

Logic Café			
MONDAYSeptember 21, 2026			Café Service Hours
The Grill	Angus Beef Shawarma, Garlic Naan Bread, Housemade Spicy Harissa, Star Farms Organic Baby Arugula, Shaved Red Onions, Tomatoes, Tzatziki Sauce & Minted Bulgur Wheat Salad	\$ 11.50	Café Kiosk 7 am - 2 pm Breakfast 7 am - 10 am Lunch 11 am - 2 pm
Kitchen Table	Miso Glazed Wild Salmon, Jasmine Rice, Steamed & Seasoned Broccoli, Seaweed Cucumber Salad & Housemade Citrus Miso Glaze	\$ 12.50	
Global Adventures	Free Range Lemon Garlic Chicken Pasta, Asparagus, Tomatoes, Julienned Caramelized Onions, White Wine Lemon Cream Sauce & Parmesan Breadcrumbs	\$ 10.50	
Vegetarian	Miso Glazed Eggplant, Jasmine Rice, Steamed & Seasoned Broccoli, Seaweed Cucumber Salad & Housemade Citrus Miso Glaze	\$ 10.00	
Soup Du Jour	Shrimp Gazpacho, Avocado, Cilantro & Cucumbers	price varies	
TUESDAYSeptember 22, 2026			Weekly Specials
Breakfast Special	Cage Free Fried Egg & Applewood Smoked Bacon Sandwich, Multigrain Bread, Cheddar Cheese & Tater Tots	\$ 5.50	Monday Miso Glazed Salmon Tuesday Rack of Lamb Wednesday Mongolian Beef Noodles Thursday Cheesy Carnitas Tacos Friday Chicken Marsala Pappardelle
The Grill	Halal Chicken Curry Grilled Burrito, Lemon Rice, Spiced Lentils, Tomato Cucumber Salad, Housemade Cilantro Chutney and Raita Sauce (Vegetarian Available)	\$ 10.50	
Chef's Table	Rack of Lamb, Crispy Baby Potatoes, Dwelley Farms Charred Brussles Sprouts, Chef's Special Red Wine Sauce & Mint Gremolata	\$ 11.50	
Global Adventures	Live Well Grilled Free Range Rosemary Chicken, Roasted Red Potatoes, Seasoned Broccoli, Spicy Orange Sauce & Balsamic Glaze	\$ 10.50	
Vegetarian	Live Well Grilled Rosemary Organic Tofu, Roasted Red Potatoes, Seasoned Broccoli, Spicy Orange Sauce & Balsamic Glaze	\$ 10.00	
Soup Du Jour	Dana's Favorite Roasted Red Pepper	price varies	
WEDNESDAYSeptember 23, 2026			
Breakfast Special	Cage Free Fried Egg & Applewood Smoked Bacon Sandwich, Multigrain Bread, Cheddar Cheese & Tater Tots	\$ 5.50	
The Grill	The Avocado, Mushroom & Swiss Burger, Grass Fed Ground Beef, Kaiser Roll & Gilroy Garlic Fries	\$ 11.50	
Kitchen Table	Lemongrass Free Range Chicken Breast, Red Quinoa Pilaf, Spicy Green Papaya Salad & Hawaiian Roll	\$ 10.50	
Global Adventures	Spicy Mongolian Style Pan Fried Noodles, Beef, Roasted Bell Peppers & Yellow Onions, Ratto Ranch Bok Choy, Fresh Cilantro, Green Onions & Bean Sprouts	\$ 11.50	
Vegetarian	Lemongrass Organic Tofu, Red Quinoa Pilaf, Spicy Green Papaya Salad & Hawaiian Roll	\$ 10.00	
Soup Du Jour	Hearty Beef & Barley	price varies	
THURSDAYSeptember 24, 2026			Promotions
Breakfast Special	Cage Free Fried Egg & Applewood Smoked Bacon Sandwich, Multigrain Bread, Cheddar Cheese & Tater Tots	\$ 5.50	Tuesday September 22nd Chef's Table Rack of Lamb
The Grill	Cheesy Carnitas Tacos, Flour Tortillas, Cilantro Jalapeno Rice, Housemade Spicy Tomatillo Salsa Verde & Tortilla Chips	\$ 10.50	
Kitchen Table	Halal Chicken Achari, Curry Leaves, Tomatoes, Garlic, Ginger, Jalapenos, Basmati Rice, Garlic Naan, Spicy Cabbage & Carrot Salad, Housemade Cilantro & Jalapeno Chutney (Vegetarian Available)	\$ 10.50	
Global Adventures	Garlic Shrimp Scampi, White Wine Cream, Arugula Pesto, Crispy Garlic Potatoes & Dwelley Farms Roasted Seasonal Vegetables (Vegetarian Available)	\$ 12.50	
Vegetarian	Paneer Achari, Curry Leaves, Tomatoes, Garlic, Ginger, Jalapenos, Basmati Rice, Garlic Naan, Spicy Cabbage & Carrot Salad, Housemade Cilantro & Jalapeno Chutney	\$ 10.00	
Soup Du Jour	Creamy Cheese Tortellini, Free Range Chicken & Spinach	price varies	
FRIDAYSeptember 25, 2026			
The Grill	Chef's Tony's Quesabirrias, Slow Braised Beef in Guajillo Sauce, Mexican Rice, Onion Cilantro Mix, Housemade Salsa Verde & Sopita	\$ 11.50	
Kitchen Table	Cobb Salad, Grilled Free Range Chicken Breast, Organic Baby Romaine, Tomatoes, Avocado, Cage Free Hard Boiled Egg, Applewood Smoked Bacon, Blue Cheese Crumbles & Buttermilk Ranch Dressing (Vegetarian Available)	\$ 10.50	
Pizzeria	Grilled Pear, Crispy Prosciutto, Organic Baby Arugula & Spicy Honey	\$ 9.50	
Global Adventures	Free Range Chicken Marsala Pappardelle, Roasted Watsonville Wild Mushrooms, Caramelized Onions, Garlic, Creamy Marsala Wine Sauce & Grilled Garlic Bread	\$ 10.50	
Vegetarian	Roasted Cauliflower Marsala Pappardelle, Roasted Watsonville Wild Mushrooms, Caramelized Onions, Garlic, Creamy Marsala Wine Sauce & Grilled Garlic Bread	\$ 10.00	
Soup Du Jour	New England Clam Chowder	price varies	