey Sandwich - \$16

Honey-roasted turkey or Chicken with honey-based dressing

Tuna Sandwich - \$16

Tuna salad, lettuce, tomato, onion

Smoked brisket bacon jam - \$17

Barbecue brisket, bacon jam, coleslaw, pickled jalapeño, cheddar cheese

Grilled Salmon with Dill Aioli - \$17

Salmon fillet, dill aioli, lettuce, tomato, red onion

Cuban sandwich - \$16

Ham, yellow mustard, sauerkraut, dill pickle, and Swiss cheese

Ruben Sandwich - \$16

Corned beef, thousand island, sauerkraut, pickles, Swiss cheese

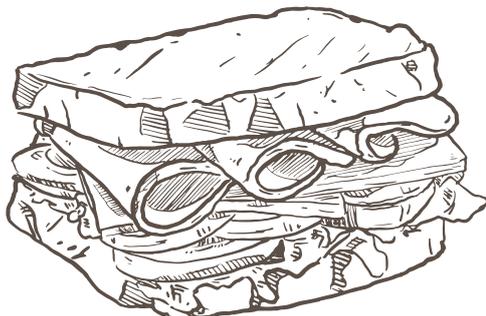
Veggie Club (raw or sautéed) - \$16

Hummus, lettuce, tomato, bell pepper, pepper onions, slice olives, avocado

Box lunch includes: one fruit cup, one cookie utensils & condiments

Bread of choice: Brioche buns, sub rolls white, wheat and whole grains

Cheese of choice: Swiss, provolone, American, cheddar & pepper jack



Burger

Bacon Avocado Jam \$17

Ground chuck, bacon jam, lettuce, tomato, red onion, cheddar cheese

Mushrooms Swiss \$ 18

Sirloin Steak, sauté veggies, pickles, Swiss cheese

VEG-Epic Black Bean Avocado \$14

Black bean patty, lettuce, chipotle aioli, tomato red onion, avocado, cheddar cheese

Smoked Salmon with Lemon Aioli \$ 18

Salmon, lettuce, tomato, red onions, cream cheese

Bacon Cheeseburger \$14

Sirloin patty, applewood bacon, pickled red onions & cheddar cheese

Meatball Sub - Hot or cold - \$16

Italian meatballs, marinara sauce & Parmesan cheese and fresh herbs

Philly Cheesesteak \$18

Thinly slice ribeye steak, sautéed mushroom, onions, topped with provolone on a soft hoagie roll

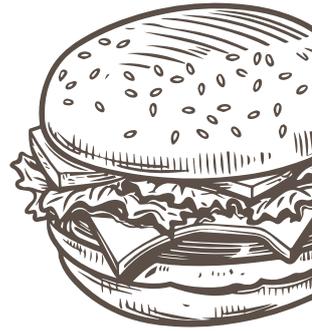
Blue Cheese Buffalo Chicken \$18

Buffalo chicken, blue cheese, lettuce, tomato onion

Serves with one cup of fruit, one, cookie, utensils & condiments

Bread of choice: Brioche buns, Hoagie roll wheat or white, whole Grains

Cheese of choice: Swiss, American, Provolone, Cheddar & Pepper Jack



Slider

Barbecue Chicken, Coleslaw - \$18

Soft Hawaiian rolls filled with tender shredded chicken coated in a sweet, smoky and tangy barbecue sauce

Buffalo Chicken - \$18

These chicken sliders are loaded - up with spicy buffalo sauce tossed chicken, melted cheese & creamy ranch slaw

Corned Beef, Sauerkraut - \$17

These healthy little sandwiches are packed with juicy corned beef, fermented cabbage, Thousand island and Swiss cheese

Slow-Roasted Smoked Brisket - \$19

These mouthwatering smoked brisket are loaded with caramelized onions and smoke cheddar cheese Yum!!

