## WINTV <br> OPTAVIA.

Dining Out Guide
Order Healthy and Think Healthy

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you can have your lean \& green meal any time of day.

## Dining Out

At OPTAVIA®, we believe you can live the best life possible and we know that requires a healthy you. We also know that there will be times when you are out with friends and family and need to make healthy eating decisions. This guide will empower you to make healthier choices, whether you are dining out, picking up take-out after a busy day or taking part in a special occasion. OPTAVIA's Registered Dietitian Nutritionists evaluated the menus of sit-down and fast-food restaurants and have selected items that fit the nutritional profile of the Lean \& Green meal, so you can stay on track - whether you're losing weight or maintaining your healthy weight.

This guide also provides tips to help keep you on your path to optimal health and wellbeing while enjoying life. Each menu item is broken down into categories: Lean, Leaner, Leanest, Green and Healthy Fats. You may notice that the breakdowns don't always match the recommendations on the lean options and green options lists. This is because the breakdown was determined based on a thorough evaluation of the nutrition information, including the calorie, fat, carbohydrate, protein and sodium content.

## Remember:

While this guide is designed to help you when you eat out, be sure you're doing so two or less times per week for a healthier life. Cooking healthy meals at home is another positive way to bond with friends and family!

## lean do green basics

When you dine out, use the Lean \& Green meal guidelines to guide your choices, particularly for menu items not included here.

If you are dining out or tracking your intake, use the following Lean \& Green meal nutritional parameters to help guide your choices:

| Lean \& Green Meal Nutritional Parameters |  |
| :--- | :--- |
| Calories | $250-400$ |
| Carbohydrates | $\leq 20 \mathrm{~g}$ total carbohydrate (preferably < 15g) |
| Protein | $\geq 25 \mathrm{~g}$ |
| Fat | $10 \mathrm{~g}-20 \mathrm{~g}$ |

## Healthy Fats

Every day, incorporate up to two (2) servings of healthy fats into your Lean \& Green meal. Healthy fats are important because they help your body absorb vitamins like A, D, E and K. They also help your gallbladder work properly.

## Lean \& Green Meal: The "Lean"

## Lean Tips:

- Portion size recommendations are for cooked weight.
- Choose meats that are grilled, baked, broiled or poached - not fried.
- Each week, try to eat at least two servings of fish rich in omega-3 fatty acids (salmon, tuna, mackerel, trout or herring).
- Feel free to choose meatless options like tofu and tempeh.

For a complete list of meatless options, please refer to our 'Vegetarian Information Sheet' located on OPTAVIA Client Answers (ANSWERS.OPTAVIA.com) or contact Nutrition Support at NutritionSupport@OPTAVIA.com.

Choose the appropriate serving size of any protein from the list on the following pages. We've sorted protein options into leanest, leaner and lean. All options are appropriate for OPTAVIA weight-loss plans; this just helps you make informed food choices.

## LEANEST: Choose a 7 oz. cooked portion and add 2 Healthy Fat servings.

- Fish: cod, flounder, haddock, orange roughy, grouper, tilapia, mahi mahi, tuna (yellowfin steak or canned in water), wild catfish
- Shellfish: crab, scallops, shrimp, lobster
- Game meat: buffalo, elk, deer
- Ground turkey or other meat: $\geq 98 \%$ lean
- Turkey: light meat
- Meatless options:
- 14 egg whites
- 2 cups of liquid egg substitute or liquid egg whites
- 5 oz . seitan
- 12 oz . ( $1 \frac{1}{2}$ cups) $1 \%$ cottage cheese
- 12 oz. non-fat ( $0 \%$ ) plain Greek yogurt ( $\leq 15 \mathrm{~g}$ carb per 12 oz .)


## - LEANER: Choose a 6 oz. cooked portion and add 1 Healthy Fat serving.

- Fish: swordfish, trout, halibut
- Chicken: breast or white meat, without skin
- Ground turkey or other meat: 95\% - 97\% lean
- Pork chop or pork tenderloin
- Meatless options:
- 2 whole eggs plus 4 egg whites
- 2 whole eggs plus 1 cup liquid egg substitute
- $11 / 2$ cups ( 12 oz .) 2\% cottage cheese
- 12 oz. low-fat (2\%) plain Greek yogurt ( $\leq 15 \mathrm{~g}$ carb per 12 oz .)


## 6. LEAN: Choose a 5 oz. cooked portion and no Healthy Fat serving added.

- Fish: salmon, tuna (bluefin steak), farmed catfish, mackerel, herring
- Lean beef: steak, roast, ground
- Lamb
- Ground turkey or other meat: 85\% - 94\% lean
- Chicken or turkey: dark meat
- Meatless options:
- 15 oz. Mori-nu extra firm or firm tofu (bean curd)
- 3 whole eggs (up to two times per week)
- 4 oz. (1 cup) shredded reduced-fat or part-skim cheese (3-6g fat per oz.)
- 8 oz. (1 cup) part-skim ricotta cheese ( $2-3 \mathrm{~g}$ fat per oz.)
- 5 oz. tempeh

Add 0-2 Healthy Fat servings daily based on your lean choices:

- 1 teaspoon oil (any kind)
- 1 tablespoon regular, low-carbohydrate salad dressing
- 2 tablespoons reduced-fat, low-carbohydrate salad dressing
- 5-10 black or green olives
- $11 / 2$ oz. avocado
- $1 / 3$ oz. plain nuts, such as almonds, peanuts or pistachios
- 1 tablespoon plain seeds, such as sesame, chia, flax or pumpkin seeds
- $1 / 2$ tablespoon regular butter, margarine or mayonnaise

For a complete list of healthy fat options, refer to our 'Condiment \& Healthy Fat List' located on OPTAVIA Client Answers.

## Lean \& Green Meal: The "Green"

Choose 3 servings from our Green Options list below for each of your Lean \& Green meals. We've sorted vegetable options into lower, moderate and higher carbohydrate levels. Each one is appropriate on our OPTAVIA weight-loss plans; the list helps you make informed food choices.

Choose 3 servings from the Green Options List:
1 serving = $1 / 2$ cup vegetables (unless otherwise specified)

## - LOWER CARBOHYDRATE

1 cup: collards (fresh/raw), endive, lettuce (green leaf, butterhead, iceberg, romaine), mustard greens, spinach (fresh/raw), spring mix, watercress, bok choy (raw)
$1 / 2$ cup: celery, cucumbers, white mushrooms, radishes, sprouts (alfalfa, mung bean), turnip greens, arugula, nopales, escarole, jalapeño (raw), Swiss chard (raw), bok choy (cooked)

## $\therefore$ MODERATE CARBOHYDRATE

½ cup: asparagus, cabbage, cauliflower, eggplant, fennel bulb, kale, portabella mushrooms, spinach (cooked), summer squash (scallop or zucchini)

## $\therefore$ HIGHER CARBOHYDRATE

$1 / 2$ cup: broccoli, red cabbage, chayote squash, collard or mustard greens (cooked), green or wax beans, kabocha squash, kohlrabi, leeks (cooked), okra, peppers (any color), scallions (raw), summer squash (crookneck or straightneck), tomatoes, turnips, spaghetti squash, hearts of palm, jicama, Swiss chard (cooked)

NOTE: All vegetables promote healthful eating. But on the Optimal Weight 5 \& 1 Plan, we eliminate the highest-carbohydrate vegetables (such as carrots, corn, peas, potatoes, onions, edamame and Brussels sprouts) to enhance your results. Once you've achieved your healthy weight, we encourage you to include ALL vegetables for long-term healthy eating.


## Beverages

## Follow the recommended beverage guidelines.

Plain water is always appropriate; spruce it up with a lemon wedge and ice or your favorite Flavor Infuser. Stick to calorie-free beverages, like diet soda, unsweetened tea, coffee, sparkling water or sodium-free seltzer.

## Alcohol

OPTAVIA does not recommend the use of alcohol for people in the weight-loss phase of the program, especially if you have diabetes.

Not only does alcohol add empty calories, it promotes dehydration and can decrease inhibitions, lessening one's resistance to the temptation of ordering unhealthy food.

Further, alcohol's effects on those following a reduced-calorie meal plan may be felt more rapidly and may increase the possibility of the related side effects of alcohol consumption.

we help you realize lifelong transformation. one healthy habit at a time

## Tips to Keep You on Track

## Before Dining Out

## Be prepared

When you know what optimal nutrition looks like, healthy eating becomes second nature. When a spontaneous dining opportunity presents itself, you will know just what to do.

## Ask yourself:

-What will I do if someone gives me a hard time about my choices?
-What will I do if I've never been to this restaurant before?
-What will I do if they have my favorite dish/dessert?
By mentally "walking yourself through" the situations you're likely to encounter at the restaurant, you'll be better prepared to handle them with confidence. With a little preparation, dining out is enjoyable and stress free.


## Research menus

Most restaurants have menus online and some even publish the nutrition information of their dishes. If there's no information online and the eatery is close, consider stopping in for an advance peek. If the nutrition information is available, use our Lean \& Green nutritional parameters as a guide to making healthier choices.

| Lean \& Green Meal Nutritional Parameters |  |
| :--- | :--- |
| Calories | $250-400$ |
| Carbohydrates | $\leq 20 \mathrm{~g}$ total carbohydrate (preferably $<15 \mathrm{~g}$ ) |
| Protein | $\geq 25 \mathrm{~g}$ |
| Fat | $10 \mathrm{~g}-20 \mathrm{~g}$ |

Looking over the offerings in advance lets you take your time and make careful, healthy choices. You'll know what to order once you're seated without feeling rushed or self-conscious. If you can't find something that's appropriate for your phase of the program, ask! Many restaurants are willing to accommodate simple requests for something within the Lean \& Green meal guidelines.

Just as you would not think twice about ordering something special for someone with food allergies or other dietary needs, you should feel confident about inquiring about healthy choices. Remember, feeling great about your healthy choices is the goal.

## Pick good companions

Sometimes who you eat with is almost as important as where you dine. The first few times you eat in a restaurant after starting your OPTAVIA journey be sure your companions are supportive of you and your endeavors. Soon, you'll be comfortable enough to make the right choices, no matter the company.

## During the Meal

## Eat mindfully

Bring all of your senses to the table. Take in the aroma of the food, notice the texture of the food on your tongue and really taste your meal. Experience each bite from start to finish. It typically takes the stomach 15 to 20 minutes to signal the brain that you've had enough food. Get the most out of every bite by eating slowly and give yourself a chance to notice when you're full.

## Watch your thinking

Our inner dialogue can get us into trouble when we experience worry that refusing food or drinks will offend someone or call attention to ourselves in a negative way.

Likewise, you might tell yourself that if you have one bite of dessert, it's all over and you've blown it. Try questioning the helpfulness of those types of thoughts.

## Ask yourself:

- Is this thought in any way useful or helpful?
- Does this thought help me take effective action towards my health?
- Does this thought help me to be who I want to be?

If a thought is deemed unhelpful, let it go. After all, these are just thoughts and not some command you have to obey or rule you have to follow. They can be allowed to come and go of their own accord without any need for you to hold on to them, push them away or obey their command.

## Be assertive

If someone pressures you to eat something you know isn't in line with your health goals, stand up for yourself. You have the right to be heard and don't have to apologize or explain yourself to anyone. You can respectfully communicate your wishes, thoughts and feelings and not have to feel at the mercy of anyone who doesn't understand. You can say, "Thanks, but no thanks: I'm completely committed to healthy eating right now."

## Dealing with Any Urges

## Breathe deep

One of the easiest and most powerful ways to handle an unhealthy eating urge is to stop and take a few deep, cleansing breaths. Close your eyes and concentrate on slowly filling and emptying your lungs as your mind quiets down and you reboot your awareness. Open your eyes and continue enjoying yourself.

## Engage in the conversation

If you're thinking obsessively about the food, switch gears. Try focusing on the conversation, being completely "in the moment" with your dining companions; ask questions, listen intently and show them you're listening by reflecting back what they're saying. This is not only a good way to take your mind off food but also an excellent way to practice good communication skills!

## Talk it out

Talking about your urges to eat with your independent OPTAVIA Coach or someone who understands can provide relief. It is not a sign of weakness or failure to have these feelings from time to time. Plus, your Coach can give you valuable support as you stick to healthy choices. No matter what you are facing, your Coach has likely been in your same shoes and can help steer you to success.

