



Dinner Menu

All meals come with:

- Garden salad: Romaine, mixed greens, tomatoes, cucumbers, shaved carrots, red onion and our house Balsamic Vinaigrette
- Fresh baked organic bread – White or Whole Wheat

Balsamic Rosemary Meal – Your choice of protein in a Balsamic reduction, fresh rosemary and fresh garlic marinade. Comes with a side of roasted red potatoes and steamed green beans with olive oil and shallots. (GF, DF)

Pork Tenderloin: \$18.00/person

Chicken Breast: \$17.00/person

Portobello Mushroom: \$15.00/person (V)

Kabobs: A mix of green peppers, yellow squash, zucchini, onion and your choice of protein marinated in our house marinade and grilled.

Comes with a side of tri-colored quinoa (GF, DF)

Mushroom: \$15.00/person

Chicken: \$17.00/person

Shrimp, salmon or steak: \$20.00/person (V)

Parmesan: Breaded with fresh herbs, a blend of Italian cheeses, fresh basil and our scratch sauce. Comes with whole wheat pasta

Eggplant: \$15.00/person (Veg)

Chicken: \$17.00/person

Veal: \$20.00/person

Cast Iron Steak: Premium steak tenderized and seared to perfection.

Comes with white or sweet potatoes and a vegetable medley.

\$35.00/person

Bratwurst and Sauerkraut: With red cabbage and Spaetzle
\$15.00/person

Mediterranean Risotto: Your choice of protein sautéed in olive oil, white wine vinegar and lemons with asparagus, artichokes, sun-dried tomatoes, Kalamata olives and fresh garlic over risotto.

No Protein: \$15.00/person (V)

Chicken: \$17.00/person

Shrimp: \$18.00/person

Souvlaki: Your choice of protein and our Greek Red Potatoes
This meal comes with our Greek salad: Romaine, mixed greens, tomatoes, cucumbers, white onion, Kalamata olives, Feta cheese and our house Greek Vinaigrette and our house Pita

Falafel: \$15.00 (Veg)

Chicken: \$17.00

Lamb or Steak: \$18.00

**All meals can be made gluten-free. If you don't see something you are looking for, just ask!*

We offer desserts!

Food is meant to nourish our bodies so we pride ourselves in using the highest quality ingredients we can by working with local farmers and businesses. This means our food is free of preservatives, antibiotics, hormones, and other chemicals. We believe high quality ingredients create high quality food. Your business allows us to support a sustainable food system and we greatly appreciate this.

Owners: John and Andrea Neidrauer

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