Grilled Salmon with Garlic Lemon aioli - \$20

Grilled salmon coated with a maple glaze, mango salsa, lemon aioli on brioche bun

Mexican

Fajitas \$22

Grilled steak, grilled vegetables, tortilla flour, salsa, tortilla chips sour cream shredded cheese, refried beans, rice, queso

Taco lasagna \$45

Seasoned round beef, taco seasoning, enchilada sauce, corn, green chili, refried beans, salsa, shredded cheese, tortilla baked to a golden-brown

Mexican Cowboy Beans \$30

Cooked pinto beans, bacon, chorizo, tomato, onions, garlic, fresh jalapeños, Mexican spices, slowly-cooked resulting in a delicious & aromatic dish

Burrito bowl \$15

Rice, chicken, beans, tomato, corn, sour cream, avocado, lime wedge & lettuce

Chicken Quesadilla \$22

Chicken tenderloin, bell peppers, onions, Mexican spices, salsa, flour tortilla, cheese

Beef Quesadilla \$20

Ground beef, fresh garlic, jalapeños peppers, onions, bell peppers, spices, salsa, tortilla, cheese

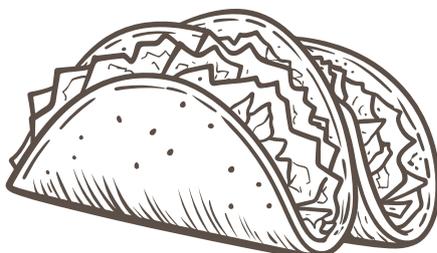
Chicken Tinga With Rice \$23

Seasoned shredded chicken, chicken stock, spices, tomato & chipotle chilies sauce, cilantro lime rice, shredded lettuce, avocado, sour cream & queso

Pozole Rojo \$ 23

Corn, seasoned pork, white beans, broth, diced peppers, Mexican spices

Serves with :Tostada or tortillas, avocado lime wedges, radishes, lettuce & onion



Chicken Dishes

Creamy Rosemary Garlic Chicken \$22

Seasoned chicken in a silky and velvety sauce

Jerk Chicken \$25

Marinated chicken in an authentic Jamaican spices with a distinct Caribbean heat

Creamy Tuscany Chicken \$25

Seasoned golden-brown chicken, simmered in a rich, velvety, creamy sauce

Parmesan Crusted Chicken \$23

Pounded chicken breast, coated in a mixture of spices, breadcrumbs, and pan-fried

Chicken Marsala \$23

Thin, boneless chicken breast, seasoned and smothered, pan-fried and creamy mushrooms sauce

Chicken Piccata \$25

Chicken cutlets pounded, seasoned in a mixture of flours, eggs and spices, capers pan-fried, serve in a rich butter-lemon wine sauce

Chicken-Fried Steak \$20

Tender chicken dip on a wet mixture of flour, eggs, and spices and fried to a golden brown

Coconut Curry Chicken \$25

Tender chicken cutlets simmered in a rich, luscious coconut milk, curry paste Islands spices

Creole Chicken \$26

Seasoned chicken in a sweet, tangy blend of vibrant Caribbean spices, mixed chopped veggies, tomato and pineapple

Lemon Chicken Casserole \$25

Seasoned chicken, chicken broth, lemon juice, spices, red onion, potato

Chicken Roll -UP \$20

boneless chicken stuffed with spinach, arugula, sweet peppers, sun-dried tomato and mozzarella cheese

Sides (Chicken Menu) \$5 each

Balsamic glazed carrots, sautéed portobello and kale, creamy garlic orzo roasted herbs potato, baked sweet potato, Parmesan crusted asparagus

Serves with dinner roll, utensils & condiment



Beef Dishes

Swedish Meatballs \$24

Meatballs in a creamy juicy gravy

Beef Bourguignon with \$35

Earthy and deeply savory, slow-cooked beef in a tangy red wine, beef stock

Country Style Corned Beef \$20

Corned beef in a rich creamy coconut sauce

Meatloaf With \$22

A tender and juicy homestyle meatloaf topped with a glaze of tangy ketchup



Salisbury Steak With \$20

Seasoned ground beef patties cooked and a silky, rich mushroom and onions sauce

Oxtail with Coconut \$30

Tender and juicy morsels with butter beans, potato, onions and carrots

Smoked brisket \$35

Seasoned brisket slowly cooked over indirect heat-smoked

Sides \$3 each

White rice, mashed potato mac & cheese, baked beans & refried beans, potato salad, Green beans, steamed broccoli, sautéed cabbage, mix veg, salad

Serves with roll, utensils & condiments

Pork Dishes

Pork Tenderloin with Mango Salsa \$22

juicy and tender loin with topped with a delicious mango salsa

Jerk Pork with \$22

Pork marinated in a spicy, fiery and smoky Jamaican jerk seasoning blend, slow-smoked for a fiery tender taste of the Caribbean

Braised Pork Belly \$20

Tender hunks of aromatic and caramelized pork that are chock-full of flavor

Smoked Ribs \$23

Slow-cooked ribs infused with a rich sweet, smoky flavor and a tender juicy texture

