

# Ross Cafe



## Monday March 16, 2020 Café Service Hours

<b>Breakfast Bistro</b>	Chorizo and Avocado Breakfast Burrito with scrambled eggs, potatoes, cheese and sour cream	\$7.00
<b>Stone Hearth Oven</b>	Irish Beef Stew with seasonal vegetables served over yukon gold mashed potatoes and whole wheat roll	\$8.25
<b>Tossed or Wrap</b>	Chicken Greek Salad or Wrap with tomatoes, red onion, peppers, cucumber, kalamata olives and feta cheese	\$7.50
<b>Global Adventure</b>	Kung Pao Chicken with onions, peppers, zucchini, and peanuts served with choice of noodles or jasmine rice	\$9.50
<b>Live Well</b>	Kung Pao Style Tofu with onions, peppers, zucchini, and peanuts served over choice of noodles or jasmine rice	\$8.10
<b>Market Grill</b>	Pulled Pork Sandwich with coleslaw and cheddar cheese served with cajun fries	\$8.90

**Breakfast Hours:**  
7:30 – 10:00

**Lunch Hours:**  
11:30 - 1:30

**Peets Espresso:**  
7:00 - 3:00

## Tuesday March 17, 2020 Soup

<b>Breakfast Bistro</b>	Triple Berry, Almond banana breakfast Oatmeal bowl with Honey ricotta cheese and crispy granola	\$7.00
<b>Stone Hearth Oven</b>	Cajun Roasted Chicken served over vegetable rice pilaf, roasted seasonal vegetables and Mango salsa	\$8.25
<b>Tossed or Wraps</b>	Southern Chipotle Chicken, black beans and Avocado Salad or Wrap with romaine, tomato, and crispy corn tortilla strips dressed in a chipotle ranch	\$7.50
<b>Kitchen Table</b>	Classic Corned Beef and Cabbage served with Colcannon mashed potatoes, trio of mustards and horseradish cream sauce	\$9.50
<b>Live Well</b>	Vegetable and Multi Grain Cabbage rolls served with Colcannon mashed potatoes, trio of mustards and Horseradish cream sauce	\$8.10
<b>Market Grill</b>	Grass Fed Beef Patty Melt with caramelized onions and cheddar cheese served with loaded tater tots	\$8.90

**Monday**  
Chicken Noodle Soup or Market soup of the day

**Tuesday**  
Curried roasted cauliflower cream or Market soup of the day

**Wednesday**  
Applewood smoked bacon potato leek soup or Market soup of the day

## Wednesday March 18, 2020

<b>Breakfast Bistro</b>	Almond Crusted Baguette French Toast Topped with Blueberry compote and Fresh whipped cream served with a choice of sausage or bacon	\$7.00
<b>Tossed or Wrapped</b>	Thai Chicken Salad or Wrap with Napa Cabbage, cilantro, chestnuts, carrots, and shitake mushrooms in a peanut dressing	\$7.50
<b>Stone Hearth Oven</b>	Classic style Crispy Chicken Buffalo Wings basket served with waffle fries, mozzarella sticks and vegetable crudite	\$8.25
<b>Platillos Latinos</b>	Cochinita Pibil or Chicken Chile Verde served with choice of rice, beans and latin condiments	\$9.50
<b>Platillos Latinos</b>	Chile Colorado Roasted seasonal vegetables served with choice of rice, beans and latin condiments	\$8.10
<b>Market Grill</b>	Teriyaki Grilled Chicken sandwich with grilled pineapple, iceberg lettuce and scallion slaw served with house made potato chips	\$8.90

**Thursday**  
Classic Beef Chili or Market soup of the day

**Friday**  
Clam Chowder or Market soup of the day

## Thursday March 19, 2020 This Week's Specials

<b>Breakfast Bistro</b>	Ham, cheddar and broccoli omelet topped with tomato bruschetta relish served with country potatoes	\$7.00
<b>Tossed or Wrap</b>	Applewood smoked bacon ABLT Salad or Wrap with iceberg lettuce, tomato and avocado	\$7.50
<b>Kitchen Table</b>	Italian Sausage and Cheese Tortellini with spinach, tomatoes and mushrooms in a mozzarella tomato cream sauce served with garlic bread	\$9.50
<b>Live Well</b>	Vegetarian Sausage and Cheese tortellini with spinach, tomatoes and mushrooms in a mozzarella tomato cream sauce served with garlic bread	\$8.10
<b>Market Grill</b>	Chipotle Chicken Quesadilla served with black beans, salsa, pico de gallo and sour cream	\$8.90



## Friday March 20, 2020

<b>Breakfast Bistro</b>	Chile Rojo breakfast Chilaquiles with cage free fried egg, cheese, pico de gallo and sour cream	\$7.00
<b>Tossed or Wrap</b>	Italian sub Salad or Wrap with salami, capicola, ham, pepperoncin's, crispy romaine and swiss cheese	\$7.50
<b>Global Adventure</b>	Thai Fish stir fry with green beans, sprouts, mushrooms, and carrots sautéed in a yellow coconut curry served over lemon grass jasmine rice	\$9.50
<b>Pizza By the Slice</b>	Pizza By the Slice	\$3.25
<b>Market Grill</b>	Grilled Salmon Burger with iceberg lettuce, tomato, and Meyer lemon aioli served with skinny fries	\$8.90

**Taco Tuesday!**

**Proudly Serving Organic Produce from Local Farms**

Coke Farms ~Watsonville  
 Capay Organics ~Capay  
 Guisti Farms~Half Moon Bay  
 Earthbound Organics~Santa Maria  
 Fitz Mushroom Farms~Watsonville  
 Ratto Ranch~Modesto  
 Jacobs Farms~Pescadero

Your General Manager: Francisco Puck - [Francisco@epicurean-group.com](mailto:Francisco@epicurean-group.com)  
 Your Executive Chef: Jesus Zaragoza - [Jesus@epicurean-group.com](mailto:Jesus@epicurean-group.com)

Visit us at: <http://www.rosscafe.com>

