

Vegetarian Menu

Stuffed Baked Tomato and Loaded Zucchini Boats

Lunch: \$12.50 Dinner: \$18.50

A Garden Fresh Tomato Baked with Garlic and Asiago Cheese
Complimented with Vegetable and Cous Cous Squash Boats

New-Mex Portabella

Lunch: \$12.50 Dinner: \$18.50

A Cilantro Salsa Marinated Portabella Mushroom, Grilled then filled with
Roasted Corn, Green Chili Garlic Lime Tofu Garnished with Grilled Polenta

Stuffed Fire Roasted Peppers

Lunch: \$12.50 Dinner: \$18.50

Fire Roasted Red and Green Bell Peppers
Stuffed then Baked with a Quinoa (keen-wah)
Seasoned Pearled Grain and Smoked Tomatoes
Garnished with a Manchego Chipotle Sauce and Blue Corn Tortilla Strips

Vegetable and Tofu Cacciatore

Lunch: \$12.50 Dinner: \$18.50

A Medley of Grilled Vegetables
Tossed with a Authentic Cacciatore Sauce
Presented Over a Bed of Saffron Rice

Pesto Gnocchi Florentine

Lunch: \$12.50 Dinner: \$18.50

Red Bell Pepper and Almond Pesto tossed with Steamed Gnocchi Pasta
Garnished with Chopped Fried Spinach and Parmesan Cheese Straws

Smoked Gouda and Eggplant Napoleon

Lunch: \$12.50 Dinner: \$18.50

A Layered Tower of Eggplant, Sliced Tomatoes,
Zucchini and Smoked Gouda Cheese
Topped with a Fresh Herb and Balsamic Reduction

Curried Grilled Vegetable Kabobs

Lunch: \$12.50 Dinner: \$18.50

An Array of Garden Grilled Vegetables presented over a bed of Moroccan-Style Couscous

Please add 20% service charge and current tax - Gratuity is at your discretion