Deep Fried Ribs \$20

seasoned and marinated and deep-fried to a crisp

Grilled Apple and Pork Kabobs \$30 -two kabobs

Chunk of pork, apple, red onion, zucchini, mushrooms, bell pepper

Lemon pepper Pork Chops \$20

Seasoned and pan-seared pork chop in a buttery garlic sauce

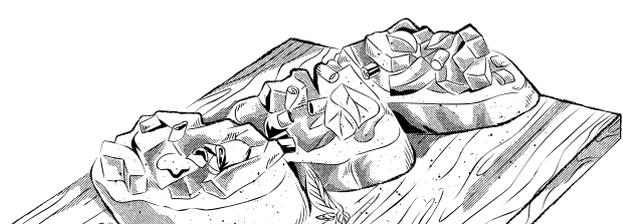
Barbecue pulled pork \$18

Slow-smoked, hand-pulled and mixed with sweet & tangy BBQ sauce

Sides dishes \$3 each

Potato salad, cheesy grits, mashed potato, mac & cheese, roasted vegetables, Steamed cauliflower, veg medley, green beans, beans salad & green salad.

Serves with roll, utensils & condiments



Seafood Dishes

Shrimp Scampi \$25

Jumbo Juicy Shrimp tossed in a buttery, silky garlic sauce that clings to every noodle creating a comforting satisfying dish

Ginger Soy Glazed Cod \$25

Golden Perfection a flaky mouthwatering tender fish with a mild yet delicious taste

Pan-Seared Scallops with Wine Sauce \$45

Luxurious and succulent scallops seared to perfection and drizzled with a rich aromatic butter sauce

Shrimps and Fish Kabob \$25 -2 kabobs

Shrimps, fish, bell peppers, onions, mushrooms, potato

Blackened Salmon \$26

Bursting with flavor each bite is packed with smoky , spicy notes from the blackening and the brown butter

Southern Fried Fish \$20

Coated deep- fried fish with lemon citrus slaw

Creamy Lemon Garlic Lobster Tail \$ 50 -two tails

Tender and rich elevated by a rich and luscious garlic butter sauce

Teriyaki Shrimps \$25

Jumbo , juicy shrimps glazed with a thick , sticky , sweet and salty teriyaki sauce

Creamy Lobster Pasta \$25

Lobster meat and pasta and a rich cheese sauce baked under a crunchy topping

Dinner Sides \$5 each

Roasted asparagus, mango salsa, creamy risotto, creamed spinach

Serves with dinner roll, utensil & condiments



Pasta Dishes

Baked Ziti \$20

Hearty and cheesy pasta dish that combines ground beef, tomatoes and cheese sauce

Stuffed Shells Pasta \$22

Jumbo pasta shells with a dreamy mix of ricotta cheese and spinach

Chicken Alfredo \$20

Tender chicken and penne pasta in a rich smothered Alfredo sauce

Creamy Ravioli \$22

Dive into ravioli with a blend of ricotta, parmesan, mozzarella, and fontina cheese

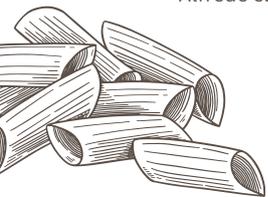
Pasta and Meatballs \$20

This dish features tender, juicy meatballs simmered in a savory marinara sauce served with perfectly cooked pasta with grated parmesan cheese and fresh basil

Sides

Tossed salad and garlic bread \$7

Includes: utensils & condiments



Bowl Meals

Mediterranean Ground Beef with Veggies \$15

Ground beef, spinach, zucchini, tomato, olives, bell peppers, balsamic vinaigrette and feta cheese

Fiesta Bowl \$ 16

Choice of chicken, ground beef or shrimp. Grilled pineapple ,black beans, corn, tomatoes, onion avocado, cheese, sour cream

Chicken Burrito Bowl \$16

rice ,corn, avocado, tomato, red onion, black beans, lettuce, shredded cheese, diced jalapeño &lime wedge

Serves with rolls, utensils & condiments

Power Bowl \$15

Cooked quinoa, grilled chicken, chick peas ,sweet potato, sautéed kale, avocado in- house dressing -vegetarian option available

Mediterranean Farro Bowl \$16

Cooked farro , edamame ,arugula, slice olives, cherry tomato, red onion , creamy lemon dressing topped with feta cheese

Grilled Shrimps \$17

Jumbo grilled shrimps, roasted broccoli and zucchini ,rice, black fresh jalapeño, cherry tomato, onion and creamy dressing