## "Urge surf"

If you don't feel comfortable talking it out and you can't take your mind off of food, then you can try opening up to those thoughts. A food craving is like an ocean wave. It builds, crests, crashes gently onto shore and then fades away into the sand. As compelling as the urge is, it's temporary. If you can allow it to just be there and let it run its course, you'll find the feeling passes within a few minutes.

## If all else fails...

Remember that you are on a journey to Lifelong Transformation, One Healthy Habit at a Time ${ }^{\circledR}$. One slip-up or ill-advised indulgence will not ruin your chances of long-term optimal health and wellbeing. If you fall off the wagon, treat yourself with compassion, reframe the experience as a learning opportunity and get back on track right away. The idea is to prevent an unhealthy decision from becoming a complete relapse into old, unhealthy eating habits.


## Healthy Celebrations

## When You're a Guest

## Pay attention

When you're at a gathering, there are hundreds of distractions that can take your mind off of what and how much you're eating. In an instant you can look down and realize your plate is suddenly empty! The best strategy for continued weight control is to stay mindful and focused when you are interacting with food and drink and ensure that you're making choices in the best interest of your healthy goals.

## Don't go hungry

Eating small, regular meals on the day of your event can help you stay full and energized so you're less likely to eat something on impulse. Bring your favorite OPTAVIA Fueling with you to the event or plan to have your Lean \& Green meal there.

## Control your portions

If you're served a larger-than-necessary portion at a sit-down event, push the extra amount to the side of your plate and stop when you've eaten an appropriate amount. At a buffet, choose a small plate and stick to right-sized servings of lean proteins and non-starchy vegetables. Once you've finished, move away from the food and enjoy a lively conversation or the company of those around you.

## Search out the healthy

Just about every party has healthy food. Lean roasted meats, shrimp

## the life you want is waiting

cocktail without sauce, raw veggies and leafy greens are some good examples. For beverages, bring your favorite Flavor Infuser to drink with water or stick with calorie-free soda, sparkling water, sugar-free iced tea or coffee.

## Rethink your drink

Alcoholic beverages are loaded with empty calories and should be avoided on the OPTAVIA Program. Skip the alcohol altogether and volunteer to be a designated driver by choosing zero-calorie, zero-carbohydrate beverages. Your friends (and your health) will appreciate it.

## Bring your own

If you're attending a potluck, picnic or tailgate party, bring a Lean \& Green-style dish that everyone will enjoy. Visit OPTAVIA's Pinterest page (www.pinterest.com/OPTAVIA) for healthy party favorites!

## Feed your spirit and your relationships

Social gatherings strengthen bonds between people and food doesn't have to take center stage. Engage in good conversations and concentrate on really getting to know someone. Over the holidays, plan non-food-based activities like volunteering, attending parades, kids' arts and crafts or sports activities. You'll appreciate new traditions and make lasting memories to cherish.

## Inspire others

If being unhealthy has caused you to avoid the spotlight at social events in the past, you can find yourself a little nervous about joining the party. People may notice your positive changes in both appearance
and attitude. Relax and enjoy the chance to model healthy behaviors such as wise nutrition choices. When you succeed, your transformation will be an inspiration to others. Share with others how OPTAVIA has helped you create space for the life you want.

## When You're the Host or Hostess

## Modify your favorites

You don't have to give up traditional party favorites when you can make healthier versions of them. For example, mashed cauliflower makes for a tasty alternative to mashed potatoes and baked buffalo cauliflower "wings" can spice up any tailgate or barbecue.

## Be leery of leftovers

When you're cleaning up, delegate the task of packaging leftovers to someone else while you wash dishes, sweep up or take out the trash. Send cake, pie and extra goodies home with friends, or take them into the office for co-workers. For healthy items, portion them out into ready-made Lean \& Green meal portions and refrigerate or freeze them to save you time later.

## Focus on your non-favorites

If you're preparing a party dessert, make it something that's easier for you to resist. For example, if your weakness is chocolate, go with a fruit-based treat. Keep your favorite sweet Fueling within reach for when your sweet tooth strikes!

## Healthy Ideas for Specific Cuisines

The next section of the Dining Out Guide provides suggestions on how to make healthy food choices while dining out at restaurants that feature a specific cuisine. The information found in this section is ideal for the weight maintenance phase of the OPTAVIA Program; these suggestions are not necessarily adherent to the Lean \& Green meal guidelines. During the weight loss phase, stick to the Lean \& Green meal guidelines as much as possible (5-7 ounces of cooked lean protein, 3 servings of non-starchy vegetables and $0-2$ servings of healthy fats) and refer to the specific recommended options listed in the restaurant section of this guide.
become your most fulfilled you

## American

## Healthy Ideas

- Choose lean protein, like boneless, skinless chicken, fish, seafood, venison, buffalo or lean beef that is blackened, mesquite grilled, charbroiled or broiled.
- Fill up on non-starchy vegetables, like broccoli, green beans or cauliflower that is grilled, steamed or roasted.
- Stick with broth-based soups; avoid creamy soups.
- Enjoy seltzer or plain water with fresh lemon or lime slices.
- Replace high-calorie sides like potato chips, fries and coleslaw with fresh fruit, extra vegetables or a side salad.
- Healthier Options: a grilled chicken or fish sandwich with a whole wheat bun (or none at all), salad with grilled chicken, shrimp or steak (no croutons, cheese or other high-calorie toppings), grilled sirloin steak with steamed vegetables.


## Avoid

- Fried, golden and crispy foods.
- Creamy sauces, garlic butter and Alfredo sauce.
- High calorie condiments like mayonnaise and barbecue sauce.
- Sandwiches, burgers or subs with high-fat and high-sodium meats like salami, bologna, pastrami, crispy chicken, etc.
- Sugar-sweetened beverages like soda, sweet tea, juice and alcoholic beverages.
- Large and jumbo meal options.



## Chinese

## Healthy Ideas

- Choose lean protein, like boneless, skinless chicken, shrimp, scallops, lean beef or tofu with non-starchy veggies that have been steamed, grilled, baked or roasted.
- Select broth-based soups like egg drop, wonton or hot \& sour.
- Always ask for sauce on the side. Use low-sodium soy sauce when available.
- Eat with chopsticks to slow down the eating process.
- Ask for extra vegetables in place of rice.
-Healthier Options: Moo Goo Gai Pan (stir-fried chicken and vegetables), shrimp with lobster sauce, Buddha's Delight, Ma Po (Hunan) tofu, veggie spring rolls or Szechuan prawns, shrimp, chicken, beef or lean pork.


## Avoid

- Crispy, golden brown, or sweet-and-sour deep-fried foods.
- Fried egg rolls and fried rice.
- Lo Mein and Chow Fun, due to its oil-covered noodles and fatty marbled meat.
- High fat meats, like barbecue spare ribs.
- Any meats that are breaded, like General Tso's Chicken, Sweet and Sour Chicken and Crab Rangoon.



## French

## Healthy Ideas

- Choose roasted, poached, grilled, broiled or braised lean protein, like fish and shellfish.
- Fill up on non-starchy vegetables, like steamed asparagus, roasted tomatoes or fresh salad greens.
- Select broth-based soups.
- Enjoy vinaigrettes on the side as a salad dressing.
- Look for menu items that are en brochette (cooked or served on a skewer) or nouvelle cuisine (lighter, more delicate dishes).
- Healthier Options: a salad with vinaigrette dressing and grilled chicken, Bouillabaisse (fish stew), Navarin (lamb and vegetable stew), ratatouille, fish and vegetables en papillote.


## Avoid

- Cheese and crème fraiche.
- Quiche, cordon bleu and stuffed foods/casseroles.
- Creamy soups and rich sauces.
- Au gratin.
- High fat meats like sausage and foie gras or pate.
- Farce (bread-based stuffing with added fat).



## Greek

## Healthy Ideas

- Choose lean cuts of meat, lamb and fish that are roasted or baked.
- Replace a side of rice or pasta with a small salad or extra vegetables.
- Squeeze lemon juice onto your veggies, meat and fish instead of using traditional cream sauces.
- Ask for low-fat Greek yogurt in place of traditional

Greek yogurt.

- Limit nuts and feta cheese.
- Healthier Options: hummus, tzatziki, fish or chicken souvlaki with raw, grilled or roasted vegetables, a Greek frittata (skip the cheese and potatoes and ask for olives on the side), plaki (fish cooked in tomatoes, onions, and garlic).


## Avoid

- Traditional béchamel sauces that are rich with milk or cream and butter.
- Spanakopita (spinach pie with egg and cheese).
- Moussaka (lamb and beef casserole) and other creamy or cheese entrées.
- Fried foods, like fried calamari.
- Phyllo pastry dishes.



## Indian

## Healthy Ideas

- Choose lean protein such as boneless, skinless chicken, seafood and lamb that is braised, steamed, baked or grilled.
- Fill up on non-starchy vegetables like eggplant, cauliflower and spinach.
- Ask for your dish without nuts.
- Skip the rice and flatbread and ask for extra vegetables or roti (generally made from whole wheat flour rather than white flour).
- Healthier Options: burtha (minced vegetables), boti kabab (lamb in tandoor), chicken tandoori, raita (yogurt dip), dal (lentil dishes), mulligatawny soup or chicken tikka with steamed vegetables.


## Avoid

- Foods containing ghee (clarified butter).
- Foods with malai, which means cream, and makhani, which is made with butter.
- Fried appetizers and entrées with crispy or golden in the name.
- Soups or dishes made with full-fat coconut milk.
- Fried foods, like puri (fried bread), samosas and pakora.
- Fried, stuffed, leavened breads.



## Italian

## Healthy Ideas

- Choose lean protein, like boneless, skinless chicken, shrimp, calamari or octopus, free of any breading or other coating. Make sure your protein is baked, broiled or grilled.
- Have a lighter appetizer like mussels, clams or marinated vegetables.
- Ask for whole wheat pasta or a whole wheat crust if available.
- Select broth-based soups, such as minestrone or Italian wedding soup.
- Have extra vegetables or a side salad in place of pasta.
- Healthier Options: an Italian salad (insalata) with grilled shrimp or scallops and dressing on the side (skip the croutons and cheese), grilled fish with steamed vegetables, grilled chicken spiedini.


## Avoid

- Bread baskets.
- Casseroles and pastas with cream based sauces.
- Cheesy dishes, like mushrooms or pasta shells stuffed with cheese.
- Anything breaded and/or fried (fritti), like fried calamari or mozzarella sticks.
- Creamy soups, filled pastas and sauces like fettuccini alfredo, pesto sauce or carbonara
- Bolognese or parmesan, like lasagna
- Bolognese or chicken parmesan.
- Skip dishes where pasta is the main focus, like lasagna or tortellini.



## Japanese

## Healthy Ideas

- Choose lean protein that is steamed, sautéed, braised, grilled, barbecued, broiled or served in broth.
- Fill up on non-starchy vegetables, like bell pepper, snap peas, cabbage, and mushrooms or a side salad (dressing on the side).
- Select broth-based soups, like miso soup.
- In place of white rice, ask for extra veggies, brown rice or soba noodles (made from whole grain buckwheat) instead.
- Ask for low-sodium soy and teriyaki sauce.
- Stick with classic sushi rolls since they are usually easy on the extras.
- Healthier Options: unsweetened green tea, salmon sashimi with a side salad (dressing on the side), Shabu-Shabu (meat and vegetables dipped into a simmering broth), seaweed salad, grilled calamari with steamed vegetables, tuna \& avocado roll.


## Avoid

- Battered and fried foods, like tempura shrimp and crunchy shrimp roll.
- Creamy sauces, including those served with special rolls.
- Large portions of white rice.
- Chawanmushi (chicken and shrimp in egg custard).
- Agemono (deep fried foods), like tempura.
- Tonkatsu (breaded, deep-fried pork cutlet).
- Fried bean curd and fried dumplings.
- Sushi with crispy, crunchy, tempura, mayo, cream cheese or similar words in the title or description.



## Mexican

## Healthy Ideas

- Choose lean protein, like boneless, skinless chicken or fish that is grilled, barbecued or baked.
- Select soups like gazpacho, chili con carne or black bean soup.
- Skip the rice and refried beans; ask for more non-starchy vegetables instead.
- Ask for your food to be prepared without the use of added butter or lard.
- Flavor your meal with pico de gallo, fresh salsa or jalapeños. Use guacamole in moderation. Typically, 2 tablespoons of guacamole will be equivalent to one healthy fat serving.
- Instead of refried beans, have plain red beans, black beans, borracho beans or frijoles a la charra.
- Choose corn tortillas instead of flour for more fiber and less sodium.
- Healthier Options: a taco salad without a tortilla bowl, cheese, sour cream, guacamole and any other high calorie toppings, chicken fajitas (avoid or limit tortillas, cheese, sour cream), grilled fish with salsa and steamed vegetables.


## Avoid

- Sour cream, cheese, refried beans and baskets of tortilla chips.
- Nachos, chimichangas, chalupas, taquitos, chile relleno and quesadillas.
- Items with melted cheese or chili con queso.
- Crunchy tortilla shells and bowl-shaped tortillas.
- High fat meats, like chorizo.



## Thai

## Healthy Ideas

- Choose lean protein, like chicken or tofu, that is stir-fried, sautéed, braised or steamed.
- Fill up on non-starchy vegetables like eggplant, squash and tomatoes.
- Select lighter soups, like tom yum goong and pak taek.
- Enjoy a fresh salad or vegetable-filled dish.
- Stick with lighter, stir-fried dishes and fresh spring rolls.
- Request low-sodium soy sauce.
- Limit peanuts, sesame seeds and other nuts/seeds to save calories.
- Healthier options: Fresh spring rolls, satay, steamed mussels, stir-fried dishes, neua pad prik (pepper steak), hot and sour shrimp soup (tom yum goong), cashew chicken.


## Avoid

- Deep fried, crispy golden brown foods, like fried spring rolls and fried rice.
- Limit dishes made with coconut milk and heavy sauces.
- High-sodium soups, like tom ka gai (chicken coconut soup).



## Vietnamese

## Healthy Ideas

- Choose dishes that are steamed or simmered.
- Stick with lean protein, like seafood, chicken breast, tofu or pork tenderloin that is stir-fried, steamed, roasted or grilled.
- Fill up on non-starchy vegetables like spinach, broccoli, cabbage and cucumber.
-Look for Goi (salads), like Goi Tom (shrimp salad), that contain non-starchy vegetables. Skip the rice and ask for your dressing on the side.
- Enjoy broth-based soups that contain non-starchy vegetables and lean protein.
- Ask for sauces and dressing to be served on the side and consume sparingly.
- Limit peanuts and other nuts/seeds to save calories.
- Healthier Options: salads (Goi), shrimp salad (Goi Tom),lotus root salad (Goi Ngo Sen), sour soup (Canch chua), bouillabaisse, stir-fried water spinach (Rau Muong), brown rice (Gao Luc), Pho (with lean protein and vegetables), fresh fruit, satay (grilled meat on a skewer; often called Nuong), beef fondue (Bo Nhung Dam) and fresh spring or summer rolls (Goi Cuon).



## Vietnamese (cont'd)

## Avoid

- High fat meats or meats with added sugar, like barbecued spare ribs, pork meatballs served inside a rice paper (Nem Nuong Cuon) and meat with honey sauce (Xao gung).
- Caramel sauce (nuoc duong thang).
- Anything deep-fried or crispy, such as Cha gio (fried Vietnamese egg rolls).
- Dishes that contain a lot of peanuts or other nuts/seeds and/or that are made with coconut milk and heavy sauces.
- Sugary beverages, like Ca Phe, a sugary iced coffee prepared with a significant amount of sweetened condensed milk.



Want to add a restaurant to our Dining Out Guide? Contact NutritionSupport@OPTAVIA.com for suggestions and requests. Please note that menu items and nutrition information change frequently at restaurants. This information reflects the options and information available at the time of publication.

## Sit Down Restaurant Options Key for Restaurant Options

Leaner


Leanest


Healthy Fats

## APPLEBEE'S

COMPLETE LEAN \& GREEN MEALS:

| Grilled Chicken Caesar Salad with Caesar Dressing, <br> Half or Lunch Portion* | $1 \times$ © | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Grilled Chicken Salad, Half Portion* | $1 \times$ © | $3 \times 母$ |
| SALADS: | $1 \times$ © | $3 \times \bigcirc$ |
| House Salad* | $2 \times$ © | $3 \times \bigcirc$ |
| Caesar Side Salad with Caesar Dressing* |  |  |
| PROTENS: |  |  |


| Beef |  |  |
| :---: | :---: | :---: |
| 6 oz. USDA Top Sirloin | $1 \times$ |  |
| 8 oz. USDA Top Sirloin | 1x 0 |  |
| 12. oz Ribeye, Half Portion | 1X 0 |  |
| Chicken |  |  |
| Grilled Chicken Breast | $1 \times$ |  |
| Seafood |  |  |
| Shrimp 'N Parmesan Sirloin, Half Portion | 1x 0 |  |
| Bourbon Street Chicken \& Shrimp (no mashed potatoes) | 1X 0 | $1 \times 8$ |
| Blackened Cajun Salmon (no sides) | $1 \times$ (2) |  |

[^0]
## VEGETABLES:

| Steamed Broccoli | 2X (0) | 1x 8 |
| :---: | :---: | :---: |
| Garlicky Green Beans | $2 \times$ (0) | $3 \times \bigcirc$ |
| Fire-Grilled Veggies | 2X (0) | $3 \times 8$ |

## BAHAMA BREEZE

PROTEINS:

## Seafood

| Fresh Salmon, Grilled or Sautéed | $1 \times$ 〇 |
| :--- | :--- |

## VEGETABLES:

| Green Beans | $1 \times$ (0) | $2 \times \bigcirc$ |
| :--- | :--- | :--- |
| BJ'S BREWHOUSE |  |  |

COMPLETE LEAN \& GREEN MEALS:

| Blackened Chicken Zucchini Noodles, Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Lemon Herb Chicken \& Asparagus Zucchini Noodles, <br> Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Grilled Chicken Alfredo with Zucchini Noodles, Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: | $1 \times$ © | $3 \times \bigcirc$ |
| House Salad* | $1 / 2 \times$ © | $2 \times \bigcirc$ |
| Fresh Mozzarella \& Tomato Salad* |  |  |
| PROTEINS: |  |  |


| Beef |  |  |
| :--- | :--- | :--- |
| Add-On: Brewhouse Burger Patty | $1 \times$ O |  |
| Chicken | $1 \times$ Co |  |
| Add-On: Grilled Chicken | $1 \times$ C |  |
| Add-On: Blackened Chicken |  |  |
| Seafood | $1 \times$ © |  |
| Add-On: Blackened Shrimp |  |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## VEGETABLES:



## Eggs

2 Orders Farm Fresh Egg Whites
$1 / 2 \times$
vegetables:

| Buttered Broccoli | $2 \times$ © | $1 \times \bigcirc 8$ |
| :--- | :--- | :--- |
| Green Beans with Ham |  | $2 \times \bigcirc$ |
| BONEFISH GRILL |  |  |

COMPLETE LEAN \& GREEN MEALS:

| Bonefish House Salad with Wood Grilled Chicken, Half Portion* | $1 \times \bigcirc$ | $3 \times 8$ |
| :--- | :--- | :--- |
| Bonefish House Salad with Wood Grilled Salmon* | $1 \times$ © | $3 \times 8$ |

PROTEINS:

## Beef

| 6 oz. Filet Mignon | $1 \times \bigcirc$ |  |
| :--- | :--- | :--- |
| The Angler's Sirloin Steak | $1 \times \bigcirc$ |  |
| Chicken | $1 \times \bigcirc$ | $1 \times \bigcirc$ |
| Lily's Chicken, Half Portion | $1 \times \bigcirc$ |  |
| Chicken Marsala, Half Portion | $1 \times \bigcirc$ |  |
| Seafood |  |  |
| Rainbow Trout, Half Portion |  |  |

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## PROTEINS (CONT'D):

| Seafood |  |
| :---: | :---: |
| Grilled Ahi Tuna Steak | 1 x |
| Grilled Atlantic Salmon, Small Portion | 1X |
| Grilled Mahi Mahi \& Shrimp with Lemon Butter or Lime Tomato Garlic Sauce, Half Portion | $1 \times$ |
| Georges Bank Scallops and Shrimp | 1 X \% |
| VEGETABLES: |  |
| Steamed Asparagus | $2 \times$ |
| Green Beans | $2 \times$ |
| Steamed Broccoli | $2 \times$ |
| BUFFALO WILD WINGS |  |
| SALADS: |  |
| Garden Side Salad | $3 \times \bigcirc$ |
| PROTEINS: |  |

## Beef

Hamburger Patty with 1 Slice Cheddar, Pepper Jack or Swiss Cheese


## Chicken

Grilled Chicken Breast with 1 Slice Cheddar, Pepper Jack or Swiss Cheese
4 Naked Tenders (no sauce or fries)


## CALIFORNIA PIZZA KITCHEN

complete lean \& Green meals:

| Lettuce Wraps with Chicken \& Shrimp, Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Classic Caesar Salad with Grilled Shrimp* | $1 \times$ ® | $3 \times \bigcirc$ |
| SALADS: | $2 \times$ © | $3 \times 母$ |
| Asparagus \& Arugula Salad with Lemon Vinaigrette* |  |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## THE CAPITAL GRILLE

COMPLETE LEAN \& GREEN MEALS:

| Caesar Salad with All-Natural Chicken Breast \& Caesar Dressing, Lunch Size, Half Portion* | $1 \times 0$ | $3 \times \bigcirc$ |
| :---: | :---: | :---: |
| Maine Lobster Salad w/ Citrus Vinaigrette, Lunch Size* | 1x | $3 \times \bigcirc$ |
| The Capital Grille Cobb Salad with Sliced Tenderloin \& Mustard Dressing, Half Portion* | 1x 0 | $3 \times 8$ |
| Pan-seared Sea Bass with Shiitake Mushrooms \& Asparagus, Half Portion | 1x | $3 \times 8$ |
| Seared Citrus-glazed Salmon (no almonds) w/ Haricot Verts | 1x | $3 \times \bigcirc$ |
| SALADS: |  |  |
| Field Greens Salad with Parmesan Vinaigrette* | $2 \times$ (0) | $3 \times \bigcirc$ |
| PROTEINS: |  |  |


| Beef |  |  |
| :---: | :---: | :---: |
| Sirloin with Sweet Chili Vinaigrette, Wasabi Oil | 1X 0 |  |
| 14 oz. Bone-In Strip, Half Portion | 1x |  |
| 14 oz. Dry Aged NY Strip, Half Portion | 1X |  |
| 10 oz. Filet Mignon, Half Portion | 1x 0 |  |
| Seared Tenderloin with Butter Poached Lobster Tails, Half Portion | 1x 0 |  |
| Seafood |  |  |
| Shrimp/Prawn Cocktail (no sauce) | $1 \times \bigcirc$ |  |
| Cold Shellfish Platter (no sauce), Half Portion | $1 \times \bigcirc$ |  |
| Grand Plateau, Quarter Portion (no sauce) | 1x |  |
| Tuna Tartare with Avocado, Mango and Sriracha (no mango) | $2 / 3 \times$ c |  |
| VEOETABLES: |  |  |
| French Green Beans with Tomatoes, Half Portion | $2 \times$ (0) | $2 \times 8$ |
| Grilled Asparagus with Lemon Mosto | 1X (0) | $2 \times 8$ |
| Sauteed Spinach with Garlic Confit | 1X (0) | $3 \times 8$ |

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## CARRABBA'S ITALIAN GRILL

COMPLETE LEAN \& GREEN MEALS:

| Caesar Salad with Grilled Chicken, Half Portion* | $1 \times \bigcirc 3 \times$ |  |
| :--- | :--- | :--- |
| PROTEINS: |  |  |

## Beef

| 9 oz. Tuscan-Grilled Filet, Half Portion | $1 \times$ 〇 |  |
| :--- | :--- | :--- |
| Veal Marsala, Half Portion | $1 \times \bigcirc$ |  |
| 6 oz. Tuscan-Grilled Sirloin, Lunch Size | $1 \times \bigcirc$ |  |
| 9 oz. Tuscan-Grilled Sirloin, Half Portion | $1 \times$ 〇 |  |

## Chicken

| Chicken Marsala, Half Portion | $1 \times \bigcirc$ |  |
| :--- | :--- | :--- |
| Chicken Bryan, Half Portion | $1 \times \bigcirc$ |  |
| Pollo Rosa Maria, Half Portion | $1 \times \bigcirc$ |  |
| The Johnny, Half Portion | $1 \times \bigcirc$ |  |
| Tuscan-Grilled Chicken | $1 \times(\%)$ |  |

## Pork

| 1 Tuscan-Grilled Pork Chop | $1 \times 0$ |
| :--- | :--- |

## Seafood

| Simply Grilled Salmon, Half Portion | $1 \times 0$ |
| :--- | :--- |

VEGETABLES:

| Grilled Asparagus | 1X (0) | $2 \times 8$ |
| :---: | :---: | :---: |
| Sautéed Spinach | $2 \times$ (0) | $3 \times \bigcirc$ |
| Plain Freshly Steamed Broccoli |  | $2 \times \bigcirc$ |
| Sautéed Broccoli | 2X (0) | $3 \times 8$ |
| Steamed Asparagus |  | $2 \times$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.
CHILI'S
COMPLETE LEAN \& GREEN MEALS:

| 6 oz. Sirloin with Grilled Avocado | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Grilled Chicken Salad with Honey-Lime Vinaigrette* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: | $1 \times$ © | $3 \times 母$ |
| House Salad* |  |  |
| PROTEINS: |  |  |

## Beef

| 6 oz. Classic Sirloin | $1 \times \bigcirc$ |  |
| :--- | :--- | :--- |
| Mix \& Match Fajitas: Grilled Steak (protein only), One Portion | $1 \times \bigcirc$ |  |
| Chicken | $1 \times$ |  |
| Mix \& Match Fajitas: Grilled Chicken (protein only), <br> One Portion |  |  |
| Seafood | $1 / 2 \mathrm{X}$ |  |
| Mix \& Match Fajitas: Seared Shrimp (protein only), One Portion |  |  |

## vegetables:

| Steamed Broccoli (no butter) |  | $2 \times \bigcirc$ |
| :--- | :--- | :--- |
| Asparagus | $2 \times 母$ |  |

COWBOY CHICKEN
COMPLETE LEAN \& GREEN MEALS:

| Grilled Chicken Salad* | $1 \times$ © | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| SALADS: | $1 \times$ © | $3 \times \bigcirc$ |
| Tangy Tomato \& Cucumber Salad* |  | $2 \times \bigcirc$ |
| Garden Salad* |  |  |



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## PROTEINS:

## Chicken

| 3 Piece Chicken Dark | $1 \times$ © |  |
| :--- | :--- | :--- |
| $1 / 4$ Chicken White | $1 \times$ © |  |
| $1 / 4$ Chicken Dark | $1 \times$ © |  |
| 6 oz. Grilled Chicken Breast from Platter | $1 \times$ © |  |
| VEGETABLES: |  |  |


| Green Beans |  | $2 \times \bigcirc$ |
| :--- | :--- | :--- |

## CRACKER BARREL

COMPLETE LEAN \& GREEN MEALS:

| Homestyle Grilled Chicken Salad* | 1X © | $3 \times$ |
| :---: | :---: | :---: |
| Southern Grilled Chicken Caesar Salad with Caesar Dressing, Half Portion* | 1x 0 | $3 \times \bigcirc$ |
| Bowl of Turnip Greens | 1X 0 | $3 \times$ |
| SALADS: |  |  |
| Mixed Green Side Salad* |  | $1 \times$ |
| House Salad* | 112 x ( | $3 \times \bigcirc$ |
| PROTEINS: |  |  |

## Beef

| Roast Beef (no sides), Half Portion | 1 X 〇 |
| :--- | :--- |
| Grilled Sirloin Steak (no sides) | 1 X © |

## Chicken

| Grilled Chicken Tenderloins (no sides) | 1X ( |
| :---: | :---: |
| Eggs |  |
| 2 Eggs, Any Way You Like 'Em | $2 / 3 \times$ ( |
| 2 Scrambled Egg Whites | $1 / 3 \times$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

| PROTEINS: [CONT'D) |  |  |
| :---: | :---: | :---: |
| Seafood |  |  |
| 2 Spicy Grilled Farm-Raised Catfish Filets (no sides) | 1X |  |
| Lemon Pepper Grilled Rainbow Trout (no sides) | 1X 0 |  |
| VEGETABLES: |  |  |
| Country Green Beans |  | $2 \times \bigcirc$ |
| Turnip Greens | 1X (0) | $2 \times$ |
| DENNY'S |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| House Salad with Grilled Chicken* | 1X | $3 \times 9$ |
| Grilled Chicken Cobb Salad, Half Portion* | 1X | $3 \times \bigcirc$ |
| PROTEINS: |  |  |
| Beef |  |  |
| Build Your Own Burger: Beef Patty (protein only) | 1X |  |
| Chicken |  |  |
| Build Your Own Burger: Grilled Seasoned Chicken Breast (protein only) | $1 \times$ |  |
| Eggs |  |  |
| 2 Eggs | $2 / 3 \mathrm{X}$ (0) |  |
| 2 Egg Whites | $1 / 3 \times$ |  |
| Seafood |  |  |
| Wild Alaska Salmon (no potatoes or sides) | 1X |  |
| VEGETABLES: |  |  |
| Broccoli |  | $1 \times 9$ |
| Fresh Sautéed Zucchini \& Squash | 1X (0) | $1 \times$ |

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## EAT 'N PARK

COMPLETE LEAN \& GREEN MEALS:

| Grilled Chicken Portobello Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Classic Eat'n Park Salad with Grilled Chicken* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Veggie Omelet (no cheese or sides) | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: |  | $2 \times \bigcirc$ |
| Garden Side Salad** |  |  |
| PROTEINS: |  |  |

## Beef

| Sirloin Steak (no sides) | $1 \times \bigcirc$ |  |
| :--- | :--- | :--- |
| Chicken | $1 \times \bigcirc$ |  |
| Grilled Chicken, 1 Piece | $1 \times 8$ | $1 \times \bigcirc$ |
| Chargrilled Chicken Sandwich (no bun) | $1 \times \bigcirc$ |  |
| Rosemary Chicken, 1 Piece (no white wine sauce) |  |  |

## Eggs

| 2 Poached Eggs | $2 / 3 \times$ 〇 |  |
| :--- | :--- | :--- |
| 2 Egg Whites | $1 / 2 \times$ |  |
| 2 Hardboiled Eggs | $2 / 3 \times$ 〇 |  |

## Seafood

Baked Cod, 1 Piece (no breadcrumbs)


## GLORY DAYS GRILL

COMPLETE LEAN \& GREEN MEALS:

| Grilled Salmon Tossed Salad, Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| 8 Grilled Boneless Chicken Wings (no sauce) with <br> Celery Sticks | $1 \times \bigcirc$ | $3 \times \bigcirc$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## COMPLETE LEAN \& GREEN MEALS: (CONT'D)

| Cedar Plank Salmon (no rice or mustard remoulade), Half Portion | 1x 0 | $3 \times \bigcirc$ |
| :---: | :---: | :---: |
| Baymazing Crab \& Grilled Chicken (no cheese), Half Portion | 1X 웅 | $3 \times \bigcirc$ |
| Glory Days Cobb Salad, Half Portion* | 1X | $3 \times \bigcirc$ |
| Grilled Buffalo Chicken Salad, Half Portion* | 1X | $3 \times$ |
| Grilled Chicken Salad, Half Portion* | 1X 웅 | $3 \times \bigcirc$ |
| Grilled Chicken Caesar Salad with Caesar Dressing, Half Portion* | 1X ${ }^{\text {c }}$ | $3 \times$ |
| SALADS: |  |  |
| Side Tossed Salad with Oil \& Vinegar* | 2X (0) | $3 \times \bigcirc$ |
| PROTEINS: |  |  |


| Beef |  |  |
| :---: | :---: | :---: |
| Center-Cut Sirloin Steak (no potatoes), Half Portion | 1 x (2) |  |
| All-Star Burger (no roll, fries or cheese) | 1x (2) | $1 \times$ |
| Northfork Ranch Bison Burger (no roll or fries) | 1x | $1 \times$ |
| Chicken |  |  |
| Grilled Chicken Sandwich (no rolls, fries, sauce or cheese), Half Portion | 1x $\bigcirc$ | $1 \times 8$ |
| Turkey |  |  |
| Turkey Burger (no roll, fries or mayo) | $1 \times$ | $1 \times$ |
| Seafood |  |  |
| Grilled Shrimp Platter (no fries, cole slaw or cocktail sauce) | 1 x (2) |  |
| Add-On: Grilled Shrimp (no cocktail sauce) | 1x 9 |  |
| VEbetables: |  |  |
| Fresh Seasonal Vegetables |  | $3 \times \bigcirc$ |

## GOLDEN CORRAL

PROTEINS:

| Beef |  |  |
| :---: | :---: | :---: |
| 3 oz. BBQ Beef | $1 / 2 \times$ |  |
| 3 oz. Machaca Beef | $112 \times$ |  |
| 3 oz. Roast Beef (inside round) | $11 / 2 \times$ |  |
| $1 / 2$ cup Carne Guisada Beef | $1 / 2 \times$ |  |
| 3 oz . Sirloin | $1 / 2 \times$ |  |
| 3 oz. Rib-eye | $1 \times 0$ |  |
| 3 oz. Portobello Mushroom Carved Sirloin | $11 / 2 \times$ |  |
| 3 oz. Garlic Parmesan Sirloin | $1 / 2 \times 0$ |  |
| 3 oz. Garlic Herb Butter Sirloin | $1 / 2 \times$ |  |
| Chicken |  |  |
| 5 oz. Spicy Ranch Chicken Breast | 1X 0 |  |
| 3 oz. Fajita Chicken | $1 / 2 \times$ |  |
| Rotisserie Chicken (breast and wing) | 1X 0 |  |
| Smothered Grilled Chicken (1 piece) | $1 \times \bigcirc$ |  |
| 3 oz . Smoked Chicken (white meat) | $1 \times$ cos |  |
| 3 oz. Golden Roasted Chicken (white meat) | $1 \times$ c |  |
| Pork |  |  |
| 3 oz. Pork Loin | $1 / 2 \times$ |  |
| 1 Pork Fillet |  |  |
| 3 oz. Grilled BBQ Pork | 1X0 |  |
| 3 oz. Grilled BBQ Pork Loin | $1 / 2 \times 0$ |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## PROTEINS: [CONT'D)

## Turkey

| 3 oz . White Meat Turkey | 1X |  |
| :---: | :---: | :---: |
| 3 oz. Smoked BBQ Turkey Breast | $1 / 2 \times$ |  |
| 3 oz. Carved Turkey Breast | $1 / 2 \times$ |  |
| Seafood |  |  |
| 1 Baked Florentine Fish | $1 / 2 \times 0$ |  |
| 3 oz. Baked Fish with Piccata Sauce | $1 / 2 \times 0$ |  |
| VECETABLES: |  |  |


| 4 Steamed Asparagus Spears | 1x (0) | $1 \times 8$ |
| :---: | :---: | :---: |
| $1 / 2$ cup Collard Greens |  | $1 \times \bigcirc$ |
| 1/2 cup Steamed Broccoli |  | $1 \times 8$ |
| 1/2 cup Steamed Cauliflower |  | $1 \times 8$ |
| 1/2 cup Steamed Green Beans |  | $1 \times 8$ |
| 1/2 cup Kettle Cooked Cabbage |  | $1 \times 8$ |
| 1/2 cup Sautéed Spinach | $2 \times$ (0) | $1 \times 3$ |
| ½ cup Kettle Cooked Turnip Greens |  | $2 \times 8$ |
| ½ cup Sautéed Zucchini | 1x (0) | $1 \times 8$ |
| 12 cup Italian Vegetable Medley | 1x (0) | $1 \times 8$ |
| 1/2 cup Sautéed Mushrooms | 1X (0) | $1 \times 8$ |
| $1 / 2$ cup Skillet Vegetables | 2X (0) | $1 \times 8$ |
| $1 / 2$ cup Squash Medley |  | $1 \times \bigcirc$ |
| ½ cup Sautéed Yellow Squash | 1x (0) | $1 \times 8$ |


| IHOP |  |  |
| :---: | :---: | :---: |
| SALADS: |  |  |
| Mixed Greens House Salad* |  | $3 \times$ |
| PROTEINS: |  |  |
| Eggs |  |  |
| 2 Fried, Hard or Soft Boiled, or Poached Eggs | $2 z_{3}$ ( ( |  |
| 2 Egg Whites | $1 / 2 \times$ |  |
| Beef |  |  |
| 10 oz. T-bone Steak | 1 x (ㅇ) |  |
| Seafood |  |  |
| Crilled Tilapia | 1 x ( |  |
| Vegetables: |  |  |
| Steamed Fresh Broccoli |  | ${ }^{1 \times}$ |
| Sautéed Spinach | 1 x (0) | 2 C |
| ISLANDS RESTAURANTS |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Jungle Caesar Salad with Caesar Dressing, Half Portion* | 1 x (앙 | $3 \times$ |
| Sleek Greek Salad with Low Fat Vinaigrette* | 1x 웅 | $3 \times \bigcirc$ |
| SALADS: |  |  |
| Side Caesar Salad* | 2 C (1) | $3 \times$ |
| Carden Salad* |  | ${ }_{3 \times} \bullet$ |
| PROTEINS: |  |  |
| Chicken |  |  |
| Chicken Patty | $1 \times$ © |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

| PROTEINS: (CONT'0) |  |  |
| :---: | :---: | :---: |
| Turkey |  |  |
| Turkey Patty | 1 x (앙 |  |
| Vegetables: |  |  |
| Steamed Veggies | 2 C (0) | $3 \times$ |
| JOHNNY ROCKETS |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Crilled Chicken Club Salad* | 1 x 웅 | $3 \times$ |
| SALADS: |  |  |
| Carden Salad* | 2 C (6) | $3 \times$ |
| PROTEINS: |  |  |
| Beef |  |  |
| 5.3 oz. Beef Burger Patty | 1 x (앙 |  |
| Chicken |  |  |
| Grilled Chicken (Burger Patty Choice) | $1 \times$ |  |
| Vegetarian |  |  |
| Boca Veggie Burger | $1 / 2 \times$ |  |
| LONGHORN STEAKHOUSE |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Longhorn Caesar Salad with Chicken or Salmon and Caesar Dressing, Half Portion* | 1 x ( | ${ }^{3 \times} \times$ |
| 7 -Pepper Sirloin Salad, Half Portion* | 1 x (앙 | $3 \times$ |
| Farm Fresh Field Greens with Chicken or Sirloin* | 1 x (앙 | $3 \times$ ¢ |

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## SALADS:

| Side Mixed Greens Salad* | 1X (0) | $3 \times 8$ |
| :---: | :---: | :---: |
| PROTEINS: |  |  |
| Beef |  |  |
| 6 oz. Renegade Sirloin | $1 \times$ |  |
| 6 oz. Flo's Filet | 1x |  |
| 6 oz. Renegade Sirloin \& Redrock Grilled Shrimp (no rice), Half Portion | 1x |  |
| Flo's Filet \& Lobster Tail, Half Portion | 1X |  |
| Chicken |  |  |
| 6 oz. Parmesan Crusted Chicken, Half Portion | $1 \times 0$ |  |
| Pork |  |  |
| Cowboy Pork Chops, Half Portion | $1 \times$ |  |
| Seafood |  |  |
| 7 oz . LongHorn Salmon (no rice) | 1x |  |
| Lobster Tail | $1 / 2 \times$ |  |
| 8 ct . Redrock Grilled Shrimp (no rice) | $1 \times \bigcirc$ |  |
| VEGETABLES: |  |  |
| Fresh Steamed Asparagus | 1x (0) | $3 \times 8$ |
| Fresh Steamed Broccoli | 1X (0) | $2 \times \bigcirc$ |
| MIMI'S CAFE |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Cobb Salad* | $1 \times$ | $3 \times \bigcirc$ |
| Mimi's Caesar Salad with Grilled Chicken or Shrimp, Half Portion* | 1x 0 | $3 \times 8$ |
| Egg White and Veggie Omelette (no fruit) | $1 \times$ | $3 \times \bigcirc$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## SALADS:

| Petite House Salad* | 2X@ | $3 \times \bigcirc$ |
| :---: | :---: | :---: |
| PROTEINS: |  |  |
| Eggs |  |  |
| 2 Eggs, Any Style | 2/3 X |  |
| Seafood |  |  |
| Grilled Atlantic Salmon | 1X 0 |  |
| VEGETABLES: |  |  |
| Broccoli | $2 \times$ (0) | $2 \times 8$ |
| Garlic Spinach | 1X (0) | $2 \times 3$ |
| O'CHARLEY'S |  |  |
| SALADS: |  |  |
| Side House Salad* | 1X (0) | $3 \times \bigcirc$ |
| PROTEINS: |  |  |
| Beef |  |  |
| Bacon \& Bourbon Glazed Filet Mignon, Half Portion | 1x 0 |  |
| 6 oz. Grilled Top Sirloin | 1X |  |
| Louisiana Sirloin, Half Portion | 1X 0 |  |
| Chicken |  |  |
| Chicken Breast Burger Substitute (patty only) | 1X |  |
| Seafood |  |  |
| Fresh Cedar-Planked Salmon, Half Portion | 1x 0 |  |
| 6 oz. Fresh Grilled Atlantic Salmon, Blackened | 1X 0 |  |

## Vegetables:

| Broccoli | $2 \times(0)$ | $2 \times \bigcirc$ |
| :--- | :--- | :--- |
| Grilled Asparagus | $1 \times$ (0) | $1 \times \bigcirc$ |

THE OLD SPAGHETTI FACTORY
SALADS:

| House Salad Mix* |  | $2 \times$ |
| :--- | :--- | :--- |

## PROTEINS:

## Beef

Side of 4 oz . Tenderloin


VEGETABLES:

| Small Fresh Broccoli, Half Portion | $2 \times$ (0) | $2 \times(8)$ |
| :--- | :--- | :--- |

THE OLIVE GARDEN
COMPLETE LEAN \& GREEN MEALS:

| Chicken Margherita, Lunch or Half Portion | $1 \times \bigcirc$ | $3 \times$ |
| :--- | :--- | :--- |
| Herb-Grilled Salmon, Half Portion | $1 \times \bigcirc$ |  |
| Beef | $1 \times \bigcirc$ |  |
| 6 oz. Tuscan Sirloin |  |  |
| SALADS: |  |  |
| Famous House Salad with Italian Dressing (one serving)* | $2 \times$ © | $3 \times 8$ | VEGETABLES:

Steamed Broccoli
*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## ON THE BORDER

COMPLETE LEAN \& GREEN MEALS:

| Chicken Fajitas (no tortillas, rice, beans or extra condiments) | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Monterey Ranch Chicken Fajitas, Half Portion (no tortillas, <br> rice, beans or extra condiments) | $1 \times \bigcirc$ | $3 \times 母$ |
| Fajita Salad with Chicken* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Border's Best Lunch Fajitas: Chicken or Steak (no tortillas, <br> rice, beans or condiments) | $1 \times \bigcirc$ | $3 \times \bigcirc$ |

## PROTEINS:

## Seafood

Add-On: 2 Shrimp Skewers


## VEGETABLES:

## Sautéed Vegetables <br> OUTBACK STEAKHOUSE

COMPLETE LEAN \& GREEN MEALS:

| Aussie Cobb Salad with Grilled Chicken* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Brisbane Caesar Salad with Grilled Chicken or Grilled Shrimp* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Tilapia with Pure Lump Crab Meat with Seasonal Mixed <br> Veggies, Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: | $2 \times$ © | $2 \times \bigcirc$ |
| Side House Salad* |  |  |
| PROTEINS: |  |  |

## Beef

6 oz. Victoria's Filet Mignon

6 oz. Filet Mignon \& Lobster, Half Portion
6 oz. Sirloin \& Grilled Shrimp on the Barbie


Lean


Leaner


Leanest


Green


Healthy Fats

## PROTEINS (CONT'D):

| 6 oz. Sirloin \& Grilled Chicken, Half Portion | $1 \times \%$ |  |
| :---: | :---: | :---: |
| 6 oz. Outback Center-Cut Sirloin | $1 \times$ |  |
| Chicken |  |  |
| Grilled Chicken on the Barbie, Lunch Size | $1 \times \%$ | $3 \times 8$ |
| Pork |  |  |
| Pork Porterhouse (no mashed potatoes), Half Portion | $1 \times 0$ |  |
| Seafood |  |  |
| Botany Bay Tilapia | $1 \times$ | $1 \times \bigcirc$ |
| Simply Grilled Mahi | $1 \times \bigcirc$ |  |
| Toowoomba Salmon, Half Portion | $1 \times$ | $1 \times 8$ |
| Perfectly Grilled Salmon, Half Portion | $1 \times$ |  |
| Steak Mate: Grilled Shrimp | $112 \times$ |  |
| 5 oz. Steamed Lobster Tail | $1 \times$ |  |
| VEGETABLES: |  |  |
| Fresh Steamed Broccoli | 2x © | $3 \times \bigcirc$ |
| Green Beans | 2x (0) | $3 \times 8$ |
| PEIWEI |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Asian Chopped Chicken Salad with Ginger-Sesame Vinaigrette, Half Portion* | $1 \times 0$ | $3 \times 8$ |
| VEGETABLES: |  |  |
| Side of Cauliflower Rice | 1x © | $3 \times 8$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## PERKINS

## COMPLETE LEAN \& GREEN MEALS:

| The Everything Omelette (no cheese) | $1 \times$ | $3 \times$ |
| :---: | :---: | :---: |
| Turkey BLT Salad* | 1x ${ }^{\text {(2) }}$ | $3 \times$ |
| COMPLETE LEAN \& GREEN MEALS (CONT'0): |  |  |
| Turkey Sasuage Omelette (no fruit or toast) | 1X © | $3 \times$ |
| Southwest Avocado Salad* | 1x | $3 \times$ |
| Grilled Chicken with Mushrooms \& Asparagus (no rice) | 1x | $3 \times$ |
| Grilled Garlic Tilapia \& Shrimp (no rice) | $1 \times$ | $3 \times$ |
| SALADS: |  |  |


| Side Garden Salad** |  |
| :--- | :--- |
| PROTEINS: | $3 \times$ |


| Eggs |  |  |
| :--- | :--- | :--- |
| Hearty Extra: 2 Eggs | $1 / 2 x$ 〇 |  |
| Hearty Extra: 3 Egg Beaters | $1 / 2 \times$ |  |
| Steak Medallions \& Eggs (no hashbrowns or fruit), <br> Half Portion | $1 \times \bigcirc$ | $1 \times \bigcirc$ |


| Pork |  |  |
| :---: | :---: | :---: |
| Grilled Pork Chop (no applesauce) | 1x ${ }^{( }$ |  |
| Seafood |  |  |
| Grilled Cajun Tilapia \& Shrimp (no rice) | 1x ${ }^{\text {c }}$ | $3 \times$ |
| Grilled Tilapia (no tartar sauce) | $1 \times$ |  |
| Grilled Salmon, Half Portion | 1X |  |

Leaner


## VEGETABLES:

| Fresh Broccoli | $2 \times$ (0) | $2 \times 8$ |
| :--- | :--- | :--- |
| Green Beans with Bacon |  | $2 \times 8$ |
| Sautéed Spinach |  | $2 \times 8$ |
| Grilled Asparagus |  | $2 \times 8$ |

## P.F. CHANGS

COMPLETE LEAN \& GREEN MEALS:

| Asian Caesar Salad with Chicken and Caesar Dressing, <br> Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Beef with Broccoli, Lunch or Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Pepper Steak, Lunch or Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Miso Glazed Salmon, Half Portion | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| PROTEINS: |  |  |

Chicken

| Ginger Chicken with Broccoli, Half Portion | 1x cos | $3 \times 8$ |
| :---: | :---: | :---: |
| Steamed Kung Pao Chicken, Half Portion | 1X 0 |  |
| Tofu |  |  |
| Buddha's Feast Steamed (no rice) | $1 \times 2$ | $3 \times 8$ |
| RED HOT a BLUE |  |  |

