

\$44 THREE COURSE MENU

FIRST COURSE choice of

SESAME TOFU SALAD V, VEG, GF

extra firm sesame tofu, mixed greens, cabbage, carrots, dehydrated red onion, cashews, asian sriracha dressing

HOUSE ITALIAN CHOPPED SALAD GF

greens, salami, pepperoni, mozzarella, green olives, roasted peppers, pepperoncinis, house vinaigrette

CHULA SMOKED SALMON CHOPPED SALAD GF

greens, cucumber, quinoa, sweet corn, cranberries, peppers, tomatoes, house lemon herb dressing

SHRIMP CEVICHE GF

habanero, lime, tomatoes, cucumber, red onion, roasted mango, cilantro

SECOND COURSE choice of

*SKILLET STEAK & POTATOES GF

petite filet, red skin potatoes, veggie of the day

MEDITERRANEAN CHICKEN GF

lemon chicken, baked feta, chickpeas, oregano butter rice

*SKILLET SEARED CHULA CAJUN SALMON GF

sweet corn, forbidden rice, veggie of the day, lemon herb dressing

PENNE & PESTO GF, V, VEG

gluten free penne, vegan walnut pesto, sun dried tomatoes, bell peppers, mushrooms

BUDDHA BOWL GF

sweet potatoes, asparagus, marinated tomatoes, back rice salad, vegan walnut pesto
(choice of chicken, shrimp, or tofu)

THIRD COURSE

STRAWBERRY SHORTCAKE

vanilla layered cake, sweet cream frosting, strawberry jam