



CUSTOM BUILD SALAD FORM

Fill out this form if you are building your own gourmet salad. For all other orders, please proceed to cashier.

Order #: _____

Name: _____

step 1 choose a build

Dine-In Take Out

- full salad \$6.95
- half salad \$5.25

step 2 choose a green

- baby arugula (+50¢)
- baby spinach
- butter lettuce
- hearts of romaine
- mixed greens
- red leaf lettuce

step 3 choose 6 standard ingredients (50¢ / each additional ingredients)

- anchovies
- bean sprouts
- black beans
- broccoli
- carrots
- celery
- cherry tomatoes
- chickpeas
- cucumber
- egg
- edamame
- fresh herbs
- firm tofu
- green beans
- green onions
- jicama
- kaiware sprouts
- orzo pasta
- quinoa
- red onions
- red bell peppers
- shaved fennel
- somen noodles
- sweet corn
- watercress
- watermelon radish
- orange
- pear
- strawberries *new*
- Seeds, nuts, & crunches
- crispy wontons
- crispy tortilla strips
- fried onion
- garlic croutons
- toasted sesame seeds
- toasted almonds
- toasted peanuts
- toasted pumpkin seeds
- Fruits
- apple
- dried currants *new*
- grapes
- golden raisins
- mango
- Cheese
- crumbled gorgonzola
- crumbled feta

optional premium ingredients (\$1.00 / each ingredients)

- apple-wood smoked bacon
- asparagus *new*
- avocado
- candied walnuts
- caramelized shallot
- dried cranberries *new*
- egg white omelet
- kalamata olives
- pico de gallo salsa
- roasted herb potatoes
- roasted red beets
- roasted red bell peppers
- roasted summer vegetables *new*
- sundried tomatoes
- sugar snap peas *new*
- wakame seaweeds *new*
- Cheese
- fresh buffalo mozzarella
- laura chanel's goat cheese
- aged sharp white cheddar
- shaved parmesan

optional steak, poultry, seafood, and things (priced individually)

- furikake crusted tofu +\$1.50
- grilled portabella mushroom +\$1.95 *new*
- herb grilled chicken breast +\$1.95
- grilled marinated tri-tip steak +\$2.95
- pepper crusted seared ahi tuna +\$3.95
- poached scottish loch duart salmon +\$3.95

step 4 choose a dressing

no dressing extra dressing +50¢ light dressing dressing on the side dressing mixed in

- balsamic vinaigrette
- blue cheese dressing
- buttermilk ranch dressing
- caesar dressing
- chipotle honey dressing
- creamy basil dressing
- lemon tarragon vinaigrette
- passion fruit citrus vinaigrette
- sesame ginger dressing
- soy ginger vinaigrette
- thai vinaigrette
- low-fat chili lime vinaigrette
- low-fat miso sesame dressing *new*
- fat-free balsamic vinaigrette
- fat-free honey dijon dressing *new*
- balsamic vinegar & extra virgin olive oil

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