



Monday **March 30, 2026**

Today's Soup	Tofu, Spinach, Baby Bok Choy, Shiitake Mushroom, Soba Noodle Soup	\$1.95 \$3.95
Today's Vegetarian Soup		\$1.95 \$3.95
Breakfast Bistro	Breakfast Wrap, Applewood Smoked Bacon, Cage Free Scrambled Eggs, Ratto Ranch Spinach and Mushroom, Breakfast Potatoes	\$8.75
Global Adventure	Sweet and Sour Chicken Stir Fry, Vegetables Sauteed to order, Jasmine Rice	\$12.95
Market Grill	Grilled Ham and Cheddar, Panorama Sourdough Bread, House Seasoned Fries	\$11.25
Vegetarian	Sweet and Sour Wo-chong Tofu Stir Fry, Vegetable Sauteed to order, Jasmine Rice	\$10.25

Tuesday **March 31, 2026**

Today's Soup	Chicken and Sausage Gumbo, Green Bell Pepper, Celery, Onion, Chicken, Bruce Aidell's Andouille Sausage	\$1.95 \$3.95
Today's Vegetarian Soup	Creole Vegetable Soup, Carrot, Peas, Zucchini, Corn, Spinach, Bell Pepper	\$1.95 \$3.95
Breakfast Bistro	Corned Beef Hash, Diced Potato, Onions, Cage Free Fried Egg	\$8.75
Global Adventure	Creamy Shrimp Grits, Cheesy Grits, Sautéed Shrimp, Applewood Smoked Bacon, Savory Sauce	\$12.95
Market Grill	Shrimp Po Boy Crispy Fried Shrimp, Shredded Lettuce, Tomatoes, Pickles, Toasted French Bread, Creamy Creole Remoulade Sauce	\$11.25
Vegetarian	Cajun Mushrooms & Creamy Grits, Mushroom, Collard Greens	\$10.25

Wednesday **April 1, 2026**

Today's Soup	Creamy Shrimp Bisque	\$1.95 \$3.95
Today's Vegetarian Soup	Rustic Tomato Soup, Roasted Fresh Ripe Tomatoes, Garlic, Herbs, Olive oil	\$1.95 \$3.95
Breakfast Bistro	Banana Fosters French Toast, Thick-Cut Bread Brioche, Spiced Custard, Caramelized Bananas, Brown Sugar, Butter	\$8.75
Global Adventure	Crawfish Monica, Spicy Creole Pasta Crawfish Tails, Rotini, Butter, Cream, Garlic, and Cajun Seasoning	\$12.95
Market Grill	Patty Melt Grass Fed Beef, Sauteed Onions, Tillamook Cheddar Cheese	\$11.25
Street Food	Coconut Lemon Grass Fried Tofu With Lentils and Sauted Sping Vegetables	\$10.25

Thursday **April 2, 2026**

Today's Soup	Italian Sausage, Cabbage, Orzo Soup, Parmesan cheese	\$1.95 \$3.95
Today's Vegetarian Soup	Cold Yogurt Soup with Cucumbers & Walnuts	\$1.95 \$3.95
Breakfast Bistro	Breakfast Quesadilla Tortilla, Three Cheese, Scrambled Eggs. Sauteed Bell Peppers, Onions, Sausage, House Made Salsa	\$8.75
Global Adventure	Cajun Chicken Pasta Creamy, Spicy Pasta Seared Chicken, Fettuccine, Vegetables in a Cajun-spiced cream sauce	\$12.95
Market Grill	Grilled Steak Sandwich, House Rubbed Grilled Steak, Confit Garlic Aioli, Caramelized Onions, Tomatoes, Provolone, Arugula, Ciabatta Bread, Curry Fries	\$11.25
Vegetarian	Protein Bowl, Quinoa, Spinach Tomato, Chickpea, Purple Cabbage, Pesto Baked Tofu, Lemon Mint Aioli	\$10.25

Friday **April 3, 2026**

Today's Soup	Thai Coconut Mushroom Soup, Mushroom, Cilantro, Green Onion, Ginger	\$1.95 \$3.95
Today's Vegetarian Soup		\$1.95 \$3.95
Breakfast Bistro	Flat Bread Whipped Feta spread with caramelized onions and Mushrooms	\$8.25
Global Adventure	Create your Own Calzone, House Made Pizza Dough, Roasted Tomato Pizza Sauce	\$12.95
Market Grill	Achiote Chicken Wrap, Grilled Chicken, Sliced Tomatoes, Shredded Lettuce, Chipotle Aioli, Garlic Fries	\$11.25
Street Food	Chicken Wings, House BBQ or Mango Habanero, French Fries	\$12.95

Epicurean Group at Ross Stores

Executive Chef:

Café Service Hours

Breakfast Hours
7:30 am - 10:00 am

Lunch Hour
11:30 am - 1:30 pm

Peet's Hours
7:00 am - 3:00 pm

Grab & Go Specials

MONDAY

Chicken Caesar Salad

TUESDAY

Southwest Steak Salad

Chicken Finger Basket with Fries

WEDNESDAY

Snap Pea Cobb Salad, Bacon, Egg, Cucumber, Tomatoes, Blue Cheese, Lemon Poppy Salami, Provolone Sandwich Baguette

THURSDAY

Asian Chicken Salad

Build your own Poke Bowl

FRIDAY

Made to order Calzone or Pizza

Promotions

National Eggs Benedict Day
April 16

Celebrate National Eggs Benedict Day with this classic brunch favorite. Enjoy perfectly poached eggs, toasted English muffins, and rich hollandaise.

- Classic Eggs Benedict
- Florentine Eggs Benedict (Spinach)
- Smoked Salmon Eggs Benedict
- Breakfast Potatoes
- Fresh Fruit

SPRING BBQ
April 30, 2026

Kick off the season with our Spring Fling BBQ featuring recipes from Epicurean's American BBQ Series Program. Enjoy both traditional barbecue and a contemporary twist.

- Smoked BBQ Pulled Pork
- BBQ Beef Brisket
- Grilled BBQ Chicken
- Classic Mac & Cheese
- Grilled Corn on the Cob
- Coleslaw
- Complimentary Agave Fresco

In the Know

Epicurean Group is a Food Service Management Company headquartered on the West Coast. We are one of the first food service companies to be certified as a Green Business, recognized for community environmental responsibility, resource conservation, and pollution prevention. We have ranked as one of the Food Management Top 50 Companies for 11 consecutive years.