Vegetarian Sides

Crispy Parmesan Potato \$16

Dice potatoes , olive oil and seasoning , roasted to a crispy brown

Chickpeas and Spanish Rice \$14

Flavorful and appetizing meal, combines, chick peas, rice and seasoning

Couscous Pearl Salad \$16

dice zucchini, chick peas, olives, fresh dill ,red onions, cherry tomato, dice kale, topped with lemon vinaigrette and feta cheese

Parmesan Cauliflower Steak \$17

Cauliflower baked over a creamy garlicky sauce

French Onion Potato Au Gratin \$16

Thinly slices of potato, caramelized onions, baked with a cheesy creamy sauce until bubbly and golden

Sesame Roasted vegetables and chickpeas \$17

Baby Bok choy, green beans mushrooms, broccoli, carrots, onions, bell peppers, tossed with sesame dressing and roasted

Miso Glazed Brussels Sprouts \$16

Brussels sprouts coated in a savory , sweet and tangy miso glazed and caramelized

Power Bowl \$17

Wild rice, edamame, shredded carrots, red ,onion, radish, avocado and drilled with a key-lime avocado dressing

Vegetable Lasagna \$17

Lasagna loaded with zucchini, spinach, mushrooms, eggplant, mixed with rich béchamel sauce and a creamy ricotta filling



Gluten Free

Pork Chops with Mashed Potato and Broccoli \$ 20

Baked juicy chops, broccoli, and a creamy buttery mashed potato

Fajitas -Beef or Chicken \$22

Onions, peppers, guacamole, jalapeños slices for two - combo \$30

Curry Coconut Chicken with Rice \$20

Curried coconut chicken , veggies and white jasmine rice

Garlic Butter Steak With Cheesy Rigatoni \$ 23

Seasoned cube steak al Dante rigatoni topped wit a creamy garlicky sauce and parmesan cheese

Lemon Pepper Salmon with Asparagus and Potato \$ 23

Baked salmon in a cream sauce with roasted asparagus and potato

Chicken Fried Steak with Mushrooms Sauce and Broccoli \$ 20

Chicken cutlet-breading and pan fried serve with mashed potato and steam broccoli

Beef Taco Bowl \$17

Seasoned ground beef , lettuce, avocado, diced tomato, diced onions , diced cucumber, rice, avocado lemon dressing

Hawaiian Shrimps Kabob \$23

Jumbo shrimps, pineapple, bell peppers, onions, mushrooms & sun-dried tomato
Serves with one dinner roll, utensils & condiments

Treats & Desserts

Blackberry cheesecake whole \$75 (\$8slice)

smooth and rich vanilla-sweetened cream cheese filling swirled with a tangy blackberry jam

Classic Cheesecake whole \$70 (\$8 slice)

A rich velvety and moist cake with a smooth cocoa-infused frosting

Mini Bunt Cakes \$8 each

Zesty Lemon Raspberry, Red Velvet, Strawberry, Chocolate
A variety of decadent mini bunt cake, crowned with sweet frosting

Tiramisu whole Whole \$75 (\$ 8slice)

A rich layered soaked-coffee cake filled with cream cheese flavored rum

Mini Cream Puff (\$30)24 pieces

A light airy pastry filled with with a sweet and creamy filling



Tres Leches Cake Whole \$70 (\$ 8slice)

This delicious cake is airy, fluffy and spongy cake topped with whipped cream

Baklava (\$55) 24 pieces

Sweet, crispy pastry filled with nuts and honey
Pies

Pecan Pie (\$75) Apple (\$60) Cherry (\$65) Peach Cobbler (\$65)

Banana Pudding \$50 (\$6cup)

Creamy vanilla pudding fresh slice of banana and vanilla wafers topped with whipped cream

Bread Pudding \$50 (\$6 cup)

A creamy , custardy and decadent dessert topped with a velvety vanilla sauce

Mousse Cups \$7 each

Chocolate, Oreo, Coffee Mocha, Strawberry, Vanilla
These elegant individual size featuring a light and airy mouse filling

Drinks

Tea (sweet or unsweetened) \$7

Milk regular /low fat & 2% \$5each

Chocolate hot & cold \$6

Bottled Water \$3

Dasani, Core, Aquafina, SmartWater, Evian, Fiji

Bottled Water Voss \$5



Juice \$5

Apple juice, orange, fruit punch, cranberry, lemonades

Soda \$4

Soda cans and bottle

Gatorade \$5

Gatorade, energy drinks

