# MENU

37 ×

Week of September 29th

### **DAILY FEATURES**

#### MONDAY: early bird: breakfast burritos & breakfast 4.85 sandwiches greens: red curry chicken 8.49 entree: blackened salmon, creole tomato 9.69 sauce, dirty rice, honey glazed carrots soup: cheesy potato bacon 2.95 TUESDAY: 4.85 early bird: breakfast tacos & sandwiches greens: tandoori beef 9.69 entree: grilled chicken, creamy mushroom & 8.49 kale sauce over linguini pasta, roasted squash soup: bacon jalapeno corn chowder 2.95 WEDNESDAY: early bird: farmhouse breakfast hash bowls 4.85 greens: smoked bbg chicken 8.49 entree: lemon grass chicken, rice noodles, 8.49 carrot, cucumber, green onion, crispy onions, nuoc cham soup: tomato basil 2.95 THURSDAY: 4.79 early bird: diy buttermilk pancakes greens: sriracha honey chicken 8.49 entree: bbg pulled pork, jalapeno cheddar 8.49 waffle, creamy slaw soup: white chicken chili 2.95 FRIDAY: 4.29 early bird: eggs benedict

scratch made biscuits

entrée/grill: 37 west street tacos

## **WEEKLY SPECIALS**

37 WEST DELL: (monday-thursday)

or mediationally maisuay,	
ham, pepperjack cheese, smoky blackberry jam	5.09
on tuscan roll	
smoked turkey, bacon, avocado mayo on telera	5.09
pastrami, fried capers, pickled onion, dill, herb	5.09
cream chesse spread on croissant	
mushroom, spinach, mozzarella, and marinara	5.09
flat bread	

# GRILL: (monday-thursday) grilled salmon 9.69 oklahoma smash burger on brioche 9.69 chicken shawarma pita nachos 8.49 ham, guacamole, refried bean, cheese, torta 8.49

#### **HOUSE MADE DRESSINGS:**

thai basil dressing
cilantro & green chile vinaigrette
1000 island
yuzu ginger ranch

erik ortega /executive chef john.ortega@compass-usa.com david casida /senior director of dining david.casida@compass-usa.com

4.19 8.59

