

MANGO BISTRO LUNCH

TWO for THIRTEEN Per Person (Please No Sharing, No Substitutions)
PICK TWO- One from two of the categories



1

Cup of "SOUP DU JOUR"
Cup of Chilled Andalusian **GAZPACHO**
Small **BISTRO SALAD**
Cup of **LOBSTER BISQUE** (Add \$2)

Includes **ICED TEA** (Regular, Mango or Green),
COKE, Diet COKE, SPRITE, Diet SPRITE
or **REGULAR COFFEE**

2

"DANCE TO THE BEET" SALAD **GF**

Organic Beets, Cherry Tomatoes, Goat Cheese & Pumpkin Seeds
on a Bed of Organic Baby Arugula drizzled with Balsamic reduction

"SESAME MUCHO" POKE BOWL **GF**

Hawaiian Style Marinated Ahi Tuna, Avocado, Edamame, Cucumber
& Mango, topped with Microgreens & Sesame Seeds served over rice (served cold)

BB BURGER (Vegetarian)

Our new Vegetarian Black Bean burger served on a toasted Brioche Bun with Avocado,
Tropical Mango Slaw and Mango chipotle Mayo served with Organic Blue corn Chips

ALASKA SALAD **GF**

Baked Atlantic Salmon on a bed of Organic Mixed Greens topped with our
Black Bean & Corn Salsa drizzled with our House Made Cilantro Aioli

NORMANDY CREPE

Turkey, Bacon, Cheddar & Red Onions in a Savory Crepe
Served with a Small Bistro Salad

CHICKEN HARVEST CROISSANT

Our Homemade Chicken Salad (with Dried Cranberries, Walnuts & Fresh Apples)
on a Croissant with Tomato, Red Onion & Mixed Greens

3

PANNA COTTA **GF** Vanilla with Berries OR Coconut with Pineapple-Coconut Coulis

GOURMET ICED POPS - Assorted Fun Flavors. All Natural and Delicious!

TROPICAL CREME BRULEE - Homemade Creme Brulee with a Tropical twist

MINI DELIGHT - Ask your Server for Today's Yummy Flavors

ALL OF OUR ENTREES CAN BE MADE GLUTEN FREE UPON REQUEST

MANGO BISTRO DINNER

THREE for \$25 ★ PICK 3 COURSES- One in each category

Per Person (Please No Sharing, No Substitutions)

Includes Iced Tea (Regular, Mango or Green), Coke/Diet , Sprite/Diet or Regular Coffee

Add a Glass of **ORGANIC HOUSE WINE** for \$4

Add a **MICROBREW DRAFT BEER** of your Choice \$3

APPETIZERS

Cup of "SOUP DU JOUR" or **LOBSTER BISQUE** or Chilled Andalusian **GAZPACHO**

"DANCE TO THE BEET" SALAD **GF**

Organic Beets, Cherry Tomatoes, Goat Cheese & Pumpkin Seeds on a Bed of Organic Baby Arugula drizzled with Balsamic reduction

DEVILED EGGS TRIO **GF**

Fun Twist on Deviled Eggs...3 Flavors Bacon Horseradish, Basil Pesto & Wasabi/Shrimp

HUMMUS APPETIZER

Homemade Hummus topped with Fresh basil Pesto & Pine nuts with Grilled flatbread

ENTREES

"SESAME MUCHO" POKE BOWL **GF**

Hawaiian Style Marinated Ahi Tuna, Avocado, Edamame, Cucumber & Mango, topped with Microgreens & Sesame Seeds served over rice (served cold)

THAI GRILLED BURRITO

Shrimp, Chicken or Portobello, Rice, Thai Peanut Sauce, Coconut, Crushed Peanuts and Spinach in a chipotle Tortilla served with Mandarin Orange Sauce & Organic Blue Corn Chips

BB BURGER (Vegetarian)

Our new Vegetarian Black Bean burger served on a Toasted Brioche Bun with Avocado, Tropical Mango Slaw and Mango chipotle Mayo served with Organic Blue corn Chips

BLACK & BLUE GREPE

Roast Beef, Blue Cheese, Creamy Horseradish Sauce, Bacon, Tomato & Red Onions in a Savory Crepe served with a Small Bistro Salad

ALASKA SALAD **GF**

Baked Agave Salmon on a bed of Organic Mixed Greens topped with our Black Bean & Corn Salsa drizzled with our House Made Cilantro Aioli

DESSERTS

TROPICAL CREME BRULEE Homemade Creme Brulee with a Tropical twist

GOURMET ICED POPS - Assorted Fun Flavors. All Natural and Delicious!

or **PICK ANY DESSERT** from our Mouthwatering Dessert Menu

ALL OF OUR ENTREES CAN BE MADE GLUTEN FREE UPON REQUEST

