



FALL RESTAURANT WEEK 2011

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 Meal - \$15

(Choose one item from each course)

Starter Course

Mediterranean Focaccia

Herb Cheese focaccia served with Mediterranean olive oil and Parmesan Cheese

Cup of Soup

Your choice of our Sedona Tortilla Soup, Dakota Smashed Pea & Barley Soup or our Seasonal Soup (ask your server)

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.

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.

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.

Half Roasted Vegetable Salad

Roasted artichoke hearts, asparagus, eggplant, red & yellow peppers, corn and sun-dried tomatoes served warm over Romaine tossed in a homemade Dijon Balsamic vinaigrette. Topped with Avocado

Broccoli Sun-Dried Tomato Fusilli

Baby Broccoli, garlic, sun-dried and fresh tomatoes, thyme and parmesan

Four Cheese Ravioli

Ravioli with fine herbs, imported Asiago, Mascarpone, Ricotta and Parmesan cheeses sautéed in a creamy Pomodoro sauce with fresh basil.

Dessert Course

Key Lime Pie

Brownie Sundae