

SALADS

Organic Field Greens Salad – \$9.25

Organic field baby greens, roma tomatoes, julienne carrots, cucumbers and hearts of palm with our house balsamic vinaigrette (Add chicken breast \$3.50 or turkey meatloaf \$4.50).

Coral Tree Tuna Salad (No mayo) – \$11.25

Celery, jicama, onions, extra virgin olive oil and white wine vinegar), served over organic field baby greens with roma tomatoes, cucumber, red onion, carrots and garbanzo beans with our house balsamic vinaigrette.

Tuscan Spinach Salad – \$10.50

Spinach, Belgian endive, caramelized walnuts, shaved parmesan Reggiano tossed in low fat lemon vinaigrette (Chicken breast add \$3.50)

Caesar Salad – \$9.95

Hearts of romaine & house-made croutons tossed with our house made caesar dressing, topped with grated parmesan Reggiano (Chicken breast add \$3.50)

Cobb Salad – \$12.25

Grilled chicken breast diced, romaine/iceberg mix, sliced avocado, applewood smoked bacon, organic hard-boiled egg, roma tomatoes, cucumber, danish blue cheese and mozzarella with yogurt lemon herb dressing

Chinese Chicken Salad – \$11.50

Sliced grilled chicken breast, romaine/iceberg mix, pomegranate seeds (seasonal), toasted cashews, sesame seeds, cilantro, mandarin slices, wonton strips, tossed with pomegranate dressing

Sonora Salad – \$11.50

Grilled chicken breast diced, romaine, roasted yellow corn, diced roma tomatoes, red onions, black beans, topped with housemade tortilla strips, cilantro garnished, tossed with chipotle ranch dressing

Chopped Salad – \$11.25

Chopped roasted turkey breast, crisp iceberg, garbanzo beans, cucumber, roma tomatoes, grated mozzarella cheese tossed in red wine vinaigrette dressing

Curried Chicken Salad – \$11.50

Curried chicken salad (grilled chicken breast, with golden raisins, red onions, cucumber, and diced carrots in a light curry mayo) over organic field baby greens, with roma tomatoes, cucumber, red onion, carrots tossed in balsamic vinaigrette

Orchard Salad – \$11.50

Organic field baby greens, grapes, granny smith apples, cucumber, red onions, danish blue cheese, caramelized walnuts, tossed with fig vinaigrette dressing

Steak Salad – \$14.50

Grilled USDA Hanger Steak (marinated with fresh herbs) on a bed of organic field baby greens, roma tomatoes, carrots, cucumber, topped with Danish blue cheese and drizzled with our house balsamic vinaigrette

Ahi Tuna Nicoise Salad – \$14.50

Seared Ahi tuna crusted with fresh ginger and garlic, nicoise olives, asparagus, sliced organic hard-boiled egg, green beans, roma tomatoes, red potatoes, and organic field baby greens tossed with house made soy ginger vinaigrette

SANDWICHES

Roast Turkey Sandwich – \$10.50

Roasted turkey breast with arugula, sliced cucumber, alfalfa sprouts, and cranberry cream cheese spread, served on a baguette

Tuna Salad Sandwich (No mayo) – \$10.25

Coral Tree tuna salad (celery, jicama, onions, extra virgin olive oil, white wine vinegar), arugula and roma tomatoes served on a rustic ciabatta roll

Curried Chicken Sandwich – \$10.75

Curried chicken (Grilled marinated chicken breast with golden raisins, red onions, and carrots in a light curry mayo) arugula and roma tomatoes on a rustic ciabatta roll

Caprese Sandwich – \$9.95

Fresh Buffalo mozzarella, roma tomatoes, fresh basil, arugula, basil pesto spread, served on a baguette

Turkey Meatloaf Sandwich (Signature) – \$11.50

Our house made signature turkey meatloaf, arugula, roma tomatoes, red onion relish and mayonnaise on a rustic ciabatta roll

Rosemary Chicken Sandwich – \$11.25

Rosemary marinated chicken breast, brie cheese, fresh pear, arugula and mayonnaise on a rustic ciabatta roll

Grilled Steak Sandwich – \$11.95

Grilled USDA Hanger steak (marinated with fresh herbs), red cabbage and red onion slaw with lemon vinaigrette, roma tomatoes, avocado on a rustic ciabatta roll

Grilled Portobello Mushroom Sandwich – \$10.50

Grilled Portobello mushroom, roasted red peppers, spinach, caramelized onions, basil pesto spread, fontina cheese on a rustic ciabatta roll (vegetarian)

Veggie Wrap with Housemade Hummus – \$9.95

Housemade hummus, alfalfa sprouts, sliced roma tomatoes, avocado, red cabbage, red onions, olive oil, lemon juice and romaine in a whole wheat tortilla wrap (vegan)

Veggie Burger (Signature) – \$10.95

Coral Tree's housemade veggie burger, lettuce, roma tomatoes, side of remoulade sauce on a ciabatta roll

Half a Sandwich + Organic Field Baby Greens Salad OR Bowl of Soup – \$9.95

Any of the first 6 sandwiches above and an organic field baby greens salad served with our house vinaigrette OR a bowl of soup

*not available Saturday and Sunday

PANINI

Grilled Chicken – \$10.50

Grilled chicken breast, sun-dried tomatoes, avocado, garlic basil mayonnaise, provolone cheese

Steak Panini – \$11.95

Grilled USDA Hanger Steak (marinated with fresh herbs), bbq onions, roma tomatoes, mayonnaise, avocado, provolone cheese

Artichoke Chicken Panini – \$10.95

Grilled chicken, fresh spinach, artichoke hearts, provolone cheese, dijon mayonnaise spread

Tuna Melt (No mayo) – \$11.25

Coral Tree tuna salad, havarti cheese, arugula and roma tomatoes

Turkey Melt – \$11.25

Roasted turkey breast, havarti cheese, mayonnaise, arugula and roma tomatoes

Caprese Grill – \$10.25

Fresh Buffalo mozzarella, roma tomatoes, fresh basil, arugula with a roasted garlic spread

Grilled Vegetable – \$10.50

Grilled vegetables, sun-dried tomatoes, red onions and provolone cheese with a roasted red pepper goat cheese spread

PASTAS

Baked Macaroni and Cheese (Signature) – \$10.95

Macaroni pasta with sharp cheddar, monterey jack, parmesan Reggiano, and Danish blue cheese topped with a Panko Crust

Turkey Bolognese – \$11.95

Capellini pasta, house made rustic turkey Bolognese sauce topped with fresh basil and served with grated parmesan Reggiano

Rigatoni al Forno – \$12.50

Rigatoni pasta, chicken, pancetta (Italian bacon), spinach, roma tomatoes, roasted peppers, mushrooms, parmesan Reggiano, fresh basil and roasted garlic

Coral Tree's Arrabbiata – \$10.50

Rigatoni pasta with a spicy homemade tomato sauce, fresh garlic, fresh parley, fresh shallots and a touch of extra virgin olive oil served with a side of parmesan Reggiano

Capellini Pomodoro – \$10.95

Capellini pasta tossed with roma tomatoes, fresh basil, fresh garlic, and extra virgin olive oil and a side of grated parmesan Reggiano (Add Chicken \$3.50) Dressing – \$0.75