PASADENA RESTAURANT WEEK

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 - $22
(Choose one item from each course)

Starter Course

Tuscan Hummus
Tuscan white bean hummus garnished with parsley, tomatoes, basil and garlic. Served with warm traditional or honey-wheat with whole grain pizza-pita bread.

Sesame Ginger Chicken Dumplings
Topped with sesame seeds and scallions. Served with soy-ginger chili sauce.

Spinach Artichoke Dip
Served hot with tortilla chips.

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.

Five-Cheese + Fresh Tomato Pizza
Sliced tomatoes, basil, fresh Mozzarella, Monterey Jack, Smoked Gouda, Mozzarella and shaved Pecorino Romano.

Asparagus + 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.

Kung Pao Spaghetti
Classic Kung Pao sauce with garlic, green onions, peanuts and hot red chilies.

Original BBQ Chicken Chopped Salad
Sweet corn, black beans, jicama, cilantro, basil, tortilla strips and Monterey Jack tossed in homemade herb ranch dressing. Topped with BBQ chicken, tomatoes and scallions.(Full Portion)

Thai Crunch Salad
Napa & red cabbage, chicken, cucumbers edamame, wontons, rice sticks, peanuts, cilantro, carrots and scallions tossed with lime-cilantro and Thai peanut dressing. (Full Portion)

Dessert Course

Red Velvet Cake   **Key Lime Pie**   **Chocolate Soufflé Cake**   **Butter Cake**