



## Box Lunch Menu

### SALAD BOXES

GOURMET ENTRÉE SALAD, ROLL WITH BUTTER, PETIT CHOCOLATE CAKE, UTENSILS, A NAPKIN & A MINT

GFA = GLUTEN FREE OPTION AVAILABLE FOR \$1 EXTRA

<b>MEDITERRANEAN CHICKEN – GFA</b>	14.95
Cubed roasted chicken breast, green beans, Roma tomatoes, yellow peppers, Kalamata olives, feta cheese, capers, & housemade red wine vinaigrette	
<b>CAESAR SALAD WITH BLACKENED CHICKEN – GFA</b>	14.95
Crisp romaine hearts, blackened chicken, housemade herbed croutons, parmesan, and housemade caesar dressing	
<b>STEAK AND SPINACH – GFA</b>	14.95
Grilled and marinated steak, spinach, red onion, bleu cheese, grape tomato, and housemade balsamic vinaigrette	
<b>GOURMONDO – GFA</b>	14.95
Mixed greens, roquefort, candied walnuts, pears, & housemade sherry vinaigrette	
<b>SIGNATURE COBB – GFA</b>	15.95
Romaine, bacon, chicken, bleu cheese, grape tomato, and housemade creamy sherry vinaigrette	
<b>TUNA NICOISE – GFA</b>	15.95
Spanish oil cured tuna, Kalamata olives, fresh mozzarella, cherry tomatoes, green beans, and new potatoes tossed in basil oil on a bed of mixed greens with housemade tuscan herb vinaigrette	
<b>SALMON – GFA</b>	15.95
Pepita crusted salmon, mixed greens, tomatoes, cucumbers, and housemade cilantro lime vinaigrette	
<b>AEGEAN GREEK – GFA</b>	14.95
Romaine, feta, cucumber, kalamata olives, cherry tomatoes, shaved fennel, onion, toasted pita chips, and housemade red wine vinaigrette	
<b>ANTIPASTO CHOP – GFA</b>	14.95
Romaine, salami, black forest ham, chick peas, red peppers, provolone, grilled mushrooms, artichoke hearts, pepperoncini, & housemade tuscan herb vinaigrette	
<b>ASIAN CHICKEN</b>	14.95
Mixed greens with grilled chicken breast, marinated orange sections, bell peppers, sugar snap peas, cucumbers, crispy wontons, & housemade soy sesame vinaigrette	
<b>BARCELONA</b>	14.95
Romaine, grilled carne asada, jicama, black beans, roasted corn, red onion, cilantro, tomatoes, and housemade chipotle ranch dressing	
<b>SPECIALTY BOXES</b>	
GOURMET ENTRÉE, ROLL WITH BUTTER, MIXED GREEN SALAD WITH DRIED CHERRIES & HOUSEMADE BALSAMIC VINAIGRETTE, PETIT CHOCOLATE CAKE, UTENSILS, A NAPKIN & A MINT	
<b>CHICKEN SOUVLAKI</b>	14.95
Skewered chicken spiced with curry and garam masala, served over hummus with pita points and a salad of cucumber, tomato, & feta	
<b>GRILLED STEAK – GFA</b>	15.95
Svaneti salt crusted grilled steak served with red onion, feta & tomato salad	
<b>SHANGHAI SALMON</b>	15.95
Soy-sesame and sake marinated salmon with spicy sauteed green beans & toasted cashews	
<b>TAMARIND CHICKEN</b>	14.95
Tamarind chicken breast on Shiso-Thai basil vermicelli salad with cilantro, mint and shredded carrot	
<b>MESQUITE SALMON – GFA</b>	15.95
Mesquite wood fired roasted salmon with corn, mozzarella, tomato & basil salad	

### PANINI BOXES

GOURMET SANDWICH ON LE PANIER BAGUETTE, SUN CHIPS, MIXED GREEN SALAD WITH DRIED CHERRIES AND HOUSEMADE BALSAMIC VINAIGRETTE, PETIT CHOCOLATE CAKE, UTENSILS, A NAPKIN & A MINT

<b>CAPRESE</b>	12.95
Roma tomatoes, fresh whole milk mozzarella, olive oil, and basil	
<b>PARISIAN</b>	12.95
Double crème brie cheese and crisp green apple	
<b>ROAST CHICKEN</b>	13.95
Fresh Roasted Chicken Breast, Jarlsberg Cheese, Sundried Tomato Aioli, and Lettuce	
<b>SEATTLE SPECIAL</b>	13.95
Gerard and Dominique European style smoked salmon, cucumber, red onion, and whipped cream cheese	
<b>MILANO</b>	13.95
Parma prosciutto, fresh whole milk mozzarella, olive oil, and basil	
<b>SICILIAN</b>	13.95
Italian dry salami, swiss cheese, dijonnaise, lettuce, and Roma tomato	
<b>ROAST TURKEY</b>	13.95
Roast turkey breast, havarti, dijonnaise, lettuce, and Roma tomato	
<b>ROAST BEEF</b>	13.95
Prime roast beef, sharp cheddar, horseradish crème, lettuce, and Roma tomato	
<b>BLACK FOREST HAM</b>	13.95
Black forest ham, gruyere, dijonnaise, and lettuce	
<b>CUBAN</b>	13.95
Braised pulled pork, caramelized onions, cilantro, and garlic-jalapeno aioli	
<b>CHARDONNAY CHICKEN</b>	13.95
Chardonnay thyme marinated chicken mixed with crisp celery, sweet grapes, and housemade creamy sherry dressing	
<b>BISTRO</b>	13.95
Bacon, crisp green apples, double crème brie, arugula, and apricot preserves	

### WRAP BOXES

GOURMET WRAP, SUN CHIPS, MIXED GREEN SALAD WITH DRIED CHERRIES AND HOUSEMADE BALSAMIC VINAIGRETTE, PETIT CHOCOLATE CAKE, UTENSILS, A NAPKIN AND A MINT

<b>MOROCCAN</b>	13.95
Housemade vegetarian falafel, with tzatziki, cucumber, onion, romaine and tomato, wrapped in fresh pita bread	
<b>BLACKENED CHICKEN CAESAR</b>	13.95
Blackened chicken with romaine, grana, and housemade caesar dressing, wrapped in a flour tortilla	
<b>GRILLED FLANK STEAK</b>	14.95
Flank steak, ginger coleslaw, and aioli, wrapped in a flour tortilla	
<b>CHICKEN SOUVLAKI</b>	13.95
Curry-Melange spiced chicken with tomato, cucumber, feta, red onion, olive tapenade, jalapeno, and lemon-dill aioli, wrapped in a flour tortilla	
<b>SRIRACHA TOFU</b>	13.95
Baked tofu, Nappa cabbage, carrots and ginger dressed with a soy-sesame and sriracha dressing, wrapped in a flour tortilla	
<b>VEGAN BOXES</b>	
INCLUDES SUN CHIPS & A FLYING APRON VEGAN/GLUTEN FREE BROWNIE	
<b>GRILLED VEGETABLE PANINI</b>	13.95
Marinated eggplant, caramelized onion, roasted peppers, zucchini, tomatoes and balsamic vinaigrette	
<b>WHEATBERRY PROTEIN SALAD</b>	13.95
Edamame, cannellini, kidney and garbanzo beans, carrots, celery, English cucumbers, red peppers and red onion in a light vinaigrette.	
<b>SOBA NOODLE SALAD</b>	14.95
Soy-ginger soba noodles, shiitake mushrooms, zucchini, carrots, red onion and pickled ginger. Served with mixed green salad with dried cherries and balsamic vinaigrette.	