Club Lunch Service
Prepared By Chef Emilio Gonzalez

APPETIZERS

Soup of the Day  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

LIGHTFARE

Panini & Soup | 14
half pastrami panini, soup of the day, fresh herbs

Grilled Pork Tenