

# Logic Café

| MONDAY            |  |    | May 13, 2024 |  | Café Service Hours  |
|-------------------|--|----|--------------|--|---|
| The Grill         | Greek Style Lamb Burger on Kaiser Roll with Cucumber Yogurt Sauce, Red Onions, Baby Arugula, Fire Roasted Red Peppers and Parmesan Potato Wedges                                       | \$ | 11.00        |  | <b>Café Kiosk</b><br>7 am - 2 pm<br><br><b>Breakfast</b><br>7 am - 10 am<br><br><b>Lunch</b><br>11 am - 2 pm  |
| Kitchen Table     | Grilled Boneless Pork Chops topped with Herb Garlic Butter, Crispy Fingerling Potatoes and Blue Lake Green Beans   | \$ | 10.00        |  |   |
| Global Adventures | Grilled Teriyaki Free Range Chicken Bowl with Spicy Fried Rice, Dwelley Farms Stir Fried Seasonal Vegetables and Housemade Pineapple Teriyaki Sauce                                    | \$ | 10.00        |  |   |
| Vegetarian        | Grilled Teriyaki Organic Tofu Bowl with Spicy Fried Rice, Dwelley Farms Stir Fried Seasonal Vegetables and Housemade Pineapple Teriyaki Sauce  | \$ | 9.50         |  |   |
| Soup Du Jour      | Old Fashioned Tomato Basil Bisque  |    | price varies |  |   |
| TUESDAY           |  |    | May 14, 2024 |  | Weekly Specials   |
| Breakfast Special | Santa Fe Omelette with Black Beans, Grilled Corn, Tomatoes, Avocado, Cotija Cheese and Roasted Tomato Salsa served with Choice of Meat   | \$ | 5.50         |  | <b>Monday</b><br>Greek Lamb Burger<br><br><b>Tuesday</b><br>Roasted Hoisin Duck<br><br><b>Wednesday</b><br>Michoacan Carnitas<br><br><b>Thursday</b><br>Shrimp Linguine<br><br><b>Friday</b><br>Pizza Diavola |
| The Grill         | Free Range Grilled Pesto Chicken Club on Multigrain with Swiss Cheese, Crispy Applewood Smoked Bacon, Lettuce, Tomatoes, Housemade Pesto Aioli and Seasoned Curly Fries                | \$ | 10.00        |  |   |
| Kitchen Table     | Roasted Hoisin Duck with Coconut Pistachio Rice, Jacobs Farms Crispy Tempura Vegetables and Citrus Ponzu Sauce   | \$ | 12.00        |  |   |
| Global Adventures | Country Fried Steak with Roasted Garlic Mashed Potatoes, Roasted Seasonal Vegetables and Housemade White Gravy (Vegetarian Available)  | \$ | 11.00        |  |   |
| Vegetarian        | Roasted Hoisin Organic Tofu with Coconut Pistachio Rice, Jacobs Farms Crispy Tempura Vegetables and Citrus Ponzu Sauce   | \$ | 9.50         |  |   |
| Soup Du Jour      | Dana's Favorite Roasted Red Pepper   |    | price varies |  |   |
| WEDNESDAY         |  |    | May 15, 2024 |  |   |
| Breakfast Special | Santa Fe Omelette with Black Beans, Grilled Corn, Tomatoes, Avocado, Cotija Cheese and Roasted Tomato Salsa served with Choice of Meat   | \$ | 5.50         |  |   |
| The Grill         | Philly Cheesesteak on French Roll with Thinly Shaved Ribeye, Peppers, Onions, Housemade Cheese Whiz and Gilroy Garlic Fries  | \$ | 11.00        |  |   |
| Kitchen Table     | Michoacan Style Carnitas Plate with Refried Beans, Mexican Rice, Pickle Red Onions and Habaneros, Warm Flour Tortillas and Housemade Tomatillo Salsa                                   | \$ | 10.00        |  |   |
| Global Adventures | Ziti Pasta Ala Vodka with Free Range Chicken, Del Cabo Farms Green Zucchini, Caramelized Onions and Garlic Cheese Bread (Vegetarian Available)   | \$ | 10.00        |  |   |
| Vegetarian        | Cauliflower Fajitas Plate with Refried Beans, Mexican Rice, Pickle Red Onions and Habaneros, Warm Flour Tortillas and Housemade Tomatillo Salsa  | \$ | 9.50         |  |   |
| Soup Du Jour      | Vietnamese Chicken Dumplings with Mint & Rice  |    | price varies |  |   |
| THURSDAY          |  |    | May 16, 2024 |  | Promotions  |
| Breakfast Special | Santa Fe Omelette with Black Beans, Grilled Corn, Tomatoes, Avocado, Cotija Cheese and Roasted Tomato Salsa served with Choice of Meat   | \$ | 5.50         |  | <b>Wednesday May 22nd</b><br>Memorial Day<br>BBQ  |
| The Grill         | Hot Pastrami Sandwich on Kaiser Roll with Monterey Jack Cheese, Pepperocinis, Grilled Onions, Housemade Chipotle Aioli and Italian Pasta Salad with Balsamic Vinaigrette               | \$ | 11.00        |  |   |
| Kitchen Table     | Halal Tandoori Grilled Chicken with Lemon Basmati Rice, Naan, Tomato Cucumber Salad, Housemade Raita and Cilantro Jalapeno Chutney   | \$ | 10.00        |  |   |
| Global Adventures | Shrimp Linguine with White Wine Garlic Cream Sauce, Ratto Ranch Chopped Parsley, Tomatoes and Spiced Pine Nuts (Vegetarian Available)  | \$ | 12.00        |  |   |
| Vegetarian        | Chana Masala with Lemon Basmati Rice, Naan, Tomato Cucumber Salad, Housemade Raita and Cilantro Jalapeno Chutney   | \$ | 9.50         |  |   |
| Soup Du Jour      | Grilled Corn Chowder with Red Potatoes   |    | price varies |  |   |
| FRIDAY            |  |    | May 17, 2024 |  |   |
| The Grill         | Cajun Grilled Wild Salmon with Saffron Wild Rice Pilaf, Star Farms Baby Arugula Salad and Housemade Mango Salsa  | \$ | 12.00        |  |    |
| Kitchen Table     | Nacho Friday with Housemade Crispy Corn Tortilla Chips, Cheese Sauce, Black Beans, Free Range Grilled Cilantro Chicken, Pico de Gallo, Sour Cream, Guacamole and Grilled Spring Onions | \$ | 10.00        |  |   |
| Pizzeria          | Pizza Diavola with Sopresatta Salami, Calabrian Chilis, Roasted Garlic, Fresh Mozzarella & Basil   | \$ | 9.00         |  |   |
| Global Adventures | Pasta Bar with Chef's Choice of Meat, Roasted Seasonal Vegetables, Choice of Garlic Cream Sauce or Housemade Tomato Sauce and Garlic Bread   |    | price varies |  |   |
| Vegetarian        | Pasta Bar with Organic Tofu, Roasted Seasonal Vegetables, Choice of Garlic Cream Sauce or Housemade Tomato Sauce and Garlic Bread  | \$ | 9.50         |  |   |
| Soup Du Jour      | New England Clam Chowder   |    | price varies |  |   |