



*Q/GK*

*quality greens kitchen*



*signature*

*salads*

## **butternut bliss** V GF \$12.65

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Mesclun, romaine, apples, goat cheese, butternut squash, candied walnuts, balsamic vinaigrette

## **avo** VG GF \$12.85

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Shredded kale, chopped romaine, avocado, tomatoes, scallions, corn, cucumbers, corn tortilla chips, avocado chimichurri dressing

## **umami crunch** \$13.50

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Chopped romaine, shredded kale, roasted chicken, shredded carrots, edamame, shredded cabbage, wonton strips, ginger soy dressing

## **kale caesar** GF \$13.95

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Shredded kale, chopped romaine, house-made parmesan crisps, freshly-grated parmesan, roasted chicken, grape tomatoes, greek yogurt caesar dressing

## **tex-mex cobb** GF \$15.45

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Chopped romaine, roasted chicken, white cheddar, grape tomatoes, corn, avocado, corn tortilla chips, chipotle ranch dressing

## **steakhouse salad** \$16.95

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Chopped romaine, arugula, DeBragga steak, grilled scallions, blue cheese, grape tomatoes, pickled onions, pita chips, horseradish chive dressing

## **salmon tostada** GF \$16.95

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Shredded kale, romaine, True North salmon, corn, carrots, pickled onions, shredded cabbage, corn tortilla chips, house-made sriracha, avocado chimichurri, lemon juice

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

custom

salads

\$9.95+

## choose a base

chopped romaine  
shredded kale

baby spinach  
mesclun

arugula (+\$0.79)

## choose four toppings

+\$0.65 each additional

house-roasted beets  
shredded carrots  
grape tomatoes  
sweet corn  
shredded cabbage  
raw scallions

black beans  
jalapeño  
radish  
sautéed broccoli  
pickled onions  
black olives

cucumbers  
chickpeas edamame  
quinoa  
gala apples

## add premiums

+\$1.50 each

freshly-grated parmesan  
fresh mozzarella  
white cheddar  
goat cheese

blue cheese  
feta  
grilled scallions  
butternut squash

brussel sprouts  
half avocado (\$1.99)

## add a crunch

+\$0.75 each

corn tortilla chips  
toasted almonds  
sunflower seeds

wonton strips\*  
pita chips\*  
dried cranberries

candied walnuts  
parmesan crisps (\$1.75)

## choose a dressing

made from scratch daily

lemon tarragon vinaigrette avocado  
chimichurri  
balsamic vinaigrette  
greek yogurt caesar  
horseradish chive  
chipotle ranch

ginger soy\*  
house-made sriracha  
aged balsamic vinegar  
fresh lemon squeeze  
extra virgin olive oil

## add a protein

all natural, no hormones or antibiotics

roasted chicken +\$3.65  
sesame ginger tofu +\$2.85  
herb marinated steak +\$6.75  
sushi-grade salmon +\$6.75

\*CONTAINS GLUTEN

# chefs' ————— plate

## pick a protein

**Rosemary Roasted Chicken** GF \$14.75

Natural and certified organic, crisped skin-on chicken breast, seared and finished in the oven

Optional: add house-made Sriracha

**Sesame Ginger Tofu** V GF \$13.45

Roasted organic tofu, marinated with scallions and ginger

**Herb Marinated Steak** GF \$16.95

USDA Prime, grilled and sliced to order

Optional: add horseradish chive sauce

**Sushi-Grade Salmon** GF \$16.95

Fresh, True North salmon, marinated in dill & caper oil.

Sustainably raised, hormone and antibiotic-free

Optional: add tzatziki sauce

**Vegetable Trio** \$12.45

Skip the protein and choose three sides

## pick a side

\$3.99 each or add to Chefs' Plate

### SERVED WARM

**Sautéed Broccoli** V GF

Sautéed broccoli with fresh lemon and a touch of garlic

**Maple Sriracha Brussels Sprouts** V GF

Roasted brussels sprouts dressed in house-made maple sriracha sauce

**Macaroni & Cheese** VG

House-made béchamel, trio of cheeses, and macaroni, topped with seasoned panko

**Roasted Sweet Potato** V GF

Dressed in a house-made Garam Masala spice blend

Add an extra side for \$2.25

### SERVED CHILLED

**Moroccan Beets** V GF

Ras el hanout marinated beets with pickled onions, shredded kale and toasted sunflower seeds

**Three Bean Ceviche** V GF

Mixed beans, tomatoes, scallions, cilantro, and diced onions, served in a lime vinaigrette

**Ginger Pickled Carrots**

Roasted carrots, pickled with rice wine vinegar and ginger

**Simple Caesar Salad** GF

Shredded kale, parmesan, and parmesan crisps dressed in House Caesar dressing

**Half Avocado** V GF

Optional: olive oil, salt, pepper

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE