

COMFORT FOOD MINUS THE CALORIES TO-GO DINNER SPECIALS

May 4 - 7

It's time to Celebrate Cinco de Mayo!

Offerings! If you have a Special Dietary Request, Give us a Call!

Serving Tuesday – Friday: 4 - 7:00 pm

Dinners Priced per Person

Each Dinner Comes with 1 Entrée, 1 Vegetable, 1 Starch, Roll and Butter

A Choice of 1 Salad or Cup of Soup (Chili ADDITIONAL .50)

Additional Sides \$3.00

ALA CARTE SOUP

8 Ounces: \$3.50
16 Ounces: \$5.50
32 Ounces: \$10.00

ALA CARTE CHILI

8 Ounces: \$4.50
16 Ounces: \$6.50
32 Ounces: \$12.00

ALA CARTE SALAD

Small: \$3.50
Large: \$5.00

SOUP

Chicken Tortilla Soup Served with
a Dollop of Sour Cream

CHILI

Jack's Chili – Jack's Famous Texas
Red Chili No Beans (GF)

CAFÉ SALAD

Café Salad

Cherry Tomatoes, Candied
Walnuts, Blue Cheese
Crumbles,
Craisins- Raspberry Walnut
Vinaigrette OTS (GF)

SPECIAL SALAD

Southwest Wedge: Iceberg
Wedge with Street Corn, Black
Beans, Crumbled Queso
Fundido, Chopped Tomatoes
and Seasoned Tortilla Strips
Served with Southwest
Buttermilk Ranch



WEEKLY FAB FAVORITES

FISH

Haddock Fish Tacos

3 Fried Fish Tacos with Pickled Cabbage, Street Corn, Chunky Avocado Salsa, Crumbled Queso Fresco Cheese and Finished with Cilantro Lime Drizzle (Your Choice of Flour or Corn Tortillas)

\$21.50

Citrus Salmon

8-ounce Norwegian Salmon Fillet Grilled and Topped with Pineapple Mango Salsa (GF & KF)

\$20.50

VEGETARIAN

Roasted Vegetable Taco

Roasted Summery Vegetables with Pickled Cabbage, mixed with Pico de Gallo and Crumbled Queso Fresco Finished with Cilantro Lime Drizzle (Your Choice Corn or Flour Tortillas)

\$19.00

Spanakopita Dinner

2 Spinach with Feta Wrapped in Phyllo Triangles

\$15.50

Ala Carte Spanakopita

\$5.00 each

MEATS

Chili Con Colorado

Slow Braised Pork Chunks in a Rich Tomato Chili Stew Topped with Chopped Cilantro

\$20.50

Fajita Steak Salad

Grilled Center Cut Sirloin Filet Fanned Over Mixed Greens with Black Beans, Street Corn, Pico de Gallo, Sliced Avocado, Carrot Ribbons, Roasted Potato, Grilled Asparagus and Crumbled Queso Fresco Presented in a Fried Tortilla Bowl Served with Cilantro Lime Vinaigrette OTS

\$21.50

Southwest Chicken

Southwest Chicken Breast, Grilled and Sliced on a Bed of Stewed Smoked Corn, Black Beans, Cherry Tomatoes and Topped with Sliced Avocado and a Chimi Churri Drizzle (Counts as Vegetable or Starch)

\$19.50

FOR THE KIDS

Chicken Fingers & Tater Tots

\$8.00 per person

SIDE VEGETABLE

Grilled Asparagus with Crumbled Cotija Cheese and Lime

Roasted Broccoli

Street Corn with Black Beans and Cherry Tomato

SIDE STARCH

Mexican Rice

Stewed Black Beans with Onions

Fried Plantains

SWEETS TO ENJOY

Tres Leche Cake

Spicy Chocolate and

Key Lime Flan

\$5.00 each