

Logic Café

MONDAY			April 29, 2024		Café Service Hours	
The Grill	Grilled Free Range Chicken Caprese Sandwich on Kaiser Roll with Tomatoes, Mozzarella Cheese, Basil Pesto Spread, Balsamic Glaze and Garlic Fries	\$	10.00	Café Kiosk 7 am - 2 pm Breakfast 7 am - 10 am Lunch 11 am - 2 pm		
Kitchen Table	Smoked Pork Loin with Savory Creole Spoon Bread, Dwelley Farms Seasoned Vegetables and Dried Cherry Red Wine Sauce	\$	10.00			
Global Adventures	Seafood Linguini with Wild Salmon, Cod, Shrimp, Caramelized Onions, Zucchini, Roasted Tomato Cream Sauce and Garlic Cheese Bread	\$	12.00			
Vegetarian	Linguini Pasta with Roasted Cauliflower, Eggplant, Caramelized Onions, Zucchini, Roasted Tomato Cream Sauce and Garlic Cheese Bread	\$	9.50			
Soup Du Jour	Chicken Mulligatawny		price varies			
TUESDAY			April 30, 2024		Weekly Specials	
Breakfast Special	Hawaiian Loco Moco with Grass Fed Ground Beef, Sticky Rice, Cage Free Fried Eggs and Housemade Mushroom Gravy	\$	5.50	Monday Wild Salmon Pasta Tuesday Grilled Tri-Tip Wednesday Olvera's Paella Thursday Halal Butter Chicken Friday Cinco de Mayo Celebration!!!		
The Grill	Halal Chicken Curry Chimichangas stuffed with Aromatic Rice and served with Tomato Cucumber Salad, Potato Chips and Housemade Cilantro Chutney	\$	10.00			
Kitchen Table	Carved to Order Coffee Rubbed Tri Tip with Grilled Corn Succotash, Crispy Yukon Gold Potatoes and Housemade Chimichurri Sauce	\$	11.00			
Global Adventures	Free Range Cashew Chicken Stir Fry with Dwelley Farms Roasted Bell Peppers and Onions served over Steamed Jasmine Rice (Vegetarian Available)	\$	10.00			
Vegetarian	Coffee Rubbed Organic Tofu with Grilled Corn Succotash, Crispy Yukon Gold Potatoes and Housemade Chimichurri Sauce	\$	9.50			
Soup Du Jour	Dana's Favorite Roasted Red Pepper		price varies			
WEDNESDAY			May 1, 2024		Friday Cinco de Mayo Celebration!!!	
Breakfast Special	Hawaiian Loco Moco with Grass Fed Ground Beef, Sticky Rice, Cage Free Fried Eggs and Housemade Mushroom Gravy	\$	5.00			
The Grill	BBQ Pork Quesadilla with Cilantro Rice, Shredded Lettuce, Sour Cream and Housemade Salsa	\$	10.00			
Kitchen Table	Chef Olvera's Paella ala Valenciana with Seafood, Chicken, Spicy Sausage, Peppers, Onions, Peas, Rice and Ratto Ranch Fresh Herbs	\$	12.00			
Global Adventures	Free Range Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese served with Skordalia Potato Puree and Roasted Vegetables (Vegetarian Available)	\$	10.00			
Vegetarian	Chef Olvera's Vegetarian Paella with Roasted Cauliflower, Asparagus, Artichokes, Peppers, Onions, Peas, Rice and Ratto Ranch Fresh Herbs	\$	9.50			
Soup Du Jour	Minestrone		price varies	Promotions Friday May 3rd Cinco de Mayo Celebration!!!		
THURSDAY			May 2, 2024			
Breakfast Special	Hawaiian Loco Moco with Grass Fed Ground Beef, Sticky Rice, Cage Free Fried Eggs and Housemade Mushroom Gravy	\$	5.00			
The Grill	Grilled Indonesian Free Range Chicken Kabobs with Crispy Rosemary & Garlic Potatoes, Roasted Seasonal Vegetables and Housemade Spicy Coconut Peanut Sauce	\$	10.00			
Kitchen Table	Halal Butter Chicken with Steamed Basmati Rice, Garlic Naan, Spicy Onion & Carrot Salad and Cilantro Jalapeno Chutney	\$	10.00			
Global Adventures	Spicy Pan Fried Noodles with Hoisin Pork and Del Cabo Farms Seasonal Vegetables topped with Fresh Cilantro and Green Onions (Vegetarian Available)	\$	10.00			
Vegetarian	Paneer Curry with Steamed Basmati Rice, Garlic Naan, Spicy Onion & Carrot Salad and Cilantro Jalapeno Chutney	\$	9.50			
Soup Du Jour	Green Split Pea & Ham		price varies			
FRIDAY			May 3, 2024			
The Grill	Grilled Carne Asada Plate served with Mexican Rice, Refried Beans, Grilled Spring Onions, Housemade Salsa and Corn Tortillas	\$	11.00			
Kitchen Table	Traditional Free Range Chicken & Cheese Enchiladas with Refried Beans and Mexican Rice topped with Housemade Pico de Gallo and Sour Cream	\$	10.00			
Pizzeria	Mexican Pizza with Roasted Tomato Salsa, Ghost Pepper Jack Cheese, Chorizo, Guacamole, Corn Fritos, Pico de Gallo and Lime Crema	\$	9.00			
Global Adventures	Acapulco Grilled Octopus & Shrimp Campechana with Tomato Juice, Jalapenos, Cilantro, Red Onions, Fresh Lime and Avocado served with Crispy Corn Tostadas	\$	12.00			
Vegetarian	Traditional Cheese Enchiladas with Refried Beans and Mexican Rice topped with Housemade Pico de Gallo and Sour Cream	\$	9.50			
Soup Du Jour	Chipotle Nuevo England Clam Chowder		price varies			