## The <br> Dining Out <br> 1




## Dining Out Is In

Letting someone else do the cooking is an indulgent and often necessary luxury. So we dine out. Sometimes we do it because we're too busy to cook; other times we eat out because it's an easy and enjoyable way to spend quality time with family.

But restaurants are in business to keep their customers coming back for delicious foods. Too often that means salty, fat-laden, calorie-dense meals in portions three times a normal serving size. And the more often you eat out, the more normal restaurant portions can seem. That's why dining out can sometimes sabotage your best plan.

But it doesn't have to.

## Eat Out on Plan

With the help of this guide, you can make choices that let you enjoy a night away from the stove without putting your own health needs on the back burner.

Dining Out will help you make healthy choices, whether you're at a whitetablecloth restaurant or a take-out joint.

This guide features everything from food and behavior tips to meal examples. Medifast's Registered Dietitians have evaluated the menus of over 90 sit-down and fast-food restaurants and have selected items that fit the nutritional profile of the Lean \& Green ${ }^{\text {TM }}$ Meal, so you can stay on track-whether you're losing or maintaining that loss.

Each menu item is broken down into the Lean/Leaner/Leanest, Green, and Healthy Fat categories. You may notice that the breakdowns don't always match the recommendations on the Lean \& Green ${ }^{\text {TM }}$ Options List. This is because the breakdown was determined based on the nutrition information and evaluated based on total calorie, fat, carbohydrate, protein, and sodium content.

## Food Choices 5

## Behavior Choices

Maintenance

Sit Down
Restaurant

While this is not by any means a complete list (some menu items that might have fit our Lean \& Green ${ }^{\text {™ }}$ criteria could not be included due to lack of nutrition information), you should find enough here to keep you happy, motivated, and on plan!

## Lean \& Green ${ }^{\text {TM }}$ Basics

When you dine out, use the Lean \& Green ${ }^{\text {rM }}$ Meal guidelines to make informed choices, particularly for menu items not included here.

## (0) The Lean

Look for the leanest protein choices-such as boneless, skinless chicken breast; fish; or lean cuts of beef and pork. The USDA lists over 29 cuts of lean beef, and five-eye of round, sirloin tip, top round, bottom round, and top sirloin-are considered extra lean ( 5 g of fat or fewer for 3.5 oz.; lean cuts are double). Chicken should be skinless, and breasts (white meat) are better than thighs (dark meat).

## (4) The Green

Fill up on non-starchy, lower-carbohydrate vegetables such as 1 cup of green leafy vegetables (e.g. endive, lettuce, or raw spinach). You can also choose from more moderate or higher carbohydrate vegetables on the Green list such as asparagus, cauliflower, broccoli, or tomatoes, but limiting them to $1 / 2$ cup serving size. You will want to choose a total of 3 servings of any combination of lower, moderate, or higher carbohydrate vegetables. All three levels of carbohydrates are appropriate for the Medifast Program.

## (Q) Healthy Fats and (1) Condiments

- Order your food naked, with sauces, dressings, and toppings on the side.
- Ask that your food be prepared without extra butter or oil.
- Be mindful of the condiments you use, and consider using lower carbohydrate Medifast Meals for the remainder of the day.

When in doubt, choose lean, skinless chicken or grilled fish with salad greens or steamed vegetables, which you can find almost everywhere.


Remember that even a small amount of bread, rice, pasta, potatoes, sweetened drinks, fruit, juice, desserts, or alcoholic beverages may take you out of the fat-burning state, cause cravings, and slow your weight-loss progress.

## Dining Out Tips

We've divided these tips into three categories: the first, Food Choices, is full of good advice for making your meal selection; the second, Behavior Choices, will help you make the most out of every restaurant meal; the third, Maintenance Choices, will help you keep your health gains-and weight loss-for a lifetime.

## Food Choices

## Buffets

There's no greater array of choices than at a buffet! But you'll need to be particularly mindful. It's easy to overeat and tack on extra calories. So stick with lean proteins and non-starchy vegetables. Train yourself to notice the appearance of food; butter, oil, dressings, and other toppings used to prepare foods will often make themselves visible. So move on-or take a small sample.

## Dressings \& Sauces

This often-healthy source of fat is easy to overdo. Ask for dressings and sauces on the side so you can monitor your portions. Try dipping your fork lightly into the dressing before grabbing a bite of salad, or drizzle the sauce lightly at your own discretion. Choose reduced-fat or low-fat options when they are available, but note that fat-free options tend to be higher in sugar and salt and don't supply your body with the healthy fat it needs. When there's a dearth of options, oil and vinegar is an allnatural, tasty dressing that is on plan, and it even enhances some lean meat dishes!

## Toppings

Whether it's a sandwich or a salad, toppings can quickly add calories to your meal. Choose raw veggies-lettuce, tomato, cucumbers-and forego things like cheese, which is high in fat; restaurants don't typically use low-fat cheeses. Use small amounts of mustard, ketchup, and light mayonnaise to save calories without sacrificing flavor.

## Preparation

Request that your food be baked, broiled, poached, roasted, steamed, or grilled. Avoid terms like crispy, creamy, au gratin, or fried.

## Beverages

Follow the recommended beverage guidelines. Plain water is always appropriate; spruce it up with a lemon wedge and ice. Stick to calorie-free beverages, like diet soda (in moderation), unsweetened tea, coffee, and sparkling water or sodium-free seltzer.

## Alcohol

Medifast does not recommend the use of alcohol for people following the 5 \& 1 Plan ${ }^{\circledR}$, especially if you have diabetes.

Not only does alcohol add empty calories, it promotes dehydration and can decrease inhibitions, lessening one's resistance to temptations. Further, alcohol's effects on those following a reduced-calorie meal plan may be felt more rapidly and may increase the possibility of related side effects.

That said, the choice to drink an alcoholic beverage is up to each individual. So if you choose to imbibe, choose wisely.

- Select plain liquors with zero-calorie mixers or chasers (vodka or clear rum and diet soda, gin and soda water or diet tonic, etc.). Avoid those fancy drinks-margaritas, daiquiris, pina coladas-with loads of calories.

Drink a glass of water in between each adult beverage you consume to slow you down and fill you up.

- Never skip a Medifast Meal or portion of the Lean \& Green ${ }^{\text {TM }}$ Meal to allow yourself extra alcohol calories.
- Remember that $1-1 / 2$ ounces of clear, distilled alcohol has about 100 calories but contains no carbohydrates, which makes it a better choice than wine or beer for the 5 \& 1 Plan ${ }^{\circledR}$. But while it's the best choice for alcohol consumption, abstaining is a better choice for overall health, not to mention weight loss.

Alcohol should accompany a meal, especially for persons with diabetes, who could suffer hypoglycemic episodes as a result of a reduced calorie diet and some medications for diabetes.