COMPLETE LEAN \& GREEN MEALS:

| Smokehouse Salad, Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Caesar Salad with Grilled Chicken and Caesar Dressing, <br> Half Portion* | $1 \times \bigcirc$ | $3 \times 母$ |
| SALADS: | $1 \times$ © | $3 \times \bigcirc$ |
| Pulled Chicken Salad* |  |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

| PROTEINS: |  |  |
| :---: | :---: | :---: |
| Beef |  |  |
| Beef Brisket Platter (no beans or slaw) | 1 x 웅 |  |
| PROTEINS (CONT'D): |  |  |
| Chicken |  |  |
| Pulled Chicken Platter (no beans or slaw) | 1 x ( |  |
| Memphis Half Chicken (no beans or slaw), Half Portion | 1 x ( |  |
| Pork |  |  |
| Pulled Pork Platter (no beans or slaw) | 1 x (웅 |  |
| VEGETABLES: |  |  |
| Collard Greens |  | $2 \times$ |
| RED LOBSTER |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Classic Caesar Salad with Wood-grilled Chicken, Half Portion with Dressing* | ${ }_{10}$ ( ${ }^{\text {c }}$ | $3 \times$ |
| SALADS: |  |  |
| Side Garden Salad* | 1 C (0) | $3 \times$ |
| PROTEINS: |  |  |
| Beef |  |  |
| Wood-grilled Shrimp \& Sirloin, Half Portion | 1 x (앙 |  |
| Seafood |  |  |
| Signature Shrimp Cocktail (no cocktail sauce) | $1 / 2 \times$ |  |
| Today's Catch: Wahoo/Ono or Swordfish (no sides) | $1 \times$ 웅 |  |
| Today's Catch: Rainbow Trout or Salmon, Lunch or Half Portion (no sides) | 1 x (웅 |  |

Lean
Leaner
Leanest


Green
Healthy Fats

## PROTEINS: [CONT'D)

| Today's Catch: Gold Band Snapper, Orange Roughy or Tilapia, Lunch or Half Portion (no sides) | 1X |
| :---: | :---: |
| Today's Catch: Atlantic Cod, Walleye, or Mahi Mahi (no sides) | $1 \times 9$ |
| Fresh Wood-Grilled Tilapia | 1x 0 |
| Soy-Ginger Salmon | 1X |
| Wild Caught Ovenbroiled Whitefish Dinner, Half Portion | $1 \times$ |
| Farm-raised Catfish, Blackened, Lunch | 1X |
| Add-Ons: |  |
| Wood-Grilled Sea Scallops | 1/2x ( |
| Wood-Grilled Shrimp Skewers (no sides, including rice), Lunch Size | 1x 0 |
| Topped Maine Lobster Tail | $2 / 3 \times$ |
| Shrimp and Wood-Grilled Chicken (no rice), Lunch Size | 1 x |
| Wood-Grilled Shrimp Skewers (no rice), Lunch Size | 2/3 $\times$ |
| VEbETABLES: |  |


| Steamed Broccoli |  | $2 \times 9$ |
| :---: | :---: | :---: |
| Asparagus | 1X (0) | $2 \times$ |
| Grilled Zucchini \& Squash | $2 \times$ (0) | $3 \times \bigcirc$ |
| RED ROBIN |  |  |

COMPLETE LEAN \& GREEN MEALS:

| Avo-Cobb-O Salad, Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Ensenada Chicken Platter (one chicken breast) with <br> Side Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| The Wedgie Burger (no bacon or guacamole) | $1 \times \bigcirc$ | $3 \times \bigcirc$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## SALADS:

| Side Salad* | 1X (0) | $3 \times$ |
| :---: | :---: | :---: |
| House Salad* | 1X (0) | $3 \times$ |
| Simply Grilled Chicken Salad* | 1X ${ }^{\text {c }}$ | $3 \times$ |
| PROTEINS: |  |  |
| Beef |  |  |
| 6 oz. Burger Patty with Lettuce Wrap, Tomato Slice and Cucumber Slices | 1x 0 | $2 \times$ |
| Chicken |  |  |
| Grilled Chicken Patty With Lettuce Wrap, Tomato Slice and Cucumber Slices | $1 \times$ | $2 \times$ |
| Turkey |  |  |
| Turkey Patty with Lettuce Wrap, Tomato Slice and Cucumber Slices | 1 X (2) | $2 \times$ |
| VEBETABLES: |  |  |
| Steamed Broccoli |  | $2 \times$ |
| ROMANO'S MACARONI GRILL |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Rosa's Signature Caesar Salad with Chicken and Caesar Dressing, Half Portion* | 1x 0 | $3 \times$ |
| Bibb and Bleu Salad with Chicken and Buttermilk Ranch, Half Portion* | 1X 0 | $3 \times$ |
| Pollo Caprese, Half Portion | 1X 9 | $3 \times$ |
| VEGETABLES: |  |  |
| Broccolini Side | 1X (0) | $2 \times$ |



Healthy Fats

## TEXAS ROADHOUSE

## COMPLETE LEAN \& GREEN MEALS:

| Grilled Chicken, Salmon, or Shrimp Salad, Half Portion* | 1 X ® | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Steakhouse Filet Salad, Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| PROTEINS: |  |  |


| Beef |  |
| :---: | :---: |
| 6 oz. Dallas Filet | 1x 0 |
| 8 oz. NY Strip, Half Portion | 1X 0 |
| 6 oz. USDA Choice Sirloin | 1 X (\%) |
| 6 oz. Sirloin with Grilled Shrimp (no garlic butter), Half Portion | $1 \times$ |
| 6 oz. Filet with Grilled Shrimp (no garlic butter), Half Portion | 1X |

## Chicken

| Grilled BBQ Chicken with 6 oz. Sirloin, Half Portion | $1 \times \bigcirc$ ) |  |
| :--- | :--- | :--- |
| Grilled BBQ Chicken | $1 \times$ |  |
| Portobello Mushroom Chicken, Half Portion | $1 \times \bigcirc$ |  |
| Smothered Chicken topped with Jack Cheese <br> (no cream gravy), Half Portion | $1 \times \bigcirc$ |  |
| Pork |  |  |

Single Grilled Pork Chop, Half Portion


## Seafood

| 5 oz. Grilled Salmon (no tartar sauce) | 1 X ㅇㅇ |
| :---: | :---: |

## VEGETABLES:

| Green Beans |  | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Sautéed Mushrooms | $1 \times$ © | $2 \times \bigcirc$ |

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## T.G.I. FRIDAY'S

COMPLETE LEAN \& GREEN MEALS:

| Caesar Salad with Grilled Chicken and Caesar Dressing Half or Lunch Portion* | 1 x ( ${ }^{\text {c }}$ | ${ }^{3 \times}$ |
| :---: | :---: | :---: |
| 6 oz. Sirloin with Lemon-Butter Broccoli (no mashed potatoes, parmesan butter, or whiskey glaze) | 1 x ( | $3 \times$ |
| SALADS: |  |  |
| House Salad* |  | $3 \times$ |
| Vegetables: |  |  |
| Lemon-Butter Broccoli | $2 \times$ (0) | $3 \times$ |
| THE GREENE TURTLE |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Black \& Bleu Shrimp Salad, Half Portion* | 1 x (앙 | $3 \times$ |
| Chicken Caesar Salad, Half Portion* | 1 x (앙 | $3 \times$ |
| Nola Chicken (no rice pilaf), Half Portion | 1 x (앙 | $3 \times$ |
| Ty Cobb Salad, Half Portion* | 1 x 웅 | $3 \times$ |
| Power House Salad with Grilled Chicken and House Dressing, Half Portion* | 1 x 웅 | $3 \times \oplus$ |
| SALADS: |  |  |
| Garden Salad with House Dressing* | 2 C (1) | $3 \times$ |
| PROTEINS: |  |  |
| Beef |  |  |
| Spicy Jack Burger (no bun or cajun ranch), Half Portion | 1 x 웅 | 1 x - |
| Philly Cheesesteak (no roll), Half Portion | 1 x ( |  |
| Chicken |  |  |
| Chicken Cheesesteak (no roll), Half Portion | 1 x 웅 |  |

## PROTEINS: [CONT'D)

| California Turkey Wrap (no tortilla or mayo), Half Portion | $1 \times \bigcirc$ | $1 \times \bigcirc$ |
| :--- | :--- | :--- |
| Chick 'n' Ranch Sandwich (no roll or ranch), Half Portion | $1 \times \bigcirc$ | $1 \times \bigcirc$ |
| Grilled Chicken Sandwich (no bun), Lunch Entré | $1 \times \bigcirc$ | $1 \times \bigcirc$ |
| Build Your Own Burger: Grilled Chicken Patty, Lettuce, <br> Tomato Slice, Dill Pickle Slice (optional), 1 slice of cheese | $1 \times \bigcirc$ | $1 \times \bigcirc$ |
| Turkey |  |  |

California Turkey Wrap (no tortilla), Half Portion
 vegetables:


COMPLETE LEAN \& GREEN MEALS:

| Baked Stuffed Spinoccoli | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Classic Cobb Salad, Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Gluten-sensitive Chicken Caesar Salad with Caesar Dressing* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: | $1 \times$ © | $3 \times \bigcirc$ |
| Garden Side Salad* |  |  |
| PROTEINS: |  |  |

## Beef

| 10 oz. Sirloin, Half Portion | $1 \times$ 〇 |  |
| :--- | :--- | :--- |
| Sirloin Steak Tips, Half Portion | $1 \times \bigcirc$ |  |
| Chicken | $1 \times$ | 0 |
| Herb Rubbed Chicken |  |  |
| Seafood | $1 / 2 \mathrm{X}$ | 0 |
| Shrimp Skewer |  |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## PROTEINS: (CONT'D)

| Baked Haddock (no crumb topping), Half Portion | 1X |  |
| :---: | :---: | :---: |
| Grilled Shrimp \& Sirloin, Half Portion | 1X ${ }^{\text {c }}$ |  |
| Lemon Basil Salmon, Half Portion | 1X |  |
| Shrimp Skewer | 112 X (2) |  |
| VEGETABLES: |  |  |


| Roasted Seasonal Vegetables | 1X (0) | $2 \times$ |
| :---: | :---: | :---: |
| Steamed Broccoli | 1X (0) | $2 \times$ |

## ZAXBY'S

COMPLETE LEAN \& GREEN MEALS:

| Grilled House Zalad, Half Portion* | 1x | $3 \times \bigcirc$ |
| :---: | :---: | :---: |
| Grilled Caesar Zalad, Half Portion* | 1x | $3 \times$ |
| Blackened Blue Zalad, Half Portion* | 1x (2) | $3 \times$ |
| Grilled Cobb Zalad, Half Portion* | $1 \times$ | $3 \times$ |
| SALADS: |  |  |


| Side Salad* |  | $2 \times$ |
| :---: | :---: | :---: |
| PROTEINS: |  |  |
| Chicken |  |  |
| 5 Traditional Chicken Wings (no sauce) | 1X ${ }^{\text {c }}$ |  |
| VEGETABLES: |  |  |
| Side of Celery |  | $1 \times 9$ |


*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.
be an inspiration to others


## Fast Food Restaurant Options Key for Fast Food Restaurant Options



Lean


Leaner


## ARBY'S

COMPLETE LEAN \& GREEN MEALS:

| Roast Chicken Salad with Light Italian Dressing* | $1 \times$ ( | $3 \times$ |
| :---: | :---: | :---: |
| SALADS: |  |  |
| Chopped Side Salad with Light Italian Dressing* | 1X (0) | $2 \times$ |

## PROTEINS:

| Classic Roast Beef Sandwich (no bun) | $112 \times$ |  |
| :---: | :---: | :---: |
| Double Roast Beef Sandwich (no bun) | $1 \times 0$ |  |
| Classic Beef 'n Cheddar (no bun or red ranch sauce) | $112 \times$ |  |
| Classic French Dip \& Swiss (no roll or au jus) | 1x 0 |  |
| Double Beef ' n ' Cheddar (no bun or red ranch sauce) | $1 \times$ |  |
| Smokehouse Brisket (no bun, crispy onions or mayo) | 1x 0 |  |
| Roast Turkey Ranch \& Bacon Sandwich (no bread or ranch sauce) | 1X 0 | $1 \times 8$ |
| Roast Turkey Ranch \& Bacon Wrap (no wrap or ranch sauce) | 1X 0 | $1 \times 8$ |
| Roast Turkey \& Swiss Sandwich (no bread or mayo) | 1x 0 | $1 \times 8$ |
| Roast Turkey \& Swiss Wrap (no wrap or mayo) | $1 \times$ | $1 \times \bigcirc$ |
| Roast Beef Gyro (no pita or tzatziki sauce) | $112 \times$ | $1 \times 8$ |
| Turkey Gyro (no pita or tzatziki sauce) | $1 / 2 \times \bigcirc$ | $1 \times 8$ |
| Reuben (no bread or thousand island spread) | $1 \times 0$ | $1 \times 8$ |

This guide is a review and rating of menu options at various restaurants. OPTAVIA LLC is an independent entity not associated with any of the restaurants named throughout this guide.

