		OHB Main Café	(b)
		Menu for the Week of	
	B4-wday	07/30/18	
	Monday	Brie, Pear, & Orange Marmalade Panini V	\$6.80
Served on Thursdays		Pho (Beef or Tofu)	\$6.49/\$7.4(b)(
11:00 am – 2:00 pm		Chicken Philly Cheesesteak Sandwich	\$6.99
	7	Ropa Vieja	\$7/h)/4
		Chipotle-Orange Glazed Chicken 👫, Eggplant Mediterranean Style 👫 🔽	⊌ \$ <b>5.2</b> 5
	Soup	Red Lentil Soup , Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49
011 P	Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59
Salad Bar with Fresh	Tuesday		
Fruits, Vegetables, & Whole Grains	l UtSuay	Date Date 2 Orange Manufalla Date: (N)	
Whole Glans		Brie, Pear, & Orange Marmalade Panini V	\$6.80 (h)(
\$0.49 per ounce		Pad Thai (Shrimp, Chicken, or Tofu) Chicken Philly Cheesesteek Sandwich	\$6.49/\$7.4(b)(
	٦	Chicken Philly Cheesesteak Sandwich Ropa Vieja	\$6.99
I		Chicken with Leeks & Olives [tit], Cod Tagine*[tit]	\$ <sup>7</sup> (b)(4
I	Soup	Chicken & Wild Rice Soup, Chef's Choice (12 oz./16 oz.)	\$5.25/\$7.25
ĺ	Chili	Chicken & Wild Rice Soup, Cher's Choice (12 oz./16 oz.)  Chicken Chili (12 oz./16 oz.)	\$2.69/\$3.49
I	Cim	Chicken Chin (12 02.) 10 02.)	\$2.89/\$3.59
2 - 't ar Poude	Wednesda	av	
Burritos or Bowls  Made to Order		Brie, Pear, & Orange Marmalade Panini	\$6.80
Made to Order		Pho (Chicken or Tofu)	\$6.80 \$6.49/\$7.4(b)
		Chicken Philly Cheesesteak Sandwich	
		Ropa Vieja	\$6(b)(4 \$7.49
		Sweet & Tangy Flank Steak [] , Cauliflower & Chickpea Curry []	\$7.49 \$6.25/\$5.25
	Soup	Tuscan Vegetable Soup [Va], Chef's Choice (12 oz./16 oz.)	\$2.69/\$3.49
	Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59
			<b>ΦΖ.</b> Ο//ψο.υ.
* - Warran Eron	Thursday		
lealthy & Allergen Free		Brie, Pear, & Orange Marmalade Panini	\$6.80
Cuisine		Pad Thai (Shrimp, Chicken, or Tofu)	\$6.49/\$7.4(b)
_		Chicken Philly Cheesesteak Sandwich	\$6.5(b)( \$7.49
		Ropa Vieja	•
		Artichoke & Tomato Chicken [1], Citrus Marinated Pork Tenderloin	\$5.25/\$5.25
	Soup	Kale & White Bean Soup (I) (Chicker Chicker Ch	\$2.69/\$3.49
Pad Thai and Pho	<sup>⊥</sup> Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.59
<b>Tofu</b> \$6.49	Friday		
Chicken, Beef, or	Friday	Dais Door O Orango Manmalada Danini V	*1.00
<b>Shrimp</b> \$7.49		Brie, Pear, & Orange Marmalade Panini <b>V</b> Pho (Shrimp or Tofu)	\$6.80 \$6.80 (b)
		Chicken Philly Cheesesteak Sandwich	\$6.49/\$7.4(b)
afé Hours of Operation		Ropa Vieja	\$6.99 \$7.40
6:30 am – 2:00 pm		Ropa vieja Balsamic Glazed Salmon*டுச் , Roast Beef with Mustard & Fennel டுச்	\$7.49 \$7.25/\$6.25
Breakfast	Soup	Ham & Lentil Soup, Chef's Choice (12 oz./16 oz.)	\$7.25/\$6.25 \$2.69/\$3.49
6:30 am – 9:30 am	Chili	Chicken Chili (12 oz./16 oz.)	\$2.89/\$3.49 \$2.89/\$3.59
Continental Breakfast	J		
9:30 am – 10:30 am	L	Vegetarian Vegan *Please be aware that fish may conta	ain bones.
Lunch & Snacks	Œ		
11:00 am – 2:00 pm	IG	1€F	
GUEST	det .	Our kitchen is not a gluten-free or allergen-free environment. All gluten-free menu items etermined based on the most current ingredient lists provided by our suppliers. This kitchen uses	were
S CLDVICES	and	ld other wheat-based ingredients during production of other menu items. Our operation shares	s preparation,
§ SERVICES	coo	oking, and serving areas, and designated gluten-free areas do not exist. Therefore, we cannot g	guarantee that

determined based on the most current ingredient lists provided by our suppliers. This kitchen uses wheat flour and other wheat-based ingredients during production of other menu items. Our operation shares preparation, cooking, and serving areas, and designated gluten-free areas do not exist. Therefore, we cannot guarantee that any menu item is completely gluten-free or allergen-free.

Legendary Hospitality Since 1917

(b)(4)

OHB Menu

\$0.49 per ounce

Monday Vegetable Bar An assortment of fresh vegetables served daily Entrées Vegetable Biryani 🕼 Pork Vindaloo [[#] Thai Beef Curry Moroccan Vegetable Stew with Chickpeas Persian Chicken Kabob Ger Roasted Miso Glazed Chicken Chicken Tikka Masala |G\*F| Chef's Choice Sautéed Zucchini & Tomatoes 🚱 🕼 Sides Sautéed Red Cabbage Ginger Spiced Carrots Garage Chef's Choice **Tuesday** Vegetable Bar An assortment of fresh vegetables served daily Honey-Chipotle Glazed Pork Loin GaF **Entrées** Fried Cod Fish Tacos\* Valencian Seafood Paella Roasted Tilapia with Chimichurri Sauce\* Vegetable Fajita **Chicken Tinga Tacos** Carne Asada Tacos Chef's Choice Cilantro Lime Rice GF Sides Charred Black Beans ( F) Sweet Plantains [ ] Roasted Broccoli with Garlic Garlic Wednesday Vegetable Bar An assortment of fresh vegetables served daily **Entrées** Falafel with Yogurt Mint Sauce GaF Va Gnocchi alla Trapanese Vo Fettuccine Alfredo with Shrimp Chicken Legs Mediterranean Style Pork Loin with Mushroom Madeira Sicilian Style Spaghetti Chef's Choice Sides Roasted Eggplant GFV Parmesan Roasted Cauliflower Garl V. Sautéed Spinach []:F Garlic Bread V Thursday Vegetable Bar An assortment of fresh vegetables served daily **Entrées** Garlic Chicken Thighs with Peas Herb Roasted Turkey G:F **Beef Pot Pie** Tangy Roasted Pork Tenderloin [6:F] BBQ Brisket with Mustard Sauce [6\*] Chef's Choice Sides Parmesan & Chive Mashed Potatoes V. Roasted Brussels Sprouts Green Beans Amandine ( ) Chef's Choice Friday Vegetable Bar An assortment of fresh vegetables served daily Entrées Smoked BBQ Beef Brisket Teriyaki Glazed Wings, Lemon Pepper Wings **BBQ Pulled Pork** Buffalo Wings, Plain Wings, Old Bay Fried Wings Jambalaya with Chicken, Sausage, & Okra Vegetable Lasagna [ Roasted BBQ Chicken Breast G: Chef's Choice Mac & Cheese Sautéed Kale G Sides BBQ Succotash Carrot Sticks & Celery Sticks G:FIVE