MENU

37 ×

Week of June 2nd

DAILY FEATURES

early bird: breakfast sandwiches/breakfast burritos greens: teriyaki steak entree: peach glazed salmon, asparagus w/ mushrooms, lemon and leek barley soup: creamy tomato basil

TUESDAY:

early bird: breakfast tacos & sandwiches	4.85
greens: chipotle coconut chicken	8.49
entree: chicken tika masala, cardamon &	8.49
cumin spiced rice, naan	
soup: sweet potato bisque	2.95

WEDNESDAY:

early bird: farmhouse breakfast hash bowls	
greens: carne asada	9.69
entree: blackened cod, andouille sausage red	9.69
beans and rice, sauteed greens	
soup: chicken with garbanzo and vegetables	2.95

THURSDAY:

early bird: div buttermilk pancakes

greens: dijon & herb grilled chicken	8.49
entree: lechon asado, cuban potato salad,	8.49
ensalada repollo	
soup: smokey poblano corn chowder	2.95

FRIDAY:

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

WEEKLY SPECIALS

37 WEST DELI: (monday-thursday)

capicola, mozzarella, and basil mayo on telera	5.09
turkey, roasted red pepper cream cheese	5.09
spread, arugula on hoagie roll	
ham, swiss, pickled red onion, on sub roll	5.09
chickpea salad on croissant	5.09

GRILL: (monday-thursday)

4.85

9.69

9.69

2.95

4.85

4.79

grilled salmon	9.69
cuban sandwich	8.49
tandoori chicken pita	8.49
smash burger with provolone, caramelized	9.69
onion, bacon-aise sauce on brioche	

HOUSE MADE DRESSINGS:

chile verde ranch orange ponzu roasted garlic & shallot viniagrette pineapple coconut vinaigrette

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