



## WINTER RESTAURANT WEEK 2012

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*Participation in restaurant week is voluntary; the full CPK menu is always available.*

*There is absolutely NO modifications or deletions.*

*Special Pricing does not include tax or gratuity.*

*There is no sharing of entrées when ordering off the Restaurant week menu.*

*Please tip on pre-discounted amount.*

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### **Three Course Dinner Menu - \$20.12**

*(Choose one item from each course)*

#### **Starter Course**

##### **The Wedge Salad**

Iceberg lettuce topped with blue cheese dressing, applewood smoked bacon, chopped egg and tomatoes.

##### **Spicy Chicken Tinga Quesadilla**

Hearth-baked with lime chicken, Queso Quesadilla and Enchilado cheese, chipotle sauce, caramelized onions, roasted bell peppers, black beans and cilantro. Served with homemade ranchito sauce. .

##### **Mediterranean Plate**

Tuscan white bean hummus, Feta topped with extra virgin olive oil and a Greek salad. Served with traditional pizza-pita bread.

##### **Korean BBQ Steak Tacos**

Korean steak, Napa cabbage, Romaine, onions, scallions and cilantro on corn tortillas. Topped with spicy chili sauce and sesame seeds.

#### **Entrée Course**

##### **Original BBQ Chicken Pizza**

Our most popular pizza, introduced in our first restaurant in Beverly Hills in 1985. Barbecue sauce, smoked Gouda and Mozzarella cheeses, BBQ Chicken, sliced red onions and cilantro.

##### **Full BBQ Chicken Chopped Salad**

Chopped lettuce, black beans, sweet corn, jicama, cilantro, basil, crispy corn tortilla strips and Monterey Jack cheese tossed together in our herb ranch dressing. Topped with chopped BBQ chicken breast, diced tomatoes and green onions.

##### **Asparagus and Spinach Spaghettini**

Sautéed asparagus, spinach, fresh tomatoes, basil, garlic and Parmesan.

##### **Garlic Cream Fettuccine with Chicken**

Garlic-parmesan cream sauce with parsley and chicken server over fettuccine.

##### **Margherita Pizza**

THIN CRUST PIZZA: The classic Italian pizza. Made with imported Italian tomatoes, Mozzarella and fresh Mozzarella cheeses topped with fresh basil and Parmesan cheese.

##### **Mushroom Pepperoni Sausage**

Mushrooms, pepperoni, Italian sausage, Mozzarella and tomato sauce.

#### **Dessert Course**

**Tiramisu**

**Key lime Pie**



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### Three Course Lunch Menu - \$12.12

*(Choose one item from each course)*

#### Starter Course

##### **The Wedge Salad**

Iceberg lettuce topped with blue cheese dressing, applewood smoked bacon, chopped egg and tomatoes.

##### **Spicy Chicken Tinga Quesadilla**

Hearth-baked with lime chicken, Queso Quesadilla and Enchilado cheese, chipotle sauce, caramelized onions, roasted bell peppers, black beans and cilantro. Served with homemade ranchito sauce. .

##### **Mediterranean Plate**

Tuscan white bean hummus, Feta topped with extra virgin olive oil and a Greek salad. Served with traditional pizza-pita bread.

##### **Mediterranean Focaccia**

Herb cheese focaccia served with Mediterranean olive oil and Parmesan.

#### Entrée Course

##### **Half Waldorf Chicken Salad**

Field greens, chicken, grapes, Granny Smith apples, candied walnuts, celery and Gorgonzola tossed with homemade Dijon balsamic vinaigrette or blue cheese dressing

##### **Half BBQ Chicken Chopped Salad**

Chopped lettuce, black beans, sweet corn, jicama, cilantro, basil, crispy corn tortilla strips and Monterey Jack cheese tossed together in our herb ranch dressing. Topped with chopped BBQ chicken breast, diced tomatoes and green onions.

##### **Broccoli Sun – Dried Tomato Fussili**

Baby Broccoli, garlic, sun – dried and fresh tomatoes, thyme and Parmesan.

##### **Garlic Cream Fettuccine with Chicken**

Garlic-parmesan cream sauce with parsley and chicken server over fettuccine.

##### **Margherita Pizza**

THIN CRUST PIZZA: The classic Italian pizza. Made with imported Italian tomatoes, Mozzarella and fresh Mozzarella cheeses topped with fresh basil and Parmesan cheese.

##### **Original BBQ Chicken Pizza**

Our most popular pizza, introduced in our first restaurant in Beverly Hills in 1985. Barbecue sauce, smoked Gouda and Mozzarella cheeses, BBQ chicken, sliced red onions and cilantro.

#### Dessert Course

**Key Lime Pie**