- Keep in mind that while the body is in the fat-burning state, the liver is working hard to process and metabolize excess fat stores. When alcohol is consumed, the liver metabolizes it first instead, increasing the strain on your hard-working organ. Your liver may become less efficient during your weight-loss journey, and your goals may be delayed.
- Adjust meal choices when selecting higher-carbohydrate beverages like light beer or wine. Choose lower-carb meals like Medifast Eggs, Orange Blend, Caramel Crunch Bar, Fruit \& Nut Crunch Bar, and Chicken Noodle Soup.

Choose from the lower-carb veggies, and stay away from higher-carb meatless options. Eliminate all other optional condiments, snacks, and Infusers.

## Sample Day with Lower-Carbohydrate Choices

## KEY: <br> (1) <br> Medifast Meals <br> (0) Lean <br> (8) Green <br> ()) Healthy Fats

7:30 a.m. Medifast Eggs

10:00 a.m.
■ Medifast Cold Drink
12:30 p.m.
(1)

- Medifast Crunch Bar

3:00 p.m.
(1)

Medifast Soup
6:00 p.m.
■ 7 oz of steamed shrimp

- 2 cups spring mix, $1 / 2$ cup of mushrooms

■ 2 Tbsp low-carbohydrate salad dressing 5 oz red wine

9:00 p.m.
11
■ Medifast Hot Drink

## Portion Sizes

Pay attention to proper portion sizes. When sizes aren't listed, remember these visual cues:

3 oz protein = deck of cards
$1-1 / 2$ oz of cheese $=$ three stacked dice (about the size of your thumb)
3 oz of any type of fish = one checkbook
1 oz of lunch meat = one compact disc
1 cup = one baseball
$1 / 2$ cup $=$ one light bulb
$1 / 4$ cup = one golf ball
1 Tbsp = one poker chip

## Behavior Choices

## Eat mindfully

Stay attuned to your body's hunger and fullness cues by eating slowly. Chew, chew, chew, and savor every wonderful flavor. Soak up the atmosphere and the company around you. Stop eating occasionally, putting your fork or spoon down between bites, taking sips of water, talking with your companions. Halfway through the meal, determine whether you're still hungry. It typically takes your stomach 15 to 20 minutes to signal your brain that you've had enough food.

## Be prepared

It helps to apply this motto to just about everything these days, but it's especially helpful when dining out. Should a spontaneous dining opportunity present itself, you'll know just what to do. The following tips will help you maintain control.

## Research menus

These days, it's common for restaurants to have a web presence, and this means you'll probably find a menu online. 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.

Looking over the offerings in advance lets you take your time and make careful 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 plan, ask! Many restaurants are willing to accommodate simple requests for something within the Lean \& Green ${ }^{\text {tw }}$ Meal guidelines.

Just as you would not think twice about ordering something special for a child or adult with food allergies or other special needs, you should feel good about inquiring about healthy choices just because you're worth it!

## Pick good companions

Sometimes whom you eat with is almost as important as where you dine. The first few times you eat in a restaurant after starting the $5 \& 1$ Plan ${ }^{\oplus}$, be sure your dinner companions are supportive of you and your endeavors. Soon, you'll be comfortable enough to make the right choices, no matter the company.

## Feed your spirit and your relationships

Dining out and enjoying social gatherings strengthen bonds between people, so food doesn't have to take center stage.

## Think positive thoughts

Our inner dialogue can get us into trouble when we 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 cake, it's all over and you've blown it. Try counterbalancing these ideas with more constructive thoughts, such as, "It's going to be tough not eating dessert, but I'll be okay. I have techniques I can use, and my health goals are definitely worth it."

## 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. "Thanks, but no thanks: I'm completely committed to healthy eating right now."

## Maintenance Tips

Already reached your goal? When you've worked hard to achieve your new standard of health, knowing your way around a restaurant menu is a valuable skill that will keep you healthy. And while all the tips above still count, you'll get a little more leeway.

## Choose the right carbohydrates

Choose reasonable servings of whole-grain bread or brown rice, whole fruit, and vegetables. Avoid refined carbohydrates-sugar, white bread, pasta, rice, pastries, baked goods, frozen desserts, sweet sauces (barbecue, ketchup, duck sauce, syrup, fruit glazes),
and sugar-sweetened sodas, liqueurs, and mixed drinks. Once you're in Maintenance, healthier cocktail options include a glass of dry red wine or a shot of spirits in a calorie-free mixer.

## Limit fat

Opt for lean protein and healthy fats like olive oil. Steer clear of fried foods (including wontons and tortilla chips), butter, creamy soups and sauces, peanut sauce, coconut milk, scampi, creamy salad dressing, mayonnaise, pâté, ice cream, melted cheese, burgers, hot dogs, bacon, sausage, cold cuts, ham, and fatty meats.

## Limit calories

Restaurant portions-even of healthy items-are often enormous. Learn to visually measure appropriate portion sizes. Estimate a serving size of protein as the size of a deck of cardsabout 3 ounces. A half-cup of vegetables would fill a light bulb. A tablespoon of fat is about the size of a poker chip. When your dish comes, plan to take at least half of it home. If it helps, ask the kitchen to put half in a to-go container before they bring it out!

> Consult the Medifast Maintenance Guide for additional food choices and guidance for healthy eating over the long term.

The next few pages focus on specific meals you'll find at many popular restaurants. But remember: while this guide is designed to help you when you eat out, be sure you're doing so fewer than three times per week for a healthier life. Cooking healthy
meals at home is another positive way to bond with friends and family! Spend that extra effort on your health-you're worth it!

Key for Restaurant Options
(3)

Leaner


Leanest
5 Green


Healthy
Fats
Fats

## Sit Down Restaurant Options

## Applebee's <br> Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:



Salad:
Applebee's House Salad (no dressing)
$2 x$ (8) $2 \times$

## Protein:

7 oz House Sirloin
9 oz House Sirloin
1x 0

Chili Bowl
$1 x$


## Vegetable:

Steamed Broccoli

## Bahama Breeze

## Salad:

Breeze Salad
$1 \times 8$
1x (0)

