

ASSIGNMENTS RESTAURANT

FALL, 2009

STARTERS

HAND CUT FRENCH FRIES WITH TRUFFLE OIL AND PARMESAN \$5

CAESAR SALAD \$5

ADD SPANISH WHITE ANCHOVY \$1.5

AS ENTRÉE WITH GRILLED CHICKEN BREAST \$9

MIXED SALAD GREENS WITH GORGONZOLA, WALNUTS, DRIED CRANBERRIES, RED ONION,
CROUTONS AND SHERRY VINAIGRETTE \$5

AS ENTRÉE WITH GRILLED CHICKEN BREAST \$9

GRILLED CHICKEN BREAST WITH MIXED GREENS, RED PEPPERS, RED ONION, SUNDRIED
TOMATO, PARMESAN, CROUTONS AND CREAMY SMOKED PAPRIKA DRESSING \$9

ENTREES

ARTICHOKE, CHICKPEAS, KALAMATAS, FRESH MOZZERELLA, PINENUTS
AND CHERMOULA SAUCE TOSSED WITH HOUSE MADE PASTA \$8.5

ADD GRILLED CHICKEN BREAST \$12.5

(GLUTEN FREE PASTA AVAILABLE)

ITALIAN PIADINA SANDWICH WITH SALAMI, PEPPERONI, MOZZERELLA, PEPPERS, ONIONS
AND GREEN OLIVE GREMOLATA WITH HAND CUT FRIES \$9

MANCHEGO CHEESEBURGER WITH SMOKED ONION MUSTARD AND BACON SERVED WITH
HAND-CUT FRIES \$9.5

TRADITIONAL POSOLE WITH BRAISED PORK, HOMINY CORN, GREEN CHILIES, RADISH,
CILANTRO, JALAPENO AND FRESH LOCAL TORTILLAS \$9.5

MISO MARINATED SALMON WITH SHIITAKE MUSHROOMS, BABY GREENS BEANS WITH
ISRAELI COUSCOUS FINISHED TABLESIDE WITH SESAME CITRUS BROTH \$10