

# Family Meals To-Go



## Friday, March 20

\$15 per person

- Italian Salad of romaine, pepperoncini, olives, tomatoes and AZ Farms Asiago Cheese
- Baked Ziti of Marinara, AZ Meat Markets Italian sausage, Zucchini, and Parmesan Cheese

\$19 per person

- Tumbleweed Salad of romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, chicos, tortilla strips
- Pan-Seared Chile Lime Salmon, Orzo Pasta, Peas, Spinach, Roasted Tomato Vinaigrette

## Saturday, March 21

\$15 per person

- Garden Salad and fresh herb Roasted Potatoes
- Mesquite Wood-Grilled Tonto Burger, Tomato, Shredded Lettuce, pickle, pepper Jack or Cheddar

\$19 per person

- House Salad with heirloom tomatoes, radish, sunflower seeds, and Lemon Herb Vinaigrette
- Mesquite Wood-Grilled Herb-Marinated Shrimp Skewer, Wild Rice, Patty Pan Squash, Peas, and Lemon Garlic Butter

## Sunday, March 22

\$15 per person

- Salad of romaine, watercress, tomatoes, cucumbers, lemon herb vinaigrette
- Pan-Fried Pork Cutlets, Seasonable Vegetable, Lemon Caper Butter Sauce, and Mashed Potatoes

\$19 per person

- Arugula Salad of Manchego, candied Arizona pecans, sun-dried cherries, tart green apple & pistachio vinaigrette
- Low and Slow Braised Short Rib, with Jus Lie, buttery Mashed Potatoes, and garlic Heirloom Carrots

## Monday, March 23

\$15 per person

- Flour and Corn Chips with Corn & Tomato Salsa
- Chicken Tacos Puerto Nuevo Style, Cilantro-Lime slaw, Corn Salsa, Corn Tortillas, and fresh limes.

\$19 per person

- Watercress, Tomato & Roasted Beet Salad with Balsamic Fig Dressing
- Shrimp Scampi, Heirloom Tomatoes, Snipped Chives, Fresh Parsley, AZ Farms Asiago Cheese

## Tuesday, March 24

\$15 per person

- Caesar salad with romaine, croutons and AZ Farms Asiago Cheese
- Housemade Lasagna with AZ Meat Markets Italian sausage, ricotta, provolone, and Garlic Bread

\$19 per person

- Orzo Pasta Salad preserved lemon, spring peas, shallots, garlic, sun-dried tomato vinaigrette
- Onion-Crusted Walleye, chive rémoulade, Yukon potato roesti cake, carrots, blistered tomatoes, fried capers

## Wednesday, March 25

\$15 per person

- Harvest Salad of Butter lettuce, spinach, balsamic fig dressing, strawberries, beets, almonds, and chia seeds
- Gemelli Pasta, with Pulled Chicken, Marinara Sauce, Sautéed Peppers & Onions, Parmesan

\$19 per person

- Asian Salad, cabbage, peppers, cilantro, scallions, Mandarin supremes, peanuts, sweet soy-ginger vinaigrette
- StirFried Scallops and Shrimp with Asian Vegetables, Tamari ginger sauce, Jasmine Rice with Peas

