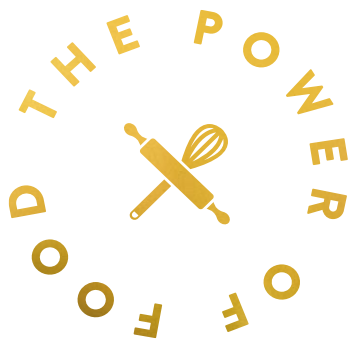


# Silas Creek Kitchen



# Weekly Menu

## Monday **tandorri**

**entrée:** chicken thigh

**entrée:** roasted curry cauliflower

**side items:** chickpea salad

**side items:** broccoli

**side items:** basmati rice

**side items:** garlic green beans

## Tuesday **verde burrito & salad**

**entrée:** fajita spiced chicken

**entrée:** taco meat

**side item:** cilantro lime rice, peppers & onions

**side item:** black beans, mexican street corn

**toppings:** sour cream, lettuce, pico, jalapeno,  
guacamole, queso cheese, salsa

**add ons:** chips and salsa

dessert: cinnamon churros

## Wednesday **callaloo**

**entrée:** jamaican beef pepper steak

**entrée:** island style curry chicken

**entrée:** haitian shrimp creole

**side item:** red beans & rice, okra & tomatoes

**side item:** fried plantains, callallo, island slaw

**toppings:** jamaican jerk sauce, pickled onions  
grilled corn and tomato relish

dessert: coconut crunch cake

## Thursday **zen**

**base:** california fried rice or jasmine rice

**entrée:** bulgogi beef

**entrée:** stir fry marinated tofu

**entrée:** honey lime sriracha salmon

**side item:** broccoli & carrots, egg roll, green bean

**toppings:** chopped peanuts, chopped cilantro  
green onions, thai cucumber salad

sauces: sriracha hot chili, general tso, sweet and sour

## Friday **spud shack**

**base:** baked potato & sweet potato

**entrée:** pulled pork, pulled chicken, veg chili

**toppings:** spiced broccoli, caramelized onions,  
sauteed mushrooms, jalapeno, butter  
sour cream, pico, queso, bacon bits

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**\*Menu is subject to change due to availability.**