

MENU

37 WEST

Week of March 10th

DAILY FEATURES

MONDAY:

- early bird:** breakfast sandwiches/breakfast burritos 4.85
greens: turmeric grilled chicken 8.49
entree: grilled fajita chicken, cilantro lime quinoa, roasted corn, black beans, avocado crema 8.49
soup: beef & cabbage 2.95

TUESDAY:

- early bird:** breakfast tacos & sandwiches 4.85
greens: chili lime grilled beef 9.69
entree: crispy sweet and sour pork w/ onion, bell peppers, and pineapple, steamed rice 8.49
soup: potato corn chowder 2.95

WEDNESDAY:

- early bird:** farmhouse breakfast hash bowls 4.85
greens: italian herb grilled chicken 8.49
entree: chop steak w. caramelized onion & mushroom sauce, garlic mashed potatoes, sauteed peas & carrots 9.69
soup: roasted cauliflower bisque 2.95

THURSDAY:

- early bird:** diy buttermilk pancakes 4.79
greens: smoked turkey breast 8.49
entree: blackened haddock w/ andouille tomato gravy, roasted jalapeno cheese grits, crispy brussels sprouts 9.69
soup: green chile chicken 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)

- grilled chicken caesar sandwich on telera 5.09
turkey w/ feta, olives, and shaved cucumber on tuscan roll 5.09
hawaiian style pizza flat bread 5.09
asparagus, fennel, orange, & lentil salad on labaccia 5.09

GRILL: (monday-thursday)

- seared salmon 9.69
hand breaded chicken tenders 8.49
grilled cheese w/ cheddar, arugula, and peach jam on texas toast 8.49
oklahoma onion smash burger 9.69

HOUSE MADE DRESSINGS:

- honey& lime vinaigrette
smoky bacon ranch
rosemary garlic vinaigrette
raspberry chipotle vinaigrette

erik ortega /executive chef

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david casida /senior director of dining

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