# LOCAL POINT

## SPECIALS | November 24 – November 30

Menus are subject to change

## BIG KITCHEN

### BREAKFAST

<table>
<thead>
<tr>
<th>Day</th>
<th>Menu</th>
<th>Notes</th>
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<tbody>
<tr>
<td>MON</td>
<td>Ham and Cheddar – Scrambled with Green Onion</td>
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<tr>
<td>TUE</td>
<td>French Toast with Maple Syrup</td>
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<tr>
<td>WED</td>
<td>Spanish Scramble with Chorizo, Pico de Gallo and Cheese</td>
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<tr>
<td>THU</td>
<td>Closed</td>
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<td>FRI</td>
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### LUNCH DAILY

**Make Your Own Pasta Bar**— Penne, Whole Wheat, and Gluten Free Pastas (vg)

**Sauces:** Marinara (vg), Alfredo (v), Lentil Bolognese (vg)

**Toppings/Add-Ons:** Pork Italian Sausage, Beef & Pork Meatballs, Grilled Chicken, Seasonal Veggies (vg), Basil Pesto(v)

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<th>Day</th>
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<tr>
<td>MON</td>
<td>PASTA SPECIAL: Ravioli Beef Bolognese (Halal) – Cheese-Filled Ravioli in a Beef Bolognese Sauce served with Breadstick</td>
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<td>TUE</td>
<td>SANDWICH: Italian Meatball – Pork and Beef Meatballs, Tomato Sauce and Provolone Cheese on an Oven-Toasted Milano Roll and served with French Fries</td>
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<td>SANDWICH: Italian Mushroom Sandwich (v) – Roasted Portabella Sliced Mushrooms, Tomato Sauce and Provolone Cheese on an Oven-Toasted Milano Roll and served with French Fries</td>
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<tr>
<td>WED</td>
<td>SANDWICH: Grilled Ham and Cheese – The Classic served on Old-Fashioned Griddled Bread with Tomato Soup and Rosemary Fries</td>
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<tr>
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<td>SANDWICH: Grilled Cheese (v) – The Classic served on Old-Fashioned Griddled Bread with Tomato Soup and Rosemary Fries</td>
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### DINNER

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<th>Day</th>
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<td>SUN</td>
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</table>

Made in a facility that also prepares wheat-based foods. v = vegetarian, vg = vegan. h = prepared with halal meats. Eating raw and/or undercooked foods may increase the risk of food borne illness. Menu subject to change without notice.

Allergen information for menu items are available and/or posted in each dining location. | [www.hfs.uw.edu/eat](http://www.hfs.uw.edu/eat)
MON

MAKE IT YOUR WAY MONDAY!

NACHO BAR

Choice of: Pulled Chicken, Ground Beef (Halal), Lentil Taco Meat (vg) served on a bed of Corn Tortilla Chips with Grilled Corn, Cojita and Lime

Topping Bar: Assorted Salsas, Tomatoes, Lettuce, Onions, Sour Cream, Cheese, Pickled Jalapenos, Olives

Sides: Corn with Cojita

TUE

TACO TUESDAY

Buffalo Shrimp Tacos – 2 Corn Tacos filled with Buffalo-Seasoned Fried Shrimp. Served with Rice and Beans.

Cauliflower Buffalo Tacos (vg) – 2 Corn Tacos filled with Buffalo-Seasoned fried Cauliflower. Served with Rice and Beans.

Topping Bar: Assorted Salsas, Tomatoes, Lettuce, Onions, Pico, Sour Cream, Cheddar Cheese, Olives, Pickled Jalapenos

WED

WING NIGHT

Baked Chicken Wings – 5 per plate served with Waffle Fries and Crudite

Fried Tofu Bites (vg) – Tofu Deep-Fried with Waffle Fries and Crudite

Sauces: Frank’s Buffalo Sauce

THU

Closed

FRI

Closed

DESSERT

Banana Bread Pudding with Cinnamon Sauce and Whipped Cream

TERO BOWL

Casablanca (v) Quinoa, Baby Arugula, Fresh Tomatoes, Marinated Chickpea, Roasted Eggplant and Carrots, Feta Cheese, Dukkah and Lemon Tahini Drizzle

Tofu Soba Noodle Bowl (vg) House Greens, Cilantro, Sesame Seeds, Almonds, Sesame Dressing

FLATBREAD

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### Garbanzopalooza
(v)
Naan, Fresh Tomatoes, Marinated Chickpea, Roasted Eggplant and Carrots, Feta Cheese, Topped with Baby Arugula and Lemon Tahini Drizzle

**Dessert**
Avocado Chocolate Mousse

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### GLOBAL

#### MON & FRI

**Chicken Enchiladas**
Served with Choice of Black or Refried Beans and Mexican Rice and Salsa

**Build Your Own**
Choice of Protein: Chicken Fajita Strips, Gardein Chick'n Strips

**Wrap, Bowl, or Naked**
Served with Rice and Beans

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#### TUE–WED

**Sweet & Sour Pork**
Tempura-Battered Pork with Pineapple, Red and Green Bell Peppers and Yellow Onion tossed in a Tangy Sweet & Sour Sauce

Served with Jasmine Rice and Veggie Spring Roll

**General Tso's Chicken**
Crispy Chicken with Bell Peppers, Onion and Celery tossed in a Spicy & Sweet Sauce

Served with Jasmine Rice and Veggie Spring Roll

**Cashew Veggie Stir-Fry (vg)**
Fresh Cashews Stir-Fried with Bell Peppers, Onion, Carrots and Gailan

Served with Jasmine Rice and a Veggie Spring Roll