



**Kosher Menu**

\* Applicable Taxes, Service, and Delivery Fee may apply

**Starters: \$4-6/PP**

**Matzo Ball Soup**

**Kosher Beef Franks in a Blanket**

**Steamed Artichoke with Lemon Tarragon Dipping Sauce**

**Spanikopita**

**Smoked Salmon and Crème Fresh on Chive Belinis**

**Pan Fried Feta on Crustinis**

**Salads: \$7 (Add Chicken, Beef, or Tofu for \$4 Extra)**

**Caesar Salad with Freshly Shaved Parmesan and Homemade Dressing.**

**Fall Salad served with Apples, Feta, Walnuts, Corn, Roasted Peppers and Cherry Tomato. Accompanied with Fig Infused Balsamic Vinaigrette.**

**Caprese Spring Greens Salad: Buffalo Mozzarella, Vine Ripe Tomato, Sun-Dried Tomato, and Pine Nuts. Accompanied with, Basil Balsamic Vinaigrette.**

**Spinach Greens Mixed with Santa Barbara Greens served with Brie, Dried Cranberries, California Raisins, Avocado, Pistachios, Roasted Peppers, and Corn. Served with White Balsamic Vinaigrette**

**Mediterranean Salad served with Feta, Cucumber, Tomato, Red Onion, and Chick Peas. Accompanied with, Champagne Mustard Vinaigrette.**

## **Vegetarian: \$7**

**Tofu and Veggie Melt: Grilled Broccoli, Mushrooms, and Sweet Onions over Brown Rice with Melted Munster Cheese. Served with Creamy Soy Sauce**

**Tofu Picatta with Lemon Butter and Capers over Linguini**

**Veggie Beef Sautéed with Mushrooms and Onions (VEGAN)**

**Veggie Burgers topped with Mango and Red Onion Relish and Melted Cheese**

**Veggie Lasagna**

**Spanikopita**

**Mushroom, Onion, and Cheese Strudel**

**Veggie Quesadilla with Guacamole, Sour Cream, and Mango Salsa**

**Main Course: \$7**

**Sesame Crusted Chicken with Mango Salsa**

**Apricot Glazed Chicken**

**Chicken Marsala with Wild Mushrooms**

**Chicken Picatta Covered with Lemon, White Wine and Caperberry Sauce**

**Lemon Rosemary Rotisserie Chicken**

**Oven Roasted Turkey Breast Topped with Apple & Cranberry Chutney**

**Rosemary Dijon Crusted Lamb Chops**

**Braised Brisket of Beef with Roasted Root Veggies**

**Flank Steak Topped with Wild Mushroom Sauce**

**Curry, Jerk, or Teriyaki Steak, Chicken, Mahi Mahi, or Tofu Kabobs with Onion, Tri Colored Peppers, and Pineapple**

**Sesame Crusted Seared Ahi Tuna**

**Orange Asian Grilled Salmon. Served with Creamy Soy Sauce**

**Salmon Burgers with Mango & Avocado Salsa and Creamy Soy Sauce**

**Pan Fried Tilapia Covered in Lemon Butter and Caperberries**

**Sides: \$4**

**Linguini with Garlic Butter**

**Cheese Tortellini with Pesto Sauce**

**Spinach and Cheese Ravioli with Pesto Sauce**

**Brown Rice Sautéed with Leeks and Candied Pecans**

**Little Havana Black Beans and Rice**

**Rice Pilaf**

**Gouda Mashed Potatoes**

**Roasted Sweet Potatoes**

**Rosemary Roasted Fingerling Potatoes**

**Curried Cous Cous with Dried Cranberries, Pine Nuts, & Cilantro**

**Veggies: \$5**

**Pumpkin Soufflé**

**Garlic Spinach**

**Creamed Spinach with Artichokes**

**Garlic and Ginger Grilled Broccoli**

**Roasted Asparagus with Lemon Butter**

**Grilled Snap Peas with Cashews**

**Asian Grilled Veggies Including: Snap Peas, Carrots, and Broccoli**

**Dessert: \$4-6/PP**

**Carmel Apple Pie**

**Cheesecake with Seasonal Berries**

**Assortment of Individual French Pastries**

**Flourless Chocolate Cake**

**Ghirardelli Brownies with Powdered Sugar**

**Homemade Chocolate Chip Cookies**

**Blueberry Banana Croissant Bread Pudding with Cream Cheese**

**Frosting**

**Assortment of Seasonal Fruit with Whipped Cream**