## PROTEINS: [CONT'D)

| 3 Jalapeño Roast Beef Sliders (no buns) | 1X |
| :---: | :---: |
| 3 Roast Beef 'n Cheese Sliders (no buns) | 1X |
| 3 Ham 'n Cheese Sliders (no buns) | 1X 0 |
| 3 Turkey 'n Cheese Sliders (no buns) | $1 \times$ |

COMPLETE LEAN \& GREEN MEALS:

| Chef Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Chicken Cobb with Avocado Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Chicken Caesar Asiago Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: |  | $3 \times 8$ |
| Side Garden Salad* |  |  |
| PROTEINS: |  |  |


| 2 Hard-Boiled Eggs | $1 / 2 \mathrm{X}$ 〇 |  |
| :--- | :--- | :--- |
| 6 oz. Adobo Chicken | $1 \times$ 〇 |  |

VEGETABLES:

| Roasted Eggplant Soup, Small | 1X (0) | $3 \times 8$ |
| :---: | :---: | :---: |
| Wild Mushroom Bisque, Small | 1X (0) | $3 \times 8$ |
| 2 oz. Roasted Mediterranean Vegetables | 1x (0) | $2 \times 8$ |
| 12 Veggies Soup, Small | 1X (0) | $3 \times 8$ |
| Beef and Vegetable Stew, Small | 1/2X | $3 \times \bigcirc$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## BAJA FRESH

COMPLETE LEAN \& GREEN MEALS:

| Baja Ensalada with Carnitas, Chicken, Grilled Wahoo, <br> Shrimp or Steak* | $1 \times$ @ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| SALADS: | $1 \times$ © | $3 \times \bigcirc$ |
| Side Salad* |  |  |
| PROTEINS: |  |  |


| Carnitas or Steak, à la carte | 1X © |
| :---: | :---: |
| Chicken, à la carte | $1 \times \mathrm{C}$ |
| Shrimp, à la carte | $1 / 3 \times$ |
| Wahoo, à la carte | $1 \times$ |

## VEGETABLES:

8 oz. side of Salsa Verde, Salsa Roja, Salsa Baja or Pico de Gallo


## BLIMPIE

COMPLETE LEAN \& GREEN MEALS:

| Ultimate Club Salad* | $1 \times$ © | $3 \times \bigcirc$ |
| :--- | :--- | :--- |

## SALADS:

| Garden Salad* |  | $2 \times \bigcirc$ |
| :--- | :--- | :--- |
| Buffalo Chicken Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Grilled Chicken Caesar Salad** | $1 \times \bigcirc$ | $2 \times \bigcirc$ |

## BOJANGLES

COMPLETE LEAN \& GREEN MEALS:

| Roasted Chicken Bites Salad, Half Portion* | 1 X ® | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Grilled Chicken Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |

## SALADS:

| Garden Salad* | $2 \times$ © | $3 \times \bigcirc$ |
| :--- | :--- | :--- |

## PROTEINS:

Roasted Chicken Bites $1 \times$ 웅

## VEGETABLES:

Green Beans, Individual Size
BOSTON MARKET

## COMPLETE LEAN \& GREEN MEALS:

| Caesar Salad with Rotisserie Chicken Breast and Caesar Dressing, Half Portion* | 1x 0 | $3 \times$ |
| :---: | :---: | :---: |
| Southwest Cobb Salad* | 1X 웅 | $3 \times 9$ |

## PROTEINS:

| Turkey Breast, Regular | $1 \times$ C |  |
| :---: | :---: | :---: |
| Rotisserie Chicken: Quarter White | 1X © |  |
| Rotisserie Chicken: Quarter Dark (1 Thigh \& 1 Drumstick) | 1X |  |
| Rotisserie Chicken: Three Piece Dark | 1X |  |
| Rotisserie Prime Rib, Half Portion* | 1X 0 |  |
| Build Your Own Bowl with Chicken Breast or Turkey Breast, Steamed Veggies, \& Poultry Gravy | 1 X ( | $2 \times$ |
| Roasted Turkey or Roasted Rotisserie Chicken Carver Sandwich (no roll or mayo) | 1X (2) | $1 \times$ |
| VEGETABLES: |  |  |
| Steamed Broccoli |  | $1 \times$ |
| Fresh Steamed Vegetables |  | $2 \times$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## CAFE RIO

## COMPLETE LEAN \& GREEN MEALS:

## Salad with Shredded Chicken, Fire Grilled Chicken, Chile Roasted Beef, Fire Grilled Steak, or Fire Grilled Salmon*

## CALIFORNIA TORTILLA

COMPLETE LEAN \& GREEN MEALS:

| Mixed Grill Bowl (no rice, beans or bbq sauce) | 1x | $3 \times 8$ |
| :---: | :---: | :---: |
| California Sunset Bowl (no rice, beans or sunset sauce) | 1X 0 | $3 \times 8$ |
| Enchilada Bowl with Carnitas, Grilled Mesquite Steak, Grilled Mesquite Chicken or Grilled Chicken (no rice, tortilla strips, sour cream or guacamole) | 1x 0 | $3 \times 8$ |
| Crunchy BBQ Ranch Burrito: Regular, In Bowl (no tortilla, rice, beans, tortilla strips or bbq sauce) | 1x | $3 \times 8$ |
| Carnitas Verde Burrito: Regular, In Bowl (no tortilla, rice, tortilla strips or sour cream) | 1x 0 | $3 \times 8$ |
| Korean BBQ Burrito with Blackened Fish or Blackened Chicken Regular, In Bowl (no tortilla, rice or bbq sauce) | 1x 0 | $3 \times 8$ |
| Fajita Burrito with Carnitas, Grilled Mesquite Steak, Grilled Mesquite Chicken, Blackened Chicken or Grilled Chicken: Regular, In Bowl (no tortilla, rice or sour cream) | 1X 0 | $3 \times 8$ |
| California Screamin' Burrito: Regular, In Bowl (no tortilla, rice or queso) | 1X 0 | $3 \times 8$ |
| Southwestern Salad with Carnitas, Blackened Fish, Grilled Mesquite Steak, Grilled Mesquite Chicken or Blackened Chicken* (no corn, guacamole or tortilla strips) | 1X | $3 \times 8$ |

## SALADS:

Side Salad*


PROTEINS:
Korean BBQ Burrito with Carnitas, Grilled Mesquite Steak, Grilled Mesquite Chicken or Grilled Chicken, Regular, In Bowl

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## CAPTAIN D'S

COMPLETE LEAN \& GREEN MEALS:

| Grilled Tilapia Salad** | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Skewer Shrimp Salad* $^{*}$ | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Wild Alaskan Salmon Salad* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: |  | $1 \times \bigcirc$ |
| Side Salad* |  |  |
| PROTEINS: |  |  |


| Wild Alaskan Salmon | $1 \times$ |  |
| :---: | :---: | :---: |
| 2 Grilled Shrimp Skewers | $1 \times$ (\%) |  |
| Grilled White Fish \& Shrimp Skewer | $1 \times$ |  |
| Lemon Pepper White Fish | $1 \times$ ( 2 |  |
| Blackened Tilapia | $1 \times$ (\%) |  |
| IEGETABLES: |  |  |


| Broccoli |  | $1 \times \bigcirc$ |
| :--- | :--- | :--- |
| Green Beans |  | $2 \times \bigcirc$ |

CHICK-FIL-A

## COMPLETE LEAN \& GREEN MEALS:

| Spicy Southwest Salad* | $1 \times \bigcirc$ | $3 \times 母$ |
| :--- | :--- | :--- |
| SALAIS: | $1 \times \bigcirc$ | $2 \times \bigcirc$ |
| Side Salad* |  |  |
| PROTEINS: | $1 \times$ |  |
| 12 Count Grilled Chicken Nuggets | $1 \times$ | $1 \times \bigcirc$ |
| Grilled Chicken Sandwich (no bun) |  |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## CHIPOTLE

When ordering, consider the following: skip the tortillas, nachos, beans, rice, sour cream, and cheese; choose a lean protein and have it served on a bed of salad greens; top with vegetables,salsa, and pico de gallo. Refer to the Healthy Ideas for Specific Cuisines section for further guidance.

## COMPLETE LEAN \& GREEN MEALS:

| Paleo Salad Bowl* | 1 X (2) |  |
| :--- | :--- | :--- |

## PROTEINS:

| 4 oz. Chicken, Steak, or Barbacoa | $1 \times$ © |  |
| :---: | :---: | :---: |
| 4 oz. Carnitas | $1 \times$ © |  |
| VEGETABLES: |  |  |


| Cilantro-Lime Cauliflower Rice, Regular Portion |  | $2 X$ |
| :--- | :--- | :--- |
| Fajita Vegetables, Regular Portion |  | $1 \times$ |

## CHOPT

COMPLETE LEAN \& GREEN MEALS:

| Kale Caesar with Chicken* | 1X ${ }^{\text {c }}$ | $3 \times$ |
| :---: | :---: | :---: |
| Palm Beach Salad with Chicken* | 1X | $3 \times \bigcirc$ |
| Asian Crunch Salad* | 1X | $3 \times$ |
| Mexican Caesar with Chicken* | 1X 9 | $3 \times$ |
| Classic Cobb, Half Portion* | 1X ${ }^{\text {co }}$ | $3 \times$ |

## DIG INN

SALADS:

| Cashew Kale Caesar Salad* | 2 C (0) | 2 X © |
| :--- | :--- | :--- |

## PROTEINS:

| Charred Chicken Marketbowl | $1 \times$ |  |
| :--- | :--- | :--- |
| Wild Alaskan Salmon Marketbowl | $1 \times$ |  |

## PROTEINS：（CONT＇D）

| Grilled Organic Tofu Marketbowl | $23 \times$ © |  |
| :--- | :--- | :--- |
| Herb Roasted Chicken Marketbowl | $1 \times$ © |  |
| VEGETABLES： |  |  |
| Cauliflower with Garlic \＆Parmesan | $1 \times$ © | $3 \times$ © |
| Charred Broccoli with Lemon | $2 \times$ © | $2 \times$ © |

## FIREHOUSE SUBS

## COMPLETE LEAN \＆GREEN MEALS：

| Chopped Salads：Grilled Chicken，Turkey or Hook \＆Ladder <br> with Light Italian Dressing＊ | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Hot Specialty Subs（no roll or mayo），Medium：Club On <br> A Sub，Engineer，Hero，Hook \＆Ladder，Spicy Cajun Chicken， <br> Steak \＆Cheese or Turkey Bacon Ranch | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Single Meat Subs（no roll or mayo），Medium：Chicken Breast， <br> Corned Beef，Ham，Pastrami，Roast Beef or Turkey | $1 \times \bigcirc$ | $3 \times 母$ |
| Cold Subs（no roll，mayo or cheese），Medium：Tuna Salad | $1 \times \bigcirc$ | $3 \times 母$ |
| PROTEINS： |  |  |

Hot Specialty Subs（no roll or mayo），Medium：NY Steamer

## HONEYGROW

COMPLETE LEAN \＆GREEN MEALS：

| Kale Chicken Caesar＊ | $1 \times$＠ | $3 \times 8$ |
| :--- | :--- | :--- |

## PROTEINS：

| Hardboiled Egg | $1 / 3 \mathrm{X}$ 〇 |  |
| :--- | :--- | :--- |
| Roasted Chicken | $1 / 2 \mathrm{X}$ © |  |
| Roasted Shrimp | $1 / 2 \times$ |  |

＊Salad options listed are plain without dressings，croutons and other higher calorie／carbohydrate options，unless otherwise noted．

## VEGETABLES:

| Curly Kale |  | $1 \times \bigcirc$ |
| :--- | :--- | :--- |
| Arugula | $1 \times \bigcirc$ |  |
| Baby Spinach | $3 \times 母$ |  |
| Grape Tomatoes | $1 \times \bigcirc$ |  |
| Roasted Broccoli | $1 \times 母$ |  |

JACK IN THE BOX
COMPLETE LEAN \& GREEN MEALS:

| Chicken Club Salad with Grilled Chicken Strips* | 1X ${ }^{\text {co }}$ | $3 \times$ |
| :---: | :---: | :---: |
| Grilled Chicken Salad* | 1X © | $3 \times$ |
| Southwest Chicken Salad with Grilled Chicken* | 1X 0 | $3 \times$ |

SALADS:

| Side Salad* |  | $1 \times$ |
| :--- | :--- | :--- |

JERSEY MIKE'S SUBS
COMPLETE LEAN \& GREEN MEALS:

| Jersey Shore Favorite, In a Tub (no oil) | 1X 0 | $3 \times$ |
| :---: | :---: | :---: |
| Super Sub, In a Tub (no oil) | 1X | $3 \times$ |
| Roast Beef \& Provolone, In a Tub (no oil) | 1x | $3 \times$ |
| Turkey Breast \& Provolone, In a Tub (no oil) | 1x | $3 \times 8$ |
| Veggie, In a Tub (no oil \& vinegar) | 1x 0 | $3 \times 8$ |
| Famous Philly, In a Tub (no cheese) | 1x | $3 \times$ |
| Original Italian, In a Tub (no oil) | 1x | $3 \times$ |
| California Club, In a Tub (no oil) | 1x ${ }^{\text {c }}$ | $3 \times$ |
| Chicken Philly, In a Tub | 1X | $3 \times$ |

## COMPLETE LEAN \& GREEN MEALS: [CONT'D]

| Jersey Shore Favorite, In a Tub (no oil) | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Big Kahuna, In a Tub | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| Grilled Chicken Salad, Half Portion* | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| SALADS: |  |  |


| Tossed Salad* |  | $3 \times$ |
| :--- | :--- | :--- |

JIMMY JOHNS PROTEINS:

| Bootlegger Club Unwich | 1X ${ }^{\text {( }}$ | $1 \times$ |
| :---: | :---: | :---: |
| Club Lulu Unwich | 1X © | $1 \times$ |
| KFC |  |  |

SALADS:

| Side Caesar Salad |  |
| :--- | :--- | :--- |
| Side House Salad* | $2 \times$ |

## PROTEINS:

| Kentucky Grilled Chicken, 3 Whole Wings | 1 x (\%) |  |
| :---: | :---: | :---: |
| Kentucky Grilled Chicken, 2 Drumsticks | $1 \times$ |  |
| Kentucky Grilled Chicken, Drumstick \& Thigh | 1x ${ }^{\text {c }}$ |  |
| Kentucky Grilled Chicken, Breast | $1 \times$ \% |  |
| Nashville Hot Kentucky Grilled Chicken, Breast | 1X |  |
| Nashville Hot Kentucky Grilled Chicken, 2 Drumsticks | 1X 0 |  |
| Nashville Hot Kentucky Grilled Chicken, Drumstick \& Thigh | 1X |  |
| VEGETABLES: |  |  |
| Green Beans, Individual |  | $1 \times$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

| MISSION BBQ |  |  |
| :---: | :---: | :---: |
| SALADS: |  |  |
| Entrée Salad* |  | $3 \times$ |
| Side Salad* |  | $1 \times \bigcirc$ |
| PROTEINS: |  |  |
| Meat Market: Chicken, Half Portion | $1 \times$ |  |
| Meat Market: Lean Brisket, Half Portion | $1 \times$ 웅 |  |
| Meat Market: Pulled Chicken, Half Portion | 1 x 웅 |  |
| Meat Market: Pulled Pork, Half Portion | $1 \times$ |  |
| Meat Market: Turkey | 1 x 웅 |  |
| Meat Market: Smoked Salmon, Half Portion | $1 \times$ 웅 |  |
| VEGETABLES: |  |  |
| Green Beans \& Bacon | 1x © | $3 \times$ |
| NOODLES \& COMPANY |  |  |
| COMPLETE LEAN \& GREEN MEALS: |  |  |
| Crilled Chicken Caesar Salad with Caesar Dressing, Regular* | 1 x (2) | $3 \times$ |
| The Med Salad with Chicken and Spicy Yogurt Dressing, Regular* | $1 \times$ | $3 \times$ |
| Zucchini Pesto with Grilled Chicken, Small | 1 x ( ${ }^{\text {c }}$ | $3 \times$ |
| Chicken Veracruz Salad with Jalapeño Ranch Dressing, Small* | $1 \times$ | $3 \times$ |
| Zucchini Rosa with Grilled Chicken, Small | 1x © | $3 \times$ |
| SALADS: |  |  |
| Caesar Side Salad with Caesar Dressing* | 1x © | 2 C © |

Leaner
Leanest


Green
PANDA EXPRESS
COMPLETE LEAN \& GREEN MEALS:

| Shanghai Angus Steak | 1X ${ }^{\text {c }}$ | $3 \times$ |
| :---: | :---: | :---: |
| PROTEINS: |  |  |
| Grilled Teriyaki Chicken | 1X ${ }^{\text {a }}$ |  |
| String Bean Chicken Breast | $1 / 2 \mathrm{x}$ ( 앙 | $3 \times$ |
| Mushroom Chicken | $1 / 2 x$ (0) | $3 \times 9$ |
| Broccoli Beef | $1 / 2 \mathrm{x}$ (2) | $3 \times 9$ |
| Vegetables: |  |  |


| Super Greens | $3 \times \bigcirc$ |
| :--- | :--- |
| PANERA BREAD |  |

COMPLETE LEAN \& GREEN MEALS:

| Asian Sesame with Chicken Salad, Whole Size* | 1 x (앙 | ${ }^{3} \times$ |
| :---: | :---: | :---: |
| Caesar Salad with Chicken, Whole Size* | 1 x (웅 | $3 \times$ |
| Green Goddess Cobb Salad, Half Size* | 1 x (웅 | $3 \times$ |
| SALADS: |  |  |
| Caesar Salad with Caesar Dressing, Half Portion* | $2 \times$ (0) | $3 \times \bigcirc$ |
| POPEYES |  |  |
| PROTEINS: |  |  |
| Blackened Tenders | 1 x |  |
| Vegetables: |  |  |
| Green Beans, Regular |  | $2 \times$ |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## PROTEIN BAR \＆KITCHEN

COMPLETE LEAN \＆GREEN MEALS：

| Buffalo Salad＊ | $1 \times$ 〇 | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Kale Chicken Caesar Salad，Half Portion＊ | $1 \times$ 〇 | $3 \times \bigcirc$ |

## PROTEINS：

| Beyond Chorizo Scramble | $1 \times \bigcirc$ |  |
| :--- | :--- | :--- |
| Egg White，Spinach \＆Feta Scramble | $1 \times \bigcirc$ | $2 \times \bigcirc$ |
| Big Bacon Scramble | $1 \times \bigcirc$ |  |
| Steak \＆Eggs Scramble（no beans） | $1 \times \bigcirc$ |  |

## DDOBA

When ordering，consider the following：skip the tortillas，nachos，beans，rice，sour cream，and cheese； choose a lean protein and have it served on a bed of salad greens；top with vegetables，salsa，and pico de gallo．Refer to the Healthy Ideas for Specific Cuisines section for further guidance．

## PROTEINS：

| Pulled Pork | $1 / 2 \mathrm{X}$ © |  |
| :--- | :--- | :--- |
| Eggs | $2 / 3 \times$ 人 |  |
| Grilled Adobo Chicken | $1 / 2 \mathrm{X}$ 〇 |  |

## VEGETABLES：

| Fajita Vegetables |  | $2 \times 8$ |
| :--- | :--- | :--- |
| Mexican Cauliflower Mash | $1 \times$（0） | $1 \times 8$ |
| Pico de Gallo |  | $1 \times 8$ |

## QUIZNOS

COMPLETE LEAN \＆GREEN MEALS：

| Turkey Ranch \＆Swiss Full Salad＊ | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Honey Mustard Chicken Full Salad，Half Portion＊ | $1 \times \bigcirc$ | $3 \times \bigcirc$ |

COMPLETE LEAN \& GREEN MEALS: (CONT'0)

| Spicy Monterey Full Salad* | 1X ${ }^{\text {c }}$ | $3 \times$ |
| :---: | :---: | :---: |
| Mesquite Chicken Half Salad* | 1X | $3 \times \bigcirc$ |
| Italian Meatball Half Salad* | 1X ${ }^{\text {c }}$ | $3 \times$ |
| SUBWAY |  |  |

## SALADS:

| Roast Beef Salad* | $11 / 2 \times$ | $3 \times$ |
| :---: | :---: | :---: |
| Veggie Delight Salad* |  | $3 \times$ |
| Steak and Cheese Salad* | $112 x$ (2) | $3 \times$ |
| Oven Roasted Chicken Salad* | $1 / 2 \times$ c | $3 \times$ |
| Rotisserie-Style Chicken Salad* | $1 \times 9$ | $3 \times$ |
| Cold Cut Combo Salad* | $1 / 2 \mathrm{x}$ (2) | $3 \times 9$ |
| Italian B.M.T. Salad* | $1 / 2 \mathrm{x}$ (2) | $3 \times$ |
| Subway Club Salad* | $1 / 2 \times$ | $3 \times$ |
| Turkey Breast Salad* | $1 / 2 \times$ | $3 \times 9$ |
| Black Forest Ham Salad* | $1 / 2 x$ ( | $3 \times 9$ |

## PROTEINS:

| Chicken Patty, Roasted | $1 / 2 x$ |  |
| :--- | :--- | :--- |
| Chicken Strips, Regular or Buffalo | $1 / 2 x$ |  |
| Chicken Strips, Teriyaki Clazed | $1 / 2 x$ |  |
| Roast Beef | $1 / 2 x$ |  |
| Steak (no cheese) | $1 / 2 x$ | 0 |
| Subway Club Meats | $1 / 2 x$ |  |
| Veggie Patty | $1 / 2 x$ | 0 |
| Egg Patty (white) | $1 / 2 x$ |  |

*Salad options listed are plain without dressings, croutons and other higher calorie/carbohydrate options, unless otherwise noted.

## PROTEINS：（CONT＇D）

| Rotisserie－Style Chicken | 112x |  |
| :---: | :---: | :---: |
| VEGETABLES： |  |  |
| Tomato Basil Soup | 1X（0） | $3 \times 9$ |

GOMPLETE LEAN \＆GREEN MEALS：

| Protein Bowl（no citrus slaw）：Blackened or Charbroiled <br> Chicken，Blackened or Charbroiled Fish，Shrimp，Salmon <br> or any combination of these protein options | $1 \times$ 〇 | $3 \times \bigcirc$ |
| :--- | :--- | :--- |
| Kale Kai Salad with Charbroiled Fish，Blackened Fish， <br> Charbroiled Chicken，Blackened Chicken，Carne Asada， <br> Carnitas or Salmon＊ | $1 \times \bigcirc$ | $3 \times \bigcirc$ |
| WENDY＇S |  |  |

COMPLETE LEAN \＆GREEN MEALS：

| Southwest Avocado Chicken Salad，Half Size＊ | $1 \times \bigcirc$ | $3 \times 母$ |
| :--- | :--- | :--- |
| Parmesan Caesar Chicken Salad，Half Size＊ | $1 \times \bigcirc$ | $3 \times 母$ |

## ZOE＇S KITCHEN

## PROTEINS：

| Chicken Kabobs | 1X $\bigcirc$ |  |
| :---: | :---: | :---: |
| Salmon Kabobs | 1 X （2） |  |
| Shrimp Kabobs | 1 X － |  |
| Spicy Chicken Kabobs： | 1X 0 |  |
| Mediterranean Chicken | 1X 0 |  |
| Vegetables： |  |  |
| Roasted Vegetables | 1X（0） | $2 \times$ |

＊Salad options listed are plain without dressings，croutons and other higher calorie／carbohydrate options，unless otherwise noted．

Notes:

Notes:


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[^0]:    This guide is a review and rating of menu options at various restaurants. OPTAVIA LLC is an independent entity not associated with any of the restaurants named throughout this guide.

