

## **BREAKFAST 2 Courses \$15.95**

### **1<sup>st</sup> Course:**

\*Fruit cup or  
\*Small OJ

### **2<sup>nd</sup> Course:**

\*Breakfast Burrito- eggs espresso, peppers, mushroom, cheddar & chorizo sausage in a tortilla wrap with hash browns (Vegan option available)

\*Hash Bowl- eggs any style, choice of breakfast meat over potatoes

\*Quiche with side green salad

\* Please ask your server for todays selection \*

## **LUNCH 2 Courses \$17.95**

### **1<sup>st</sup> Course:**

\*Small green salad or  
\*Cup of soup du jour

### **2<sup>nd</sup> Course:**

\*Sarah's Bowl- rice, steamed broccoli, sliced avocado and your choice of tofu or poached eggs

\*Curried Chicken Salad on a Croissant

\*Boom Boom Shrimp Bowl

\*Bulgogi wrap – marinated beef with Korean BBQ Sauce in a tortilla wrap with a side of Asian Slaw

## **DINNER 3 COURSES \$29.95**

### **1<sup>st</sup> Course:**

- \*Small green salad or
- \*Cup of soup du jour

### **2<sup>nd</sup> Course:**

\*Bibimbap- Simply translated is mixed rice with bulgogi and assorted marinated veggies with a fried egg, gochujang sauce and kimchi  
\* \* \*Wine suggestion: Chateau St Nabor Cotes du Rhone Blanc

\*Meatloaf with mashed potatoes and seasonal vegetables  
\* \* \*Wine suggestion: Chateau larouche St Jean Merlot

\*Seared Ginger Soy Salmon filet with rice and Asian slaw  
\* \* \*Wine suggestion: Stone Leigh Sauvignon Blanc

\*Spicy Gochujang Chicken with rice. Kimchi and Asian slaw  
\* \* \*Wine suggestion: Chateau St Nabor Cotes du Rhone Blanc

### **3<sup>rd</sup> Course:**

\*Brownie

\*Vanilla Ice cream with Chocolate Sauce

\*Glass of Dessert Wine