

MENU

37 WEST

Week of April 28th

DAILY FEATURES

MONDAY:

early bird: breakfast sandwiches/breakfast burritos	4.85
greens: grilled huli huli chicken	8.49
entree: chicken chettinad, coconut rice, cucumber salad, naan	8.49
soup: coconut chicken curry	2.95

TUESDAY:

early bird: breakfast tacos & sandwiches	4.85
greens: lemon grass chicken	8.49
entree: herb marinated grilled pork chop, wild rice, green beans & roasted reb peppers, balsamic glaze	8.49
soup: bacon, potato, and smoked gouda	2.95

WEDNESDAY:

early bird: farmhouse breakfast hash bowls	4.85
greens: roasted peanut butter chicken	8.49
entree: herb roasted beef, truffle parmesan roasted potatoes, sauteed asparagus, red wine sauce	9.69
soup: pork w/ cabbage & vegetable	2.95

THURSDAY:

early bird: diy buttermilk pancakes	4.79
greens: pibil roasted chicken	8.49
entree: carne guisado, mexican rice, refried beans	9.69
soup: green chicken chili	2.95

FRIDAY:

early bird: eggs benedict	4.29
scratch made biscuits	4.19
entree/grill: 37 west street tacos	8.59

WEEKLY SPECIALS

37 WEST DELI: (monday-thursday)

bbq pulled chicken, pepperjack cheese, bacon ranch slaw, telera	5.09
turkey, avocado, bacon , egg, blue cheese, jalapeno cheddar wrap	5.09
corned beef rubeen w/ swiss, sauerkraut, 37sauce, marbled rye	5.09
garden vegetable flat bread w/ mushrooms, red onion, bell pepper, olives, marinara, and mozzarella	5.09

GRILL: (monday-thursday)

grilled salmon	9.69
cajun chicken & pepperjach sloppy joe sliders	8.49
smash burger w/ bacon, crispy onions, and bbq sauce on brioche	9.69
philly cheese steak tots	9.69

HOUSE MADE DRESSINGS:

pineapple ginger vinaigrette
mint & cilantro vinaigrette
peanut lime dressing
orange cumin vinaigrette

erik ortega /executive chef

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david casida /senior director of dining

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ON THE GO

DELICIOUS FOOD. SIMPLY MADE.

On THE GO Entrees - are Highlighted in Turquoise