



FRESH FOOD FOR A HUNGRY UNIVERSE

SANDWICHES

Lunar Dip 10.00

Hand carved Certified Angus Beef ® with caramelized onions and provolone cheese on sourdough, served with Au Jus dipping sauce

Chicken Comet 9.50

Grilled chicken breast with BBQ sauce, cheddar cheese, baby greens, tomatoes, grilled onions, & jalapeño aioli.

Turkey In Flight 9.50

Roast turkey with Jarlsberg Swiss cheese, bacon, avocado, romaine lettuce, basil pesto, and garlic aioli

Mozzarella Moon 9.00

Fresh mozzarella with basil pesto, balsamic vinaigrette, tomatoes, basil leaves.

Crispy Buffalo Sky 9.75

Deep fried chicken breast on brioche bun with provolone cheese, buffalo sauce, house-made ranch dressing, crispy fried-onions, romaine lettuce and tomatoes.

Italian Meateor 9.75

Certified Angus Beef meatballs topped with our house marinara sauce and melted mozzarella

Pluto's Pulled Pork 10.00

Marinated in Pluto's BBQ sauce and served with melted cheese and house slaw.

BUILD YOUR OWN 10.00

See our sandwich artist to make your personal choice of artisan bread, freshly carved proteins and toppings.

Steak +1.00 Avocado +1.00 Bacon +1.00

Heavenly Cheeseburger 10.50

1/3lb of Angus Beef on a brioche bun, with Honey Mustard, Pluto's Secret Sauce, romaine lettuce, tomatoes, and red onions,

Comes with your choice of cheese, and a side of curly fries, sweet potato fries or onion rings

SALADS

Kale Caesar 10.00

Chopped Romaine & Kale, Handmade Croutons, Parmesan Cheese, Red Onion, Tomatoes, Cucumbers, Organic Quinoa & Classic Caesar Dressing

Southwestern 10.00

Romaine lettuce, avocado, corn, tomatoes, jicama, jalapenos, black beans, fried onions, and tortilla strips tossed in cilantro lime vinaigrette

Thai Chicken Salad 13.50

Grilled Herbed Chicken Breast, romaine and red cabbage, roasted cashew pieces, edamame, fire-roasted red peppers, shredded carrots, Pluto's herb mix, and wonton strips tossed with asian vinaigrette and drizzled with peanut sauce

Spring Cobb 9.50

Baby Spinach, Bacon, Sliced Egg, Avocado, Chopped Tomatoes, Blue Cheese Crumbles, Organic Quinoa, Cucumbers, Green Onions & House-made Ranch Dressing

Beets & Berries 10.00

Mixed Baby Greens, Beets, Dried Cranberries, Balsamic Onions, Feta Cheese, Pluto's Herb Mix, Sweet Walnuts, Strawberries & Balsamic Vinaigrette

Equinox 10.50

Arugula, Bacon, Blue Cheese, Dried Cranberries, Sweet Walnuts, Roasted Brussel Sprouts, Sweet Potatoes, Penne Pasta, and Gorgonzola Vinaigrette

Vietnamese Grilled Shrimp Salad 13.50

Thinly Sliced Red Cabbage, Kale, Pluto's Mixed Herbs, Jicama, Papaya, Toasted Sesame Seeds, Bean Sprouts, Roasted Cashews, Grilled Shrimp & Asian Vinaigrette

Check out our delicious toppings to add to your salad

HOUSE MADE DRESSINGS

Balsamic Vinaigrette - Classic Caesar - Honey Dijon Mustard Asian Vinaigrette - Gorgonzola Vinaigrette - Fat Free Raspberry Walnut Vinaigrette - House-made Ranch Cilantro Lime

BUILD YOUR OWN SALAD 10.00

Choose either fresh greens, romaine, baby spinach, kale, or arugula

Add any 7 toppings of your choice & a slice of freshly baked sourdough, wheat or foccacia bread. Each additional standard topping will be \$0.50

Side Salad available on request (includes 5 standard toppings) **6.00**

STELLAR ADD-ONS FOR YOUR SALAD

Fresh Avocado	1.50
Marinated Tofu	2.00
Grilled Herbed Chicken Breast	2.50
Grilled Portobello Mushroom	3.00
Roasted Norbest Turkey	3.00
Certified Angus Steak	3.75
Grilled Shrimp	3.75

CARVED MEAT PLATES

Your choice of freshly carved Certified Angus Beef, Roasted Turkey, Chicken, Shrimp, or Portobello Mushroom	6.50
+ 2 sides	11.50
Half Portion available on request (includes two small sides)	6.00

SIDES

Mashed Potatoes	3.00
Mac 'n' Cheese	4.00
Vegetable Galaxy	3.00
Seasonal Vegetables (check the specials board)	3.00
Mushrooms	3.00
Stuffing	3.00
Curly Fries	4.00
Onion Rings (with BBQ dipping sauce)	4.00
Sweet Potato Fries	4.00
Soup of the Day	5.00
Miss Vickie's Kettle Chips	2.00

BEVERAGES

Draft Soda	2.50
Mineral Water	2.50
Harney & Sons Orange Mango / Blackberry and Tea	3.50
Nantucket Nectar Big Cranberry / Pineapple Orange Guava	3.50
Izze Sparkling Grapefruit / Sparkling Pomegranate	3.50
Spindrift Grapefruit / Blackberry / Lemon / Raspberry Lime	2.75

CRAFT BEERS AND WINES

House Wine	Class 5.50
Premium Wine	Class 7.00

CANNED BEERS 5.50

Draft Beer - check the menu board or ask a server for the latest options! **5.50**

DESSERTS

Double Fudge Brownie	2.50
Toffee Triple Chocolate	2.50
Lemon Bar	2.50
Peanut Butter Cookie	3.00
Giant Chocolate Chip Cookie	3.00
Rice Krispie Cake	3.00

LET US CATER YOUR NEXT PARTY OR EVENT!

You can order our delicious catering packages online or contact our Catering team.

Since we prepare all of our food from scratch, daily, it's important our team has ample time to order and prep the ingredients. We ask that all orders over \$150 are submitted at least 24 hours in advance and for orders over \$500 please give us 48 hours notice.

SKIP THE LINE - ORDER ONLINE! (COMING SOON)

Don't want to wait in line - order your meal for pick-up at our updated website

www.PLUTOSFRESHFOOD.com

For delivery, you can order through any of our 3rd party delivery partners.

Check our website for the partners in your area!

