

HUT 234 DINNER

STARTERS

french brie cheese stuffed with grilled pineapple jam – served with homemade toasted flat bread 8.95

a zesty platter of artichoke hummus, marinated artichoke hearts, roasted sweet peppers, olives and grilled flat bread 7.95

simple salad – your choice of small house or caesar salad (*add protein at a la carte price) 3.95

ZESTWICHES

*tortilla crusted fresh catfish filet with lettuce, tomato, red onion and pickled jalapeño tartar sauce on house flatbread 12.95

torta – slow roasted beef short rib with monterey jack cheese, caramelized onions, shredded cabbage and lettuce on hector's hoagie – served with a side of tomatillo salsa 11.95

grilled turkey burger, manchego cheese, chicken bacon, pickled jalapenos, leaf lettuce, tomato and spring onion aioli on a homemade potato cross bun 10.95

-above zestwiches served with your choice of zesty pasta salad, house or caesar salad

-substitute regular soup of the day 2.95

-substitute fresh fruit of the season 1.95

SOUPER SOUPS OF THE DAY

choice of veg or not-veg
regular 4.95
grande 7.95

SALAD DEPT

grain bowl – red and white quinoa, roasted chickpeas and butternut squash, chili lime tossed kale, pumpkin seeds, purple cabbage and smashed avocado with lemon tahini dressing 9.95

select – black mission figs, fresh pears, crumbled blue cheese and toasted walnuts over a bed of mixed greens with raspberry balsamic vinaigrette 8.95

eat more kale – orange slices, raisins, avocado, asiago cheese and pistachios atop a bed of tender kale and mixed greens tossed in chili lime vinaigrette 8.95

spinach & pear – feta cheese, sliced pears, carrots, edamame, almonds, and crispy wonton strips over a bed of fresh spinach and mixed greens with a soy miso vinaigrette 8.95

zesty caesar salad – crisp romaine lettuce, pecorino romano cheese, toasted focaccia croutons and the most fantastic caesar dressing ever anchovies by request 7.95

the house – specially picked mixed greens surging from a cucumber wrap with your choice of zestmade raspberry balsamic, lemon tahini, champagne vinaigrette, chili lime vinaigrette or honey wasabi dressings 7.95

	with salad	a la carte
*grilled shrimp	4.00	6.00
*salmon filet	4.00	6.00
salmon cake	4.00	6.00
chicken breast	3.00	5.00
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DINNER MAINS

somehthin' savory

beef short rib slow roasted in an orange rosemary balsamic butter sauce – served with cauliflower "mac" & cheese, roasted broccoli rabe and asparagus 17.95

***wok it out**

8 oz honey sriracha seared salmon over wok fried cauliflower rice with egg, broccoli, gingered peas, carrots and bell peppers – topped with diced scallions and a side of miso ginger dressing 16.95

kickin' shrimp & noodles

blackened shrimp, cavatappi noodles and sautéed mushrooms & asparagus in a creamy white wine sauce – garnished with fresh basil and red pepper flakes 14.95

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cashew crusted boneless chicken breast with sweet potato fritters, crispy cucumber-cabbage salad and peanut sauce 14.95

awesome quesadilla

roasted chicken, poblano peppers and sweet potatoes with monterey jack cheese stuffed in a flour tortilla – served with cuban black beans, lettuce, and tomato salsa 13.95

all veggie lasagna

layered eggplant, yellow squash, roasted red peppers, spinach and zucchini baked in zesty marinara sauce with fresh mozzarella, parmesan and ricotta cheese – served with butternut squash risotto 12.95

PEASANT CRUST PIZZESTA

herb roasted cremini mushrooms, roasted butternut squash, pumpkin seeds, white walnut pesto and manchego cheese drizzled with balsamic reduction 10.95

***These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illness.**