



WINTER RESTAURANT WEEK 2012

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.

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

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Dessert Course

Key Lime Pie