



# M MOUNTAIN TOP

MEAL PREP & CATERING

BY: ALPHOX MEALS

## BYOB BUILD YOUR OWN BOWL



### PHILLY CHEESE STEAK SKILLET +\$2

Locally sourced thin sliced sirloin tossed with sautéed peppers, onions, and mushrooms. Smothered in our famous Philly cheese sauce. Served with your choice of two sides.

### HOT HONEY FRIED CHICKEN

Dustin's famous fried chicken served with sweet & spicy hot honey. Served with your choice of two sides.

### CHICKEN SHAWARMA

A middle eastern classic slow cooked chicken served with house made naan. Served with your choice of two sides.

### HONEY WALNUT SHRIMP +2

Large gulf shrimp lightly battered & tossed in a mouthwatering honey walnut glaze. Served with your choice of two sides.

**Sides include : Brown Rice, quinoa, cauliflower rice, House mixed veggies, sweet potato, long cut green beans, Broccoli, roasted Brussels sprout, fresh spinach, raw kale (veggies are subject to change daily) Pick 1 starch 2 sides**

### PERUVIAN STEAK SANDWICH

Marinated steak, Colby jack, sautéed peppers and onions, arugula, topped with Aji verde green sauce. Served with kettle cooked chips. \$16

**\$14**



### Salads

#### Cali Club Chop

Romaine, red onion, tomato, cucumber, boiled egg, avocado, & bacon. Chopped & tossed with house ranch. \$13

#### Crunch Salata

Cucumber, bell pepper, purple cabbage, feta, eregano, red pepper flakes, extra-virgin olive oil, red wine viniger. Simple & delicious. \$12

#### Tuscan Caprese

Collective mixed greens, fresh basil, burrata, pine nut, grilled asparagus, roasted red peppers & grape tomato. Topped with extra-virgin olive oil, honey, & balsamic reduction. \$15

#### Avocado Caesar Chop

Romaine, red onion, grape tomato, artichoke, freshly grated parm, cracked black pepper, & avocado. Tossed with Chef Dustin's famous Caesar dressing. \$13