

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*

Spring Harvest Salad | 13
*grilled asparagus, sugar snap peas, snow peas, radish
shaves, heirloom carrots, marinated feta cheese,
romaine lettuce, lemon herb vinaigrette*

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

ENHANCEMENTS

Grilled Chicken 5 | Grilled Shrimp 6 | Scottish Salmon 9

SIDE ORDERS

Fresh Avocado | 2

Hand Cut Fries | 3

House Side Salad | 3

LIGHT FARE

Panini & Soup | 14
half avocado toast, soup of the day, fresh herbs

Grilled Chicken Breast | 14
grilled asparagus, roasted carrots, thyme jus

Lemon Parmesan Caesar Salad | 9
*sourdough croutons, cherry tomatoes, lemon
parmesan dressing*

SANDWICHES *

Black Bean Burger | 17
*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*

Italian Charcuterie Sub | 18
*salame cotto, capocollo di dorman, soppressata,
fontina cheese, pickled red onions, whole grain
mustard aioli, baguette*

Shrimp Po' Boy | 18
*cajun marinade, shredded romaine lettuce, fresh
sliced roma tomatoes, red hot garlic aioli, toasted
baguette*

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 Seared Alaskan Halibut | 24
spring pea variations, seared fennel, glazed pea tendrils, buttered leeks, chardonnay fumet broth, fresh herbs

Old World Grain Bowl | 19
quinoa medley, grilled asparagus, roasted heirloom carrots, glazed swiss chard, hoisin glaze, toasted sesame seeds

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

Wild Scottish Salmon | 23
grilled asparagus, roasted heirloom carrots, glazed swiss chard, hoisin glaze, sesame seeds variations

Confit Duck Quarter | 22
braised black lentils, spring pea medley, roasted heirloom carrots, glazed pea tendrils, thyme jus

Pistachio Pesto Tagliatelle | 19
seared broccoli, glazed spinach, cherry tomatoes, parmesan cheese, meyer lemon preserve, fresh herbs

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



The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.