## Protein:

Beef:
Center Cut Filet Mignon with Onion \& Tomato
1x 0
Chicken:
Grilled Jamaican Jerk Chicken
Grilled Jamaican Jerk Chicken, Lighter Portion
Wood Grilled Chicken Breast
Grilled Chicken with Cilantro Creama ..... 1x ..... 0
Lighter Portion Grilled Chicken with Cilantro Creama ..... $1 / 2 x$
Seafood:
Jerk Painted Fresh Salmon, Lunch PortionMO
Jerk Painter Fresh Mahi, Lunch Portion$1 / 2 x$
Jerk Painted Fresh Tilapia, Lunch Portion
Jerk Painted Fresh Halibut, Lunch Portion$3 / 4 x$
Jerk Painted Fresh Salmon, Dinner Portion
Jerk Painted Fresh Mahi, Dinner Portion$1 / 2 x$
Jerk Painted Fresh Tilapia, Dinner Portion1x
Jerk Painted Fresh Halibu, Dinner PortionSimply Grilled Fresh Salmon, Lunch Portion$1 \times$1x3/4x$1 / 2 x$。
Simply Grilled Fresh Mahi, Lunch PortionSimply Grilled Fresh Tilapia, Lunch Portion$1 / 2 x$
Simply Grilled Fresh Halibut, Lunch Portion$1 / 2 x$
Simply Grilled Fresh Salmon, Dinner Portion1/2x
Simply Grilled Fresh Mahi, Dinner Portion1xSimply Griled Fresh Mahi, Diner PortionSimply Grilled Fresh Tilapia, Dinner PortionSimply Grilled Fresh Halibut, Dinner Portion
Pan Seared Fresh Mahi, Lunch Portion
Pan Seared Fresh Tilapia, Lunch Portion$3 / 4 x$1x
Pan Seared Fresh Halibut, Lunch Portion1x
Pan Seared Fresh Salmon, Lunch Portion1x$1 / 2 x$
Pan Seared Fresh Salmon, Dinner Portion$1 / 2 x$Pan Seared Fresh Mahi, Dinner Portion
Pan Seared Fresh Tilapia, Dinner Portion1x
Pan Seared Fresh Halibut, Dinner Portion1x
Vegetable:
Green Beans ..... 1x
Tomato Salad ..... 2x
Blue Hickory Blues \& BBO
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Spinach Salad with Turkey ..... 1x 0
3x
Protein:
Grilled Salmon Plate ..... 1x©
Vegetable:
Collard Greens ..... 2x
Garlic Green Beans $2 \times 8$ ..... $1 \times$ (0)
Bob Evan's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Cobb Salad, Savor Size (no dressing)1x 0$3 x \square$
Protein:
Beef:
Breakfast Sirloin Steak1x(0)
Chicken:
Garlic Butter Grilled Chicken Breast1x
Grilled Chicken Breast1xWildfire Chicken Breast
Grilled Chicken Tenders ..... $1 / 4 \mathrm{x}$ per, eat 4
Citrus Herb Chicken ..... 1x
Egg:
1 Hard Cooked Egg ..... $1 / 3 x$ (
1 Scrambled Egg$1 / 3 x$ (2)
2 Scrambled Eggs ..... $2 / 3 x$ (ㅇ)
3 Scrambled Eggs ..... 1x
3 Scrambled Bob Evans Egg Lites$1 / 2 x$
3 Scrambled Egg Whites
$1 / 2 x$Border Scramble Omelet with Bob Evans Egg Lites$1 x$
Border Scramble Omelet with Egg Whites
Farmer's Market Omelet with Bob Evans Egg Lites
Farmer's Market Omelet with Egg Whites
Garden Harvest Omelet with Bob Evans Egg Lites
Garden Harvest Omelet with Egg Whites
Garden Harvest Omelet with Egg Whites
Ham \& Cheddar Omelet with Bob Evans Egg Lites
Ham \& Cheddar Omelet with Bob Evans Egg Lites
Ham \& Cheddar Omelet with Egg Whites
Western Omelet with Bob Evans Egg Lites1x 0$1 x$(0)1x(0)1x(0)1x (0)1x(0)1x1x(0)
Western Omelet with Egg Whites$1 \times$ (0)
Seafood:
Garlic Butter Salmon
Salmon\%
Wildfire Salmon$1 \times(6)$,1x (Blackened Whitefish1x (2)
Turkey：
Turkey Sausage Link， 1 Link ..... $1 / 3 x$ ..... （0）
Salad：
Farmhouse Garden Salad（no dressing） $2 x-1 x$ ..... $1 \times$（0）
Heritage Chef Salad，Savor Size（no dressing）
Fresh Garden Salad ..... $\begin{array}{cc}1 / 2 x \bigcirc & 1 x 母 \\ & 1 x 母 \\ 2 x \bigcirc & 1 x \text {（0）}\end{array}$
Specialty Garden Salad ..... $1 / 2 x \bigcirc 1 x \bigcirc$

$2 x \bigcirc 1 x 母$
$1 x$（0）
Vegetable：
Green Beans ..... $1 \times 8$
Broccoli Florets ..... 1x
Condiments：
Light Ranch Dressing ..... 2x（6）
Bonefish Grill
Protein：
Beef：
6 oz Filet1x 0
Fish／Seafood：
Long Fin Tilapia$1 x$（0）
Salmon ..... 1x
Rainbow Trout$1 \times$（0）
Grouper ..... 1x
Grouper，Small1x 아
Norwegian Salmon ..... 1x
Norwegian Salmon, Small ..... 1x ..... (0)

Mahi Mahi

Mahi Mahi

Mahi Mahi

Mahi Mahi

Mahi Mahi .....  .....  .....  .....  ..... 1x .....  .....  .....  .....  ..... 1x .....  .....  .....  .....  ..... 1x .....  .....  .....  .....  ..... 1x .....  .....  .....  .....  ..... 1x

Mahi Mahi, Small

Mahi Mahi, Small

Mahi Mahi, Small

Mahi Mahi, Small

Mahi Mahi, Small .....  .....  .....  ..... 1x .....  .....  .....  ..... 1x .....  .....  .....  ..... 1x .....  .....  .....  ..... 1x .....  .....  .....  ..... 1x

Rockfish

Rockfish

Rockfish

Rockfish

Rockfish .....  .....  .....  ..... $1 \times 0$ .....  .....  .....  ..... $1 \times 0$ .....  .....  .....  ..... $1 \times 0$ .....  .....  .....  ..... $1 \times 0$ .....  .....  .....  ..... $1 \times 0$

Rockfish, Small

Rockfish, Small

Rockfish, Small

Rockfish, Small

Rockfish, Small .....  .....  ..... 1x .....  .....  ..... 1x .....  .....  ..... 1x .....  .....  ..... 1x .....  .....  ..... 1x

Halibut

Halibut

Halibut

Halibut

Halibut .....  ..... 1x .....  ..... 1x .....  ..... 1x .....  ..... 1x .....  ..... 1x
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp ..... 1x 0 ..... 1x 0 ..... 1x 0 ..... 1x 0 ..... 1x 0
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp
Halibut, Small
Sea Scallops and Shrimp ..... 1x ..... 1x ..... 1x ..... 1x ..... 1x ..... O ..... O ..... O ..... O ..... O ..... (0) ..... (0) ..... (0) ..... (0) ..... (0) ..... 0 ..... 0 ..... 0 ..... 0 ..... 0 ..... (0) ..... (0) ..... (0) ..... (0) ..... (0)
Salad:
Bonefish House Salad $2 \times 8$ ..... 1x (0)
Vegetable:
Side Green Beans1x $81 \times$ (0)
Side Steamed Broccoli (no butter) ..... 2xSide Steamed Vegetable Medley$2 x \leqslant 1 x$ (0)
Condiments:
Light Balsamic Dressing ..... 1x (0)
Bubba Gump Shrimp Company
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Salmon and Vegetable Skillet (no rice)Shrimp Caesar Salad

Protein:
Bourbon Street Mahi (no mashed potatoes)
${ }^{1 \times} 0$ ..... 1x ..... 2xShrimp and Vegetable Skewers (no rice)
Jumbo Shrimp Cocktail (no sauce)1x

## Salad:

Caesar Salad $2 x$ 1x (0)

## Vegetable:

## Steamed Broccoli



## Cactus Jack's

Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Chicken Caesar Salad $1 x$ (2) $3 x$ 8
Blackened B \& B Salad with Non-Fat Dressing
Chicken Fajita Salad


## Salad:

House Salad with Non-Fat Dressing
2x

## California Pizza Kitchen

## Complete Lean \& Green ${ }^{\text {TM }}$ Meal:

Classic Caesar Salad with Grilled Shrimp, Half Sized
Roasted Veggie Salad with Grilled Shrimp, Half Sized
Classic Caesar Salad with Grilled Chicken Breast, Half Sized

## Capital Grille

## Salad:

Spinach Salad
$2 x$ 2x (0)

## Protein:

Beef:
8 oz Filet Mignon with Mushroom and Onions
1x
 $2 x$

## Seafood:

Broiled Lobster (no butter)1xOysters on Half Shell$1 / 2 \mathrm{x}$Shrimp Cocktail (no sauce) ..... 1x
Vegetable:
Field Green, Tomatoes, Fresh Herbs Appetizer ..... 1x
Fresh Asparagus (no hollandaise) ..... 1x ..... 0
Carrabba's Italian Grill
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Carrabba's Caesar Salad with Shrimp, Light Balsamic Dressing1x (0)$3 x \square$Carrabba's Caesar Salad with Chicken, Light Balsamic Dressing1x$\therefore 0$
Italian Cobb Salad with Shrimp, Light Balsamic Dressing1x$3 x$-
Italian Cobb Salad, Light Balsamic1x (2)
Protein:
Grilled Chicken, Small1x
Salad:
Side Caesar Salad, Light Balsamic Dressing ..... $1 x \bigcirc 1 x$ ..... (0)
Side House Salad, Light Balsamic Dressing 2x ..... 1x ..... (C)
Vegetable:
Asparagi Alla Romano
$1 x<2 x$
Grilled Vegetables
2x - ..... 1x ..... (0)Broccoli Alla Gratinatta2x$2 x$(0)

## Chevy's Fresh Mex

## Salad:

Mixed Baby Green Salad (no dressing)$3 x \bigcirc 1 x$ (0)Protein:
Original Chicken Sizzling Platter (chicken and vegetables only) ..... 1x (0) ..... $2 x 8$
Chicken \& Steak Sizzling Platter (meat and vegetables only) 1x ..... $2 \times 8$
Chicken \& Shrimp Sizzling Platter (meat and vegetables only) ..... $1 x$ (O) $2 x-8$
Condiment:
Guacamole ..... 1x
Chili's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Salad
1x ..... 당
0
Protein:
Beef:
Classic Sirloin$1 \times$ (2)
Seafood:Grilled Salmon with Broccoli (no rice)${ }_{1 x}$ (ㅇ) ${ }_{1 x}$ ©
Salad:
Lunch House Salad (no dressing)2x
Condiments:
Low Fat Ranch Dressing ..... 1x (0)
Avocado Slices1x(C)

## Vegetable:

Steamed Broccoli$1 x \rightarrow 1 x$
## Cracker Barrel

## Protein:

## Chicken:

Country Dinner Plate: Grilled Chicken Tenderloins
Seafood:
Country Dinner Plate: Catfish Spicy Grilled $1 / 2 x$


## Salad:

Tossed Salad0
Vegetable:
Green Beans ..... $1 \times 8$
Damon's Grill \& Sports Bar
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Breast Salad ..... 1x
Protein:
Beef:
Butchers Filet Mignon ..... 1x
8 oz Grilled Prime Rib1x(0)os
Chicken:
Chimi Chicken1x
Flame Grilled Chicken
1x

## Seafood:

Bourbon Salmon, Lunch Portion1x 0
Salad:
House Salad$1 \times 8$1x (0)
Southwestern Chop Salad1x (0)$3 x \square$
Specialty Salad$1 \times 8$
Vegetable:
Grilled Vegetables ..... $1 \times 8$ ..... $1 \times$ (0)
Broccoli Florets ..... $1 \times 8$
Green Beans $2 x$ ..... $2 x$ (0)
Sautéed Vegetables $2 \times 8$ ..... 1x (0)
Condiments:
1.5 fl oz Italian Dressing, Low Calorie$3 x-1$
Denny's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Chicken Deluxe Salad, Grilled Chicken ..... 1x ..... $3 x \bigcirc$
Protein:
Eggs:
Fit Fare Omelet1x(0)
2 Eggs$2 / 3 x$2 Egg Whites$1 / 4 \mathrm{X}$
Ham:
Grilled Ham Slice$1 / 2 x$

## Salad:

Garden Salad (no dressing) $1 x<1 x$ (0)

## Vegetable:

## Broccoli <br> Don Pablo's

$1 \times 8$

## Protein:

Chicken:
Grilled Chicken (no rice or beans)


Seafood:
Grilled Tilapia (no rice or beans)
1x
Grilled Shrimp (no cilantro lime butter sauce)
1x


## Salad:

> Side Salad

## Vegetable:

## Seasoned Vegetables



## Condiments:

Ranch Dressing
Cilantro Ranch Dressing
1x


## Famous Dave's

Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Caesar Salad, Lunch Sized
$1 x$ © $3 x$

## Vegetable:

Broccoli
Condiments:
Light Italian Dressing ..... 1x ..... (0)
Farmer Boys
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Chef's Salad ..... 1x 0 ..... $3 x-8$
Char Broiled Chicken Salad 1x ..... $3 \times 8$
Tuna Salad ..... $1 x$ (2) $3 x \bigcirc$
Fleming's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Lobster Cobb Salad ..... $1 x \circlearrowleft 3 x>$
Protein:
Beef:
Petite Filet1x 0
Seafood:
Lobster Tail, $1 / 2$ Portion ..... 1x
Salad:
Wedge 2x ..... 1x (C)
Vegetable:
Steamed Spinach$2 \times 8$
Sautéed Green Beans$3 \times 8$
Grilled Asparagus$2 \times 8$

## Fogo De Chao

## Protein:

## Beef:

5 oz Fraldina, Bottom Sirloin with Rock Salt ..... 1x(0)
5 oz Picanha, Sirloin Beef with Sea Salt ..... 1x
5 oz Alcarta, Top Sirloin Beef with Rock Salt
5 oz Alcarta, Top Siroin Beefwith Rock Salt1x
5 oz Filet Mignon, Beef Tenderloin with Rock Salt1x(8)(0)
5 oz Picanha, Sirloin with Garlic ..... 1x앙
Chicken:
5 oz Frango, Chicken Thigh (no skin)1x(3)
Lamb:
5 oz Cordeiro, Lamb Chop ..... 1x
Pork:
5 oz Lombo, Pork Loin with Parmesan Cheese1x ©
Seafood:
Smoked Salmon1x (
Vegetable:
Green Olives1x (6)
Cherry Peppers ..... 1x
Cherry Tomatoes$1 \times 8$
Mixed Green Salad with Tomatoes ..... 1x
Romaine Lettuce1x-
Spinach Salad with Tomatoes ..... 1x
Parmesan Cheese1x (1)
Cucumber \& Onion Salad ..... $1 \times 8$
Fresh Tomato Slices ..... 1x
Asparagus1x5
Zucchini Slices ..... 1x1x
Red \& Yellow Peppers
Green Bean Salad1x
Fresh Broccoli Florets ..... 1xShitake Mushrooms1x
Friendly's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Salad (no dressing) ..... 1x ..... $3 x \curvearrowright$
Protein:
Cheese:
Swiss Cheese$1 / 2 x$ (0)
Chicken:
Grilled Chicken Breast ..... $3 \times$ ©
Meatless:
Boca Burger (no bread) ..... $3 / 4 \mathrm{x}$
Turkey:
Turkey Burger (no bread) ..... $3 / 4 x$
Vegetable:
Garden Vegetable Side$2 x \bigcirc 1 x$

## Condiments:

Fat-Free Italian Dressing$3 x$ (d)
Glory Days Grill
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Half Chicken Caesar Salad (no dressing)1x$3 \times 8$
Grilled Chicken Salad (no dressing)$1 x \bigcirc 3 x \bigcirc$
Large Caesar Salad with Chicken (no dressing)
1x ..... $3 x \square$
Large Caesar Salad with Grilled Shrimp (no dressing)1x ©$3 x \square$
Half Grilled Chicken Salad (no dressing)1x3x
Protein:
Chicken:
Grilled Boneless Wings, 4 to 5 Wings ..... 1x
Seafood:
Grilled Shrimp Dinner1x 0
Pan Seared Tilapia ..... 1x
Salad:
Large Caesar Salad (no dressing)
$3 x \bigcirc$ ..... 1x ..... (0)
Small Caesar Salad (no dressing)$2 x-8$Small Tossed Salad (no dressing)${ }_{2 x} 0$1x (0)
Vegetable:Side Seasoned Vegetables2x

## Golden Corral

## Protein:

## Beef:

3 oz or 5 oz Awesome Pot Roast1x 0
4.5 oz or 5 oz Sirloin ..... 1x (2)
Chicken:
6 oz Chicken Breast1x ( ${ }^{2}$Rotisserie Chicken, Breast and Wing$1 \times 0$
Pork:
3 oz Boneless Spiral Cut Ham$1 / 2 x$ 웅
Seafood:
Baked Florentine Fish ..... 1x3 oz or 5 oz Salmon, Whole Carved1x 0
Turkey:
3 oz or 7 oz Turkey Breast with Wing$1 \times$ (
Vegetable:
$1 / 2$ Cup Broccoli Salad$1 \times 8$
$1 / 4$ Cup Raw Cauliflower$1 / 2 x$ 8
$1 / 4$ Cup Cucumbers$1 / 2 x$ 8
$1 / 4$ Cup Diced Onion ..... 4x
1 Cup Iceberg Lettuce1x
$1 / 4$ Cup Jalapeños, Sliced$1 / 2 x$
$1 / 4$ Cup Mushrooms, Sliced$1 / 2 x$
1 Cup Romaine Lettuce
1x
1 Cup Shredded Lettuce ..... 1x2 Tbsp Shredded Parmesan Cheese$2 x$ ell
1 Cup Spinach ..... 1x ..... -
1 Cup Spring Mix Lettuce ..... 1x ..... 8
$1 / 4$ Cup Tomatoes, Diced ..... $1 / 2 x$
1/4Cup Broccoli Florets$1 / 2 x$
½ Cup Broccoli Steamed1x-1x-
t/2 Cup Caulfower Stean
$1 / 2$ Cup Cauliflower Steamed
$1 / 2$ Cup Cooked Green Beans1x
$1 / 2$ Cup Sautéed Mushrooms$1 \times 8$
½ Cup Cooked Tomatoes and Okra1x
Salad:
1 Cup Caesar Salad ..... 0
Condiments:
2 Tbsp Balsamic Vinaigrette Dressing ..... 1x (0)
Hooters
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Garden Salad (no carrots)1x$3 x \square$
Protein:
Dozen Raw Oysters
$1 / 2 x$ (Steamed Shrimp1x
Salad:
Garden Salad (no carrots) ..... 3x ..... 0
Side Garden Salad (no carrots) ..... $2 x 8$

## IHOP

## Protein:

Create Your Own Omelet with Egg Substitute
1x
Provolone Cheese
$1 / 3 x$
American Cheese$1 / 3 x$
Swiss Cheese ..... $1 / 2 x$
Vegetable:
Fresh Tomatoes ..... $1 \times 8$
Fresh Green Peppers \& Onions ..... $1 \times 8$
Fresh Mushroom ..... 1xFresh Spinach1x
Johnny Rockets
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Club Salad (no bacon)$1 x \bigcirc 3 x \bigcirc$
Protein:
Grilled Chicken Breast Sandwich (no bread)1xTuna Salad Sandwich (no bread)1x
Salad:
Side Salad
1x ..... 1x ..... (0)
Condiment:
Ranch Dressing, $1 / 2$ Portion ..... (0)
Joe's Crab Shack
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Shrimp Caesar Salad (no dressing) 1x ..... $3 x \square$
Protein:
Bucket of 12 Shrimp$1 \times 3$
Salad:
House Salad (no dressing) ..... 1x
Vegetable:
Broccoli Florets 1x 9 ..... 1x (0)
King Edward Grill
Complete Lean \& Green ${ }^{\text {TM }}$ Meal:
Chopped Greek Salad with Chicken
Broccoli Salad with Avocado \& Chicken
Summer Green Salad with Shrimp$1 x$ (0) $3 x \bigcirc$$1 x$ - $3 x-8$1x $3 x-8$
Lonestar Steakhouse
Complete Lean \& Green ${ }^{\text {TM }}$ Meal:
Chicken Caesar Salad1x 0$3 x \square$
Protein:
Chicken:
Grilled Chicken Special$1 \times \bigcirc$
Seafood:
Grilled Shrimp1/3x
King Crab$1 / 2 x$
Lobster Tail$1 / 2 x$
Vegetable:
Steamed Vegetables ..... (0)
Longhorn Steakhouse
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Chicken Salad Mixed Green1x$3 x>$
Protein:
Beef:
6 oz Renegade Sirloin ..... 1x
7 oz Flo's Filet ..... 1x6 oz Rancher's Sirloin1xFlat Iron Steak1x
Chicken:
Napa Grilled Chicken ..... 1x
Sierra Chicken1x (0)
Pork:
Cowboy Pork Chops ..... 1x
Seafood:
Red Rock Grilled Shrimp ..... 1x
7 oz Grilled Fresh Rainbow Trout1x
7 oz Longhorn Salmon1x(0)

## Salad:

Mixed Green Side Salad ..... $2 x \bigcirc 1 x$

$\square$
Vegetable:
Fresh Steamed Asparagus$1 x \lessgtr 1 x$(0)
Fresh Green Beans1xFresh Seasonal Vegetables$2 \times$$1 \times$ (0)
Condiment:
Light Ranch Dressing1x (0)
Noodles \& Company
Protein:
Beef:
Marinated Steak, Sautéed$\%$
Chicken:
Chicken Breast$1 / 2 x$
Parmesan Crusted Chicken Breast ..... $3 / 4 \mathrm{x}$
Meatless:
Organic Tofu$3 / 4 x$ (
Pork:
Naturally Raised Pork$3 / 4 x$ C
Seafood:
Sautéed Shrimp ..... $1 / 2 x$
Salad:
Tossed Green Salad, Med Vinaigrette$1 \times \bigcirc 1 \times(0)$
Tossed Green Salad, Balsamic Vinaigrette ..... 1x
8 ..... 1x (0)
Side Caesar Salad 1x 8 ..... 1x ..... (0)
Tossed Green Salad, Sesame Soy Vinaigrette 1x ..... 1x ..... (C)
Old Spaghetti Factory
Protein:
Seasoned Chicken Breast ..... 1x ..... ©
Salad:
House Salad Mix ..... 10
Vegetable:
Sautéed Mushrooms
$1 x \bigcirc 2 x$ ..... (0)Small Spaghetti Squash, $1 / 2$ Portion$2 x+8$$2 x$ (6)
Condiment:
Balsamic Vinaigrette Dressing, $1 / 2$ Portion ..... 2x ..... (0)
Olive Garden
Protein:
Herb Grilled Salmon1x 0
Grilled Chicken Spiedini$1 x$Sicilian Meatballs1x
Salad:
Garden Fresh Salad (no dressing, croutons, or cheese) ..... 3x ..... $3 x$
Garden Fresh Salad with Dressing (no croutons or cheese)
0 ..... -

## Vegetable:

## Steamed Broccoli



## Original Fish Company

## Complete Lean \& Green ${ }^{\text {TM }}$ Meal:

Avocado Louie with Bay Shrimp


## Protein:

## Alaskan Halibut

Chicken Teriyaki


## Salad:

House Salad

## Vegetable:

Steamed Broccoli 1x

## Outback Steakhouse

## Protein:

## Chicken:

Grilled Chicken on the Barbie
Seafood:
Simply Grilled Mahi
Norwegian Salmon


## Salad:

House Salad


## Vegetable:

Grilled Asparagus
Fresh Steamed Broccoli
2x $\times 8$1x (0)
Fresh Seasonal Vegetables$2 x$
Palm Restaurant
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Nova Scotia Lobster Salad ..... 1x $(0)$ ..... $3 x$
Protein:
Beef:
Filet Mignon$1 \times 0$
Chicken:
Chicken Piccata ..... $1 \times$ 앙
Seafood:
Broiled Nova Scotia Lobster$1 \times$ (\%)
Steamed Alaskan King Crab Legs$1 / 3 x$
Broiled Ahi Tuna Steak$1 \times$ 앙
Broiled Mahi1x 0
Colossal Lump Crab Meat$334 x$
Clams on Half Shell1/2x
Oysters on Half Shell1/4x。
Steamed Nova Scotia Lobster ..... 1x
Salad:
Mixed Green Salad ..... $2 \times 8$
Vegetable:
Steamed Green Beans ..... ${ }^{20} 0$
Steamed Broccoli ..... 2x
8
Steamed Asparagus1x 8
Steamed Leaf Spinach$1 \times 8$
Pei Wei
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Asian Chopped Chicken Salad ..... 1x 0 ..... $3 x \bigcirc$
Protein:
Ginger Broccoli Chicken$1 x$ (c)
Ginger Broccoli Beef1x 0
Ginger Broccoli Vegetables \& Tofu$1 / 2 x$$2 \times 8$Ginger Broccoli Shrimp$1 / 2 \times \infty$
Vegetable:
Side of Vegetables$1 \times 8$
Perkins
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Chicken \& Spinach Salad (no bacon, dressing, or parmesanwedges)


## Protein:

Build Own Omelet with Cheddar Cheese, Spinach, Tomatoes,Mushrooms1x (ㅇ) ..... $2 \times 8$Mushroom \& Swiss OmeletGrilled Salmon (no roll, rice, or whipped butter)Tilapia Grille1x 아1x 01x

## Salad:

> Side Salad (no dressing or croutons)

## Vegetable:

| Broccoli (no butter) | $1 \times 8$ | $1 \times(0)$ |
| :--- | :--- | :--- |
| Vegetable Medley Side | $1 \times 8$ | $1 \times(0)$ |
| Sautéed Spinach | $1 \times 8)$ |  |

## P.F. Changs

## Protein:

Tuna Taki



## Salad:

Asian Tomato Cucumber Salad, Small ..... $2 \times 8$
Vegetable:
Shanghai Cucumbers, Small ..... $2 \times 8$
Spinach Stir Fried with Garlic, Small ..... $2 \times 8$
Red Hot \& Blue
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Lunch Special Grilled Chicken Salad$1 x$ ( $3 x \rightarrow$
Protein:
Pulled Chicken Platter
Lunch Special Memphis Quarter Chicken
$1 \times 2$Salad:
Starter Salad${ }_{20} \cdot 0$1x (0)

## Vegetable:

Collard Greens ..... $2 x$
Condiments:
2 fl oz BBQ Ranch Dressing ..... 1x (0)
2 fl oz Honey Mustard ..... $2 \times$ (D)
Red Lobster
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
RL Cobb Salad
Protein:RL Cobb Salad with Shrimp1x 0$1 \times 82 x$ (0)$1 x$ (-) 1x 82x (0)
Steamed Snow Crab Legs$1 / 2 x$ -Rock Lobster Tail1x
Grilled Fresh Salmon$1 x$ ( 2Walleye, Broiled1xWalleye, Blackened$1 \times$ ©
Salad:
Side Garden Salad ..... $2 \times 8$
Vegetable:
Fresh Broccoli1x$\circ$
Petite Green Beans ..... $1 \times 8$
Asparagus
1x ..... 8
Roasted Vegetable Medley$1 \times 8$

## Red Robin

## Complete Lean \& Green ${ }^{\text {TM }}$ Meal:

Simply Grilled Chicken Salad with Balsamic Dressing
(no bread or croutons)
Southwest Grilled Salad with Balsamic Dressing (no baja dressing, tortilla strips, beans, fried jalapeños, lime, corn, or nacho cheese)

## Avo-Cobb-O Salad with Cucumbers and Balsamic Dressing

 (no bleu cheese, bacon, olives, or bread)

## Protein:

Simply Grilled Chicken Sandwich (no bread)

## Salad:

House Salad
$2 \times 8$
1x (0)

## Vegetable:

Steamed Broccoli
${ }^{-1} 0$

## Condiment:

Balsamic Vinaigrette Dressing1x (0)Romano's Macaroni Grill
Complete Lean \& Green ${ }^{\text {TM }}$ Meal:
Warm Spinach Salad with Shrimp and dressing1x 0$3 \times 8$
Salad:
Side Fresh Greens Salad with dressing
$2 \times 8$$1 \times$ (0)Side Caesar Salad with dressing$2 \times 8$(0)

## Roy's

## Protein:

## Blackened Island Ahi

Ahi Sashimi$1 / 2 x>$Ahi Nigiri$1 / 4 \mathrm{x}$
Hamachi (Yellowtail) Sashimi1x
Shake (Salmon) Sashimi ..... 1x
Tako Sashimi ..... $1 / 2 x$
Ruby Tuesday
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Grilled Salmon Salad, $1 / 2$ Portion ..... 1x 0
$3 \times 8$
Protein:
Plain Grilled Chicken
1x
Plain Grilled Salmon1x 0
Petite Sirloin1x (ㅇ)
Vegetable:
Fresh Grilled Zucchini$1 \times 8$
Fresh Grilled Green Beans 1x
Fresh Grilled Asparagus$2 \times 8$
Roasted Spaghetti Squash$1 \times 8$
Sautéed Baby Portabella Mushrooms
Fresh Steamed Broccoli$1 \times 8$$2 \times$ (6)
Creamy Mashed Cauliflower ..... $3 \times 9$ ..... 1x (0)$2 x$

## Condiments:

$1 / 2$ oz Lite Ranch Dressing ..... $2 \times$ (4)
$1 / 2$ oz Balsamic Vinaigrette Dressing ..... $2 \times$ (d)
Seasons 52 Grill
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Mediterranean Salad1x (ㅇ)
$3 \times 8$Salmon, Alaska Wild Copper River
1x ..... $1 \times 8$
Protein:
Beef:
Oak Grilled Filet Mignon ..... 1x
Chicken:
Grilled Chipotle Chicken Skewers ..... $1 \times$ 아
Grilled Spicy Tandoori Chicken Skewers ..... $1 \times$ (c)
Lamb:
Lamb T-Bone Chops1x (ㅇ)
Pork:
Wood Roasted Pork Tenderloin ..... 1x ..... (0)
Seafood:
Chilled Jumbo Shrimp
Grilled Chipotle Glazed ShrimpM1xO
Shrimp, Crab, \& Spinach Stuffed Mushrooms
$1 \times 0$ ..... ${ }_{2 \times} 0$
Stone Crab Claws ..... 1x

## Salad:

Kalymnos Greek Salad

Organic Arugula Salad with Mushrooms
$2 \times 5$


## Vegetable:

Grilled Caesar Broccoli


## Stonefire Grill

## Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:

Petite Spinach Salad with $1 / 2$ the Cheese (no dressing)


## Protein:

## 4 oz Fresh Salmon

1x
Tri Tip Roast, $1 / 2$ Portion
4 oz Boneless Chicken Breast

## Vegetable:

Seasonal Grilled Vegetables with Feta
${ }_{2 \times} \times$


## T.G.I. Friday's

## Protein:

6 oz Sirloin

## Vegetable:

Fresh Vegetable Medley
${ }_{2 \times} \times$ $1 \times$ (C)

Broccoli
The Greene Turtle
Protein:
Jerk Shrimp ..... 1x
Blackened Tilapia (no sour cream or corn pico) ..... 1 x (2)
Salad:
Small Garden Salad with Balsamic Vinaigrette (no croutons or onions)$1 x \bigcirc 2 x$ (6)
Vegetable:
Green Beans ..... $2 \times 9$
Uno's Chicago Grill
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
House Salad with Grilled Chicken
1x 0 ..... $3 \times 8$
Salad:
Garden Side Salad $2 \times 8$ ..... 1x (0)
Vegetable:
Roasted Seasonal Vegetables$2 \times 8$1x (0)
Steamed Broccoli
1x ..... 1x (0)
Condiment:Fat Free Vinaigrette Dressing$3 \times$ (d)
Zaxby's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
House Salad, Grilled (no dressing)$\begin{array}{ll}1 x \geqslant & 3 x \\ 1 x & 3 x\end{array}$Caesar Salad, Grilled (no dressing)

## Salad:

Caesar Salad (no chicken or dressing)


## Vegetable:

Basket of Celery
${ }^{\circ} \mathrm{O}$
Condiment:
Lite Ranch Dressing, $1 / 2$ Portion
1x (0)

## Fast Food Restaurant Options

## Arby's

## Salad:

Chopped Side Salad
Chopped Farmhouse Salad, Roasted Turkey
Condiments:
Light Italian Dressing3x (1)
Au Bon Pain
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Chicken Cobb with Avocado Salad$1 x$ (0) $3 x-8$
Chicken Caesar Asiago
Chef's Salad$1 x$ (c) $3 x$ ?$1 \times \bigcirc$$3 x-8$
Tuna Garden1x (0)$3 x-8$
Salad:
Side Garden Salad$2 \times 8$
Garden Salad$3 x$
Condiments:Light Ranch Dressing$3 \times$ (-1)
Blimpie
Protein:
Tuna Salad$3 / 4 \times \bigcirc$

## Salads:

| Garden Salad | $3 \times 8$ |  |
| :--- | :--- | :--- |
| Grilled Chicken Caesar Salad | $1 \times \bigcirc$ | $2 \times 8$ |
| Buffalo Chicken Salad | $1 \times 8$ | $2 \times 8$ |
| Ultimate Club Salad | $1 \times \bigcirc$ | $2 \times 8$ |

## Condiments:

Light Italian Dressing

## Bojangles

## Complete Lean and Green ${ }^{\mathrm{TM}}$ :

Grilled Chicken Salad $1 x \circlearrowleft 3 x>$

## Salad:

Garden Salad $2 x$ (5) $2 x$ (0)

## Vegetable:

## Green Beans

$1 \times 8$

## Condiments:

Fat-Free Italian Dressing, $1 / 2$ packet
$3 \times$ (c)
Chunky Bleu Dressing, $1 / 2$ packet
(6)

Buttermilk Ranch, $1 / 2$ packet

## Boston Market

## Protein:

Turkey Breast, Regular
Rotisserie Chicken, Quarter, white (no skin)

1x
1x

## Vegetable:

| Fresh Steamed Vegetables | $2 \times 8)$ | $1 \times(0)$ |
| :--- | :--- | :--- |
| Green Beans | $2 \times 8$ | $1 \times(0)$ |

## Burger King

## Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:

## Chicken Caesar Garden Fresh Salad with Tendergrill Chicken (no dressing)

## California Tortilla

## Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:

Southwestern Chicken Salad with fresh salsa (no guacamole, corn, or tortilla strips)

Regular Sunset Chicken Vegetable Bowl (no rice or black beans)


Southwestern Chicken Salad with steak (no guacamole, corn, or tortilla strips


## Carl's Jr.

## Complete Lean \& Green ${ }^{\text {TM }}$ Meal:

Grilled Chicken Salad


## Salad:

Side Salad


Condiment:
Low Fat Balsamic Vinaigrette Dressing

## Chick-fil-a

## Protein:

Grilled Chicken Nuggets, 6 count ..... $1 / 2 x>$
Salad:
Side Salad $1 \times \bigcirc$ ..... 1× (6)
Condiment:
Light Italian Dressing ..... $3 x$ (1)
Chipotle
Protein:
Chicken ..... $1 \times$ (3)
Steak ..... $1 \times$ (
Cheese ..... $1 / 3 x$ (ㅇ)
Salad:
Romaine Salad Lettuce, Salad Bowl ..... ${ }_{1 \times} \times$
Vegetable:
Fajita Vegetables ..... $1 \times 8$
Fresh Tomato Salsa ..... $1 \times 8$
Firehouse Subs
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Chef's Salad Chicken$1 x$ (2) $3 x$ ?
Chef's Salad TurkeyChef's Salad Chicken Salad$1 x$ (0) $3 x-9$${ }_{3 \times} \mathrm{O}$

## Condiments:

Balsamic Vinaigrette Dressing, $1 / 2$ packet ..... 2× (0)
Flamers Grill
Protein:
5 oz Chicken Breast1x
Turkey Patty1x (ㅇ)
4 oz Burger1x
6 oz Burger1x
Jack in the Box
Complete Lean \& Green ${ }^{\text {TM }}$ Meal:
Chicken Club Salad with Grilled Chicken Strips$1 x$ (-) $3 x-9$
Grilled Chicken Salad
$1 \times$ (2) $3 \times 8$
Protein:
4 piece Grilled Chicken Strips$1 \times$ (c)
Grilled Chicken Strips with Teriyaki sauce${ }_{1 \times} \times$
KFC
Protein:
Kentucky Grilled Chicken, Whole Wing ..... $1 / 3 x$
Kentucky Grilled Chicken, Drumstick ..... $1 / 3 x$ (0)
Kentucky Grilled Chicken, Thigh ..... $3 / 4 x$ (ㅇ)
Kentucky Grilled Chicken, Breast ..... $1 \times(6)$
Salad:Caesar Side Salad (no dressing or croutons)
House Salad (no dressing) ..... ${ }_{1 \times}$
Vegetable:
Green Beans ..... $1 \times 8$
Condiments:
Marzetti Light Italian Dressing ..... $2 x$ (1)
Hidden Valley the Original Ranch Fat-Free Dressing ..... $3 \times$ (1)
Long John Silver's
Protein:
Hold The Batter Shrimp, 21 pieces
Hold The Batter Cod, 3 pieces$1 \times \bigcirc$
Grilled Pacific Salmon ..... $1 / 2 x$ (0)1x
Vegetable:
Seasoned Green Beans ..... ${ }_{1 \times}$ ©
McDonald's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Premium Caesar Salad with Grilled Chicken$1 \times$ (c)$3 \times 8$
Salad:
Side Salad$1 \times 8$
Condiments:
Newman's Own Low Fat Balsamic Vinaigrette ..... (0)
Newman's Own Low Fat Family Recipe Italian Dressing ..... $1 / 2 x$ (0)

## Panda Express

## Protein:

Grilled Teriyaki Chicken1x 0
Mandarin Chicken$1 \times$ 앙
Beef Vegetable Bowl: Broccoli Beef$1 / 3 x$ (0)$2 \times 8$
Panera
Complete Lean \& Green ${ }^{\text {TM }}$ Meal:
Chicken Caesar Salad$1 x$ (-) $3 x-9$Chopped Chicken Cobb with Avocado (no bacon or dressing)$1 x$ (0) $3 x-8$
Protein:
Tuna Salad Sandwich (no bread)$3 / 4 x$ 앙
Salad:
Classic Salad
$3 \times 8$2x (0)
Popeyes
Protein:
Louisiana Leaux Naked Tenders1x
Vegetable:
Regular Louisiana Leaux Green Beans$1 \times 8$
Large Louisiana Leaux Green Beans$3 \times 8$
Condiments:
Ranch Dressing1x (0)

## Quiznos

## Salad:

| Peppercorn Caesar, Small | $1 / 2 x$ | $1 \times 9$ |
| :--- | ---: | :--- |
| Peppercorn Caesar, Large | $1 \times$ | $2 \times 8$ |
| Lobster \& Seafood Fresh Salad, Small | $1 / 2 x$ | $1 \times 8$ |
| Lobster \& Seafood Fresh Salad, Large | $1 \times 0$ | $2 \times 8$ |

## Subway

## Salad:

Veggie Delight Salad
Turkey Breast Salad
Protein:
Grilled Chicken Strips
Tahinas Mediterranean Grill
$1 \times 0$
Protein:
Marinated Chicken
Marinated Beef$1 \times 0$
Cheddar Cheese ..... 1x (0)
Vegetable:
Spring Mix ..... $1 \times 8$
Jalapeños ..... 1x 8
Cucumbers1x 8
Shredded Romaine ..... 1x
Red Onion Salad ..... $1 \times 8$
Sweet Peppers ..... 1x ..... -
Diced Tomatoes ..... 1x
-Red Cabbage Salad$1 \times 8$
Wendy's
Complete Lean \& Green ${ }^{\mathrm{TM}}$ Meal:
Whole Spicy Chicken Caesar Salad ..... 1x $(0)$ ..... $3 \times 8$
Salad:
Garden Side Salad ..... $1 \times 8$
Caesar Side Salad ..... $1 \times 8$
Condiments:
Light Classic Ranch1x (0)

Want to add a restaurant to our Dining Out guide? Contact NutritionAndWellness@ChooseMedifast. 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.

Medifast Inc. | 11445 Cronhill Drive | Owings MIIIs, Maryland 21117

## 足fy

