

# *Club Lunch Service*

*Prepared By Chef Emilio Gonzalez*

## APPETIZERS

Chef's Soup du Jour | 4 | 8  
*served as a cup or bowl*

Seasonal Falafel & Hummus | 9  
*heirloom tomatoes, cucumber,  
pickled red onion, quad garden tzatziki*

Seasonal Fruit Platter | 10  
*fresh seasonal fruit, organic honey, greek yogurt*

## SALADS

Garden Salad | 11  
*shaved seasonal vegetables, rainbow radish,  
heirloom baby greens, olive oil & balsamic  
vinaigrette*

Harvest Chopped Salad | 13  
*fresh apples, roasted delicata squash, pickled  
cranberries, candied walnuts, feta crumble, romaine  
lettuce, fall greens, apple cider vinaigrette*

Vongerichten's Kale Salad | 13  
*shaved serrano chilies, lemon zest, fresh mint, honey,  
garlic, parmigiano Reggiano, toasted sourdough  
croutons, Dijon lemon dressing*

## SIDE ORDERS

Fresh Avocado | 2

Hand Cut Fries | 3

House Side Salad | 3

## LIGHT FARE

Panini & Soup | 14  
*half mushroom melt, soup of the day, fresh herbs*

Grilled Chicken Breast | 14  
*brussels sprouts, grilled apples, cranberry jus*

Spinach Strawberry Salad | 9  
*berry compote, shaved fennel, balsamic vinaigrette*

## SANDWICHES \*

Black Bean Burger | 16  
*swiss cheese, sautéed wild mushrooms, lettuce,  
tomato, chipotle aioli, local brioche bun*

Citrus Avocado Toast | 18  
*marinated cherry tomatoes, citrus preserve, fresh  
mixed greens, shaved seasonal vegetables, brioche*

Wild Mushroom Melt | 18  
*grilled portabella mushrooms, sauteed oyster  
mushrooms, seared cremini, garlic spinach, boursin  
& feta cheese, whole grain mustard, rustic sourdough*

Shrimp Po Boy | 18  
*andouille sausage, fresh plum tomatoes, pickled red  
onion, romaine lettuce, smoked paprika aioli, toasted  
french roll*

Angus Beef Burger | 20  
*italian fontina cheese, nuneske's bacon jam, lettuce,  
tomato, whole grain mustard aioli, highland pretzel  
bun*



THE QUADRANGLE CLUB

## ENTRÉE

### SELECTIONS

Pan Roasted Mallard Duck Breast | 23  
*roasted celery root variations, glazed green kale,  
shaved fennel, fresh granny smith apples, cranberry  
jus*

Old World Grain Bowl | 19  
*quinoa medley, pan roasted parsnips variations,  
glazed rainbow swiss chard, blood orange supremes,  
fresh herbs*

Chef's Specialty Quiche | 18  
*citrus herbed crust, light cream custard,  
baby organic greens, olive oil & balsamic vinaigrette*

Wild Scottish Salmon | 23  
*pan roasted parsnips variations, glazed rainbow swiss  
chard, blood orange supremes, fresh herbs*

Rustic Tomato & Olive Pappardelle | 19  
*organic spinach, confit garlic, castelvetroano crushed  
olives, parmesan cheese, fresh mixed herbs*

Roasted Berkshire Pork Belly | 22  
*oven roasted squash medley, glazed green kale,  
toasted pecan gremolata, pickled raisins, apple cider  
jus*

## BEVERAGES

Metropolitan Coffee | 4  
*regular, iced, or decaffeinated*

Harney & Sons Tea | 4  
served with fresh lemon

Classic Black Iced Tea 4  
served unsweetened with lemon

Arnold Palmer | 4

House Made Lemonade | 4

Strawberry Lemonade | 5

Mineral Water | 5

Assorted Juices | 4  
selection of orange or apple

Soft Drinks | 4  
selection of sprite, coke, or diet coke



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