

Logic Café

Monday March 25, 2024			Cafe Service Hours
THE GRILL	Free Range BBQ Grilled Chicken Sandwich on Kaiser Roll with Cheddar Cheese, Crispy Applewood Smoked Bacon, Lettuce & Tomato served with Housemade Beer Battered Onion Rings	\$10.00	Cafe Kiosk: 7am - 2pm Breakfast: 7am-10am Lunch: 11am-2pm
KITCHEN TABLE	Grass Fed Italian Meatballs Braised in Tomato Sauce with Orzo Pasta Pilaf, Ratto Ranch Garlic Broccolini and Grilled Garlic Ciabatta Bread	\$11.00	
GLOBAL ADVENTURE	Free Range Grilled Teriyaki Chicken Bowl with Steamed Brown Rice, Spicy Sesame Noodles and Dwellley Farms Stir Fried Vegetables	\$10.00	
VEGETARIAN	Grilled Teriyaki Organic Tofu Bowl with Steamed Brown Rice, Spicy Sesame Noodles and Dwellley Farms Stir Fried Vegetables	\$9.50	
SOUP DU JOUR	Shrimp Bisque	price varies	
Tuesday March 26, 2024			Weekly Specials
BREAKFAST SPECIAL	Jalapeno Cheese Bagel Sandwich with Cage Free Fried Eggs & Applewood Smoked Bacon served with Breakfast Potatoes	\$5.50	<u>Monday</u> Italian Style Meatballs <u>Tuesday</u> Pork Posole <u>Wednesday</u> Sweet & Sour Chicken <u>Thursday</u> Halal Chicken Tandoori <u>Friday</u> Honey Baked Ham
THE GRILL	Free Range Boneless Chicken Wings with Mango Habanero Sauce OR Buffalo Sauce served with Celery & Carrots Sticks, Parmesan Potato Wedges and Buttermilk Ranch	\$10.00	
KITCHEN TABLE	Traditional Pork Posole served with Shredded Cabbage, Radishes, Onions, Housemade Corn Tostadas, Hot Chili Oil and Mexican Oregano (Vegetarian Available)	\$10.00	
GLOBAL ADVENTURE	Pad Thai Noodles with Shrimp, Snowpeas, Carrots, Cabbage and Green Onions topped with Ratto Ranch Fresh Thai Basil, Bean Sprouts & Toasted Peanuts	\$12.00	
VEGETARIAN	Pad Thai Noodles with Organic Tofu, Snowpeas, Carrots, Cabbage and Green Onions topped with Ratto Ranch Fresh Thai Basil, Bean Sprouts & Toasted Peanuts	\$9.50	
SOUP DU JOUR	Dana's Favorite Roasted Red Pepper	price varies	
Wednesday March 27, 2024			Promotions
BREAKFAST SPECIAL	Jalapeno Cheese Bagel Sandwich with Cage Free Fried Eggs & Applewood Smoked Bacon served with Breakfast Potatoes	\$5.50	Friday March 29th Easter Lunch!
THE GRILL	Free Range Chicken Torta Milanese with Chipotle Lime Aioli, Melted Monterey Jack, Pico de Gallo and Avocado served with Cotija Cilantro Cajun Fries	\$10.00	
KITCHEN TABLE	Pork & Grass Fed Ground Beef Lasagna with Ricotta & Mozzarella Cheese and Housemade Tomato Sauce served with a side of Caesar Salad & Garlic Cheese Bread	\$11.00	
GLOBAL ADVENTURE	Sweet & Sour Free Range Chicken with Jacobs Farms Mixed Peppers and Onions served with Steamed Jasmine Rice (Vegetarian Available)	\$10.00	
VEGETARIAN	Eggplant Parmesana with Ricotta & Mozzarella Cheese, Balsamic Tomatoes and Housemade Tomato Sauce served with a side of Caesar Salad & Garlic Cheese Bread	\$9.50	
SOUP DU JOUR	Chicken & Sausage Jambalaya with Rice	price varies	
Thursday March 28, 2024			
BREAKFAST SPECIAL	Jalapeno Cheese Bagel Sandwich with Cage Free Fried Eggs & Applewood Smoked Bacon served with Breakfast Potatoes	\$5.50	
THE GRILL	Chef Sal's Montecristo on Texas Toast with House Smoked Turkey, Ham, Swiss Cheese, Orange Marmalade served with Fresh Fruit Salad	\$10.00	
KITCHEN TABLE	Grilled Halal Chicken Tandoori with Lemon Basmati Rice, Spicy Dal, Naan, Tomato Cucumber Salad, Housemade Cilantro Jalapeno Chutney & Raita	\$10.00	
GLOBAL ADVENTURE	Ziti Alla Norcina with Italian Pork Sausage, Fitz Farms Wild Mushrooms, Fresh Rosemary, Garlic Cream Sauce and Grilled Garlic Bread (Vegetarian Available)	\$11.00	
VEGETARIAN	Grilled Paneer Tandoori with Lemon Basmati Rice, Spicy Dal, Naan, Tomato Cucumber Salad, Housemade Cilantro Jalapeno Chutney & Raita	\$9.50	
SOUP DU JOUR	Cream of Mushroom	price varies	
Friday March 29, 2024			
THE GRILL	Cornmeal Dusted Oyster Po'Boy on French Roll with Shredded Lettuce, Tomatoes, Cajun Remoulade and Gilroy Garlic Fries	\$12.00	
KITCHEN TABLE	Achiote & Pineapple Braised Free Range Chicken with Cilantro Lime Rice, Ranchero Beans and Warm Flour Tortillas	\$10.00	
PIZZERIA	Sundried Tomato Pesto Pizza with Asparagus & Goat Cheese	\$9.00	
GLOBAL ADVENTURE	Easter Honey Glazed Baked Ham with Scalloped Potatoes, Blue Lake Green Beans and Pineapple Cranberry Glaze	\$10.00	
VEGETARIAN	Traditional Chiles Rellenos with Poblano Peppers stuffed with Cheese and served with Cilantro Lime Rice, Ranchero Beans and Warm Flour Tortillas	\$9.50	
SOUP DU JOUR	New England Clam Chowder	price varies	

Epicurean Group at Logic Café
 General Manager: Tom Ash tom@epicurean-group.com
 Executive Chef: Sal Garcia sal@epicurean-group.com
 District Manager: Ryan Johnson ryan.johnson@epicurean-group.com

Menu Key									
 Vegetarian	 Grass Fed	 Cage Free	 Organic	 GF	 Gluten Free	 Free Range	 Vegan	 Plant Inspired	