

Pat calls it, "Comfort food with a twist." We simply like to think that for breakfast, lunch or dinner, you come here for the delicious foods you know and love, served up in a way you might not expect. And that's still true during Lent.

You can count on us for sustainably caught seafood meals

and other adherent menu items that help you celebrate the season and the earth.

LENT MENU 2021 SHARE PLATES FOR THE TABLE

BREAKFAST Brunch

Shallow Poached Atlantic Wild-Caught Salmon on Toasted **Everything Wheat Bread**

Avocado Mash, Radish, Charred Scallion

Ancho Seasoned Ground Yellowfin Tuna Chilaquiles

Soft Scrambled Eggs, Taqueria Style Green Salsa, Cumin Roasted Potatoes

Norwegian **Smoked Trout Omelet**

Crème Fraiche, Fried Capers. Fresh Dill. Everything Wheat Toast

Blue Lump Crab Cake Benedict

Asparagus, Roasted Potatoes, Old Bay Hollandaise

Smoked Trout &

Crème Fraiche

Deviled Eggs

with Fried Capers

LUNCH

Biscuit Topped Wild Alaskan Pollock & Cod Chowder

Fingerling Potatoes, Old Bay **Oyster Crackers**

New England Shrimp Roll

Herby Mayo, Brioche Roll, Kettle Chips

Yellowfin Tuna Poke Nachos

with Sesame Wonton Chips

Oven Roasted Shrimp Cocktail

with Bloody Mary Cocktail Sauce Warm Deviled Crab Dip with Pita Chips

Seared Yellowfin Tuna Tacos

Cucumber Salsa, Wasabi Lime Crema, Avocado

Grilled Salmon or Shrimp Cobb Salad

Tomato. Cucumber. Avocado, Creamy Dill Ranch

Sloppy Joe Fisherman's Sliders

Ground Yellowfin Tuna, Tangy Tomato Sauce, House Fries

DINNER

San Francisco Style Cioppino

Pollock, Cod and Shrimp, Fennel Tomato Stew, Garlic Crouton

White Ale Battered Wild Alaskan Cod Fish & Chips

Malt Vinegar Superfood Slaw

Blackened Atlantic Salmon

Chunky Mango Habanero Salsa, Cilantro Lime Riced Cauliflower

Crab Stuffed Pangasius Filet

Lemon Butter Caper Sauce, Grilled Asparagus, Smashed Fingerlings

Baja Style Pacific Cod Fajitas

Blistered Peppers & Onions, Warm Tortillas, Grilled Avocado

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

VISIT OUR WEBSITE

Go to www.usfoods.com/menu

For the best user-experience, please use Google Chrome.

SIGN INTO YOUR ACCOUNT

If you are not already signed in, click on "SIGN IN TO GET STARTED". Use the same sign-in credentials you use to place a food order with US Foods on Ecom.

SIGN IN TO GET STARTED

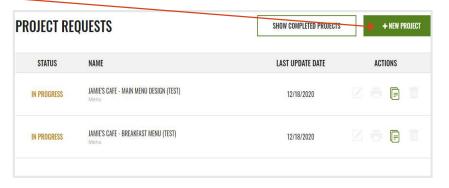
MY PROJECTS

Click on "MY PROJECTS" to get started with your request.

OVERVIEW HOW IT WORKS MENU PROFITABILITY MARKETING AND MENU TEMPLATES MY PROJECTS

MENU DASHBOARD

This is your menu dashboard. Click on "+NEW PROJECT" to get started submitting a new project request. (This is also how you request updates on a previously designed menu.)



only projects submitted via the new website (12/17/20 or after) will appear on your dashboard

MENU DASHBOARD

Walk through the steps to complete all the necessary information on the project request form.

COST ESTIMATE

When finished, click on "NEXT" to see the project estimate.

7 FINISH PROJECT REQUEST

Once on the estimate page, you have the option to:

SUBMIT PROJECT REQUEST

Choose this option when you've uploaded all information and are ready to submit the request; it will show in your dashboard as "IN PROGRESS" and a Menu Manager will reach out to you soon.

EDIT MY ESTIMATE

Choose this option if you want to make changes on the previous page and see a new estimate.

SAVE AS DRAFT

Choose this option if you're not quite ready to submit the project; it will save to your dashboard as "DRAFT" and you can finish it at a later date.

For a more detailed overview and instructions, check out these videos: