



FAMILY MEALS TO GO

UNCONVENTIONALKITCHEN.US

MENU

Homemade Soups \$20

Each soup serves 4-6

- Broccoli Cheddar
- Chicken Noodle
- Italian Wedding Soup
- Guinness Stew
- She Crab Soup (\$5 Upcharge)

Fresh Salad Entrees \$20

1 First, choose your salad

Signature Salad

Butter and mixed greens, diced apples, cranberries, red onion, grape tomatoes and caramelized walnuts 🥜
* Chef recommends citrus vinaigrette dressing.

Chopped Asian Salad

Chopped lettuces, cabbages, carrots and broccoli with slivered almonds 🥜.
* Chef recommends sesame Asian dressing.

Classic Caesar Salad

Full romaine leaves garnished with shaved parmesan and house-made croutons.
* Chef recommends Caesar dressing.

2 Next, choose your dressing (served on the side)

Citrus Vinaigrette, Lemon Poppyseed, Ranch, Barbeque Caesar, Caesar, Sesame Asian, Chipotle, Italian, Balsamic Vinaigrette, Chestnut Honey Mustard 🥜, Cilantro-pepita 🥜.

3 Add a Protein? (extra charge)

- Chicken \$5
- Shrimp \$5
- Salmon \$5
- Pork Tenderloin \$5

Signature Selections

Each meal comes with two sides.

Big Island Chicken \$34



Tender chicken thighs roasted in a glaze of fresh pineapple, brown sugar, sherry and sweet chili sauce, topped with grilled pineapple slices

Serves 4-6

* Chef recommends Parsley Buttered Noodles, Steamed Fresh Green Beans

Rotisserie Chicken \$24



A Whole Chicken between 5 and 6 lbs. Slowly cooked on a spinning spit until juicy inside and crispy and browned on the outside. 3 rubs: Jerk, Lemon Pepper, and Herbs de Provence

Pork Marbella \$35



Pork tenderloin in a marinade brine of wine, capers, and prunes, basted in the juices until flavorful and tender

Jerk Pork Tenderloin \$35



Succulent pork tenderloin, rubbed in our Unconventional homemade jerk seasoning, seared and then roasted to juicy perfection.

Serves 4-6

* Chef recommends Roasted Red Potatoes, Cauliflower Au Gratin

Stuffed Filet of Sole \$36



Thinly sliced filets rolled and stuffed with our Unconventional blend of crab meat, salmon, shrimp, panko, then baked and drizzled with béarnaise sauce.

Serves 4-6

* Chef recommends Steamed Asparagus, Rice Pilaf

Your Four Favorite Sides \$18

Sometimes you're just in the mood for side dishes, so here's your opportunity to choose your favorite four sides

Traditional Favorites

Each meal comes with two sides.

Chimichurri Beef \$38



Sliced, lean roast tenderloin, drizzled with a parsley, cilantro and garlic red wine vinegar sauce.

Serves 4-6

* Chef recommends Steamed Asparagus, Roasted Red Potatoes

Beef Brisket **\$35**



Beef brisket rubbed with chef's secret Unconventional rub, not even disclosed in confession. Cooked low and slow for more than 12 hours and sliced to tender perfection.

Serves 4-6

* Chef recommends *Cauliflower Au Gratin, Steamed Fresh Green Beans*

Chicken Piccata **\$35**



Tender braised chicken medallions simmered in a butter sauce of capers, lemon juice and white wine.

Serves 4-6

* Chef recommends *Parsley Buttered Noodles, Squash & Zucchini*

Family Pasta Night

Each meal comes with two sides. **\$35**

1 First, Pick Your Pasta

- Spaghetti
- Fettuccine
- Bowtie
- Cavatelli
- Spiral Zucchini Zoodles (Carb Free)
- Gluten-Free Penne

2 Next, Pick Your Sauce

Marinara

A traditional red sauce with basil and garlic herbs, stewed and simmered to perfection.

Alfredo

A delicious white sauce of butter and cream, with a blend of mascarpone, parmesan and Romano cheeses finished with a hint of basil.

Bolognese

A favorite meat sauce of ground beef and ground pork, simmered in our marinara with a touch of balsamic.

Garlic & Olive Oil

A light sauce with imported olive oil, infused with garlic cloves and classic Italian fresh herbs.

3 Now, Pick Your Protein and Add-Ons

- Grilled Chicken, Sliced Breast **\$5**
- Homemade Meatballs of Beef and Pork **\$5**
- Grilled Shrimp **\$5**
- Freshly Blanched Seasonal Vegetables **\$5**

* Chef recommends *Unconventional Side Salad, Garlic Knots*

Freshly Vegetarian

Each meal comes with two sides.

Mushroom, Garlic, and Sesame Lo Mein **\$29**



Lo Mein noodles tossed in an Asian sauce with mushrooms, garlic, and toasted sesame seeds

Rice Noodle & Vegetable Stir Fry **\$32**



Healthy rice noodles and seasonal vegetables tossed in our Unconventional stir fry sauce of hoisin, soy and chili oil. (Vegan)

Serves 4-6

* Chef recommends *Unconventional Side Salad, Garlic Knots*

Add-Ons! (Extra Charge, Served on the Side)

- Toasted Cashews & Almonds **\$2**
- Grilled Chicken **\$5**
- Grilled Shrimp **\$5**
- Pork Medallions **\$5**

Side Selections

Two sides are included with each meal.
Each additional ordered side **\$5**

- Unconventional Side Salad
- Caesar Side Salad
- Corn and Black Bean Salad
- Grilled Seasonal Vegetables
- Steamed Fresh Green Beans
- Squash & Zucchini
- Steamed Asparagus
- Cauliflower au Gratin
- Steamed Broccoli
- Parsley Buttered Noodles
- Garlic Mashed Potatoes
- Roasted Rosemary Red Potatoes
- Macaroni & Cheese
- Garlic Knots
- Cilantro Lime Rice

Kid-Friendly Meals

\$20

Macaroni & Cheese

Served with Broccoli Tots

Chicken Tenders

Served with Broccoli Tots.

Choice of dipping sauces: Ranch, BBQ, Honey Mustard, Sriracha

Taco Bar

Ground beef, grilled chicken, or pork medallions come with tortillas, cheese, shredded lettuce, diced tomatoes, onions, salsa and sour cream.

Guacamole Add-On! **\$5**

Desserts

Bars **\$3/ea**

- Lemon, Salted Caramel Pecan Bar
- Brownies

Cupcakes **\$3/ea**

Tiramisu, Apple Crumble, Carrot Cake , Red Velvet

Cookies **\$2/ea**

Pecan Chocolate Chip , S'more, Sugar

Fruit **\$2/ea**

Fresh Fruit Cup with Homemade Dip



LOW CALORIE



LOW FAT



LOW SODIUM



CONTAINS NUTS



GLUTEN FREE



VEGETARIAN

Please inquire about gluten-free items. Our meals are freshly prepared in our kitchen which is not free of nuts or gluten. Cross-contact with other food that contain allergens is possible.