

April 11 - 13 & 18-20

Get Started

Soup of the Week 2.25

Parsnip Bisque (MWG)

Caramelized pears

Salads & Appetizers

Shrimp Cocktail (DF/MWG) \$8.75

6 pieces with Cocktail Sauce, Spicy Sauce, Lemon

House Salad (MWG/V) \$4.25

Baby greens, citrus herbs, pecorino, dried fruit, toasted almonds, lemon champagne dressing

Bacon & Blue Cheese Salad (MWG) \$4.25

Romaine & butter lettuces, blue cheese, pickled onions, tomatoes, bacon

Mediterranean Artichoke Salad (MWG) \$7.65

Zucchini, cherry tomatoes, feta cheese, lemon garlic vinaigrette, dill. Dairy free without cheese.

Add to Any Salad

boiled egg \$1.35 | poached shrimp \$6.75

chicken \$4.25

Entrees

Duck Breast & Pork Wine Sauce (MWG) \$19.45

Black rice, carrot mousse, grilled white asparagus, red amaranth

Chilean Sea Bass \$19.45

Vanilla & chives butter sauce, potato au-gratin, zucchini, carrots, jicama, plum tomatoes (DF and MWG without sauce)

Quinoa Stuffed Eggplant Rolls (V/MWG) \$9.95

Romesco sauce (contains almonds), mushroom "bacon" strips, truffle oil, frisee salad

Sides \$1.95

Asparagus (DF/MWG/V), Brown Rice (MWG/V)

Pasta

Select Regular Linguine, Whole Wheat Penne or MWG Penne

*ALL pasta dishes may be modified to dairy free. We will happily substitute our sauce with olive oil. Please ask your server for "dairy free" pasta.

Marinara (V) \$6.40

Traditional red sauce.

Bolognese \$6.95

Traditional meat sauce.

Alfredo \$6.75

Creamy pasta with ham, bacon, and peas.

Add to Any Pasta: chicken \$4.25 | meatballs \$4.25
shrimp \$6.75 | garden vegetables \$1.95

Pizzas

Crust: Classic, Flatbread, or Cauliflower (DF/MWG)

*With the exception of the Bianco, all pizzas may be made without cheese.

BBQ Chicken \$7.45

BBQ sauce, red onion, mozzarella & pecorino cheese, parsley

Bianco (V) \$5.45

Ricotta, parmesan, garlic oil & mozzarella.

Cheese (V) \$4.75

Red sauce & mozzarella.

Pepperoni \$5.75

Red sauce, mozzarella & sliced pepperoni

Margherita (V) \$5.15

Red sauce, sliced tomato, fresh mozzarella & basil with a balsamic reduction.

Additional Toppings \$0.25 each: mushrooms, onions, red & green peppers, olives, tomato, spinach, capers | \$0.75 each sausage, meatballs, pepperoni, bacon, chicken, shrimp, anchovies.

DF: Dairy Free

V: Vegetarian

MWG: Made without Gluten

NSA: No Sugar Added

Desserts

Crème Brûlée	\$4.75
Sorbet of the day (DF/MWG)	\$4.75
Gelato of the day (MWG)	\$4.75

Beverages

Sutter Home Single Serve Wine	\$3.50
<i>Pinot Grigio, Pinot Noir, Sweet Red</i>	
Kenwood Half Bottle	\$9.50
<i>Chardonnay, Sauvignon Blanc, Cabernet, Merlot</i>	
Domestic Beer	\$3.50
<i>Budweiser, Bud Light</i>	
Dark Beer	\$4.25
<i>Beerlao Dark, Legend Brown Ale, Spaten Optimat, Red Hook IPA</i>	

Please ask for additional beer offerings

Assorted fountain drinks available upon request

Coffee and tea service available upon request

Please inform your server of any food allergies. Food prepared here may contain ingredients that can cause an allergic reaction. Food is prepared on the same equipment; we cannot guarantee that cross-contact with allergens will not occur.

Some items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness.

Please direct your questions, feedback and suggestions to: erakotoarisoa@goodwinliving.org

Call **ext. 7254 or 7313** between 2:30—4:30 p.m. to place your order. Pick up times are between 5:00 and 6:30 p.m.

FRESH SIDES