

#### **EQUINIX LUNCH MENU ROTATION**

# Bourbon Brown Sugar Flank Steak

Flank Steak Marinated in Bourbon, Brown Sugar, and Spices, Cooked to Medium.

Served with Garlic Mashed Potato, Seasoned Green Beans, and a Roll.

### Chicken Enchiladas

Seasoned Chicken, Scallions, and Monterey Jack Cheese, Hand Rolled and Smothered in a Green Chile Sour Cream Sauce.

Served with Cilantro Lime Rice and Mexican Corn

#### Montreal Pork Loin

Montreal Seasoned Pork Loin Roasted with a Natural AuJus.

Served with Roasted Red Potatoes, Lemon Pepper Broccoli, and a

Roll.

# Cítrus Tílapía

Pan-Seared Seasoned Tilapia with a Light Citrus Sauce. Served with Rice Pilaf, Seasoned Vegetable Medley, and a Roll



## BBQ Bonanza

Smoked Brisket and Sausage with BBQ Sauce.

Served with Our Signature "Sticky Beans", Southern Potato Salad, Pickles, Onions, and White Bread.

### Roasted Chicken

Served with Yellow Rice, Glazed Carrots, and a Roll.

## Southern Style Meatloaf

Juicy Southern-Style Meatloaf, with a Brown Sugar Tomato Glaze.

Served with Buttery Mashed Potatoes, Italian Green Beans, and

Cornbread

### Southwest Cobb Salad

Spring Salad Greens, Grilled Chicken, Bacon, Diced Avocado, Tomatoes, Red Onions, Cucumber, Roasted Corn, and Shredded Monterey Jack Cheese. Served with Brown Derby Dressing and a Roll.



# Beef Fajitas

Grilled and Marinated Flank Steak, with Onions and Peppers.

Served with Flour Tortillas, Spanish Rice, and Black Beans.

## BBQ Pulled Pork

Slow-Cooked Carolina Pulled Pork.

Served with Creamy Coleslaw, Hawaiian Rolls, and Macaroni and Cheese, Onions, and Pickles,

## Chicken Alfredo

Fettuccini, Lemon Rosemary Chicken Breast in a Rich and Creamy Alfredo Sauce.

Served with Tossed Side Salad and Garlic Bread.

# Salmon Croquette

Minced Salmon, Onions, Peppers, and Spices Pan-Fried to Golden Brown.

Served with Potato Au Gratín, Sautéed Zucchini and Tomatoes, and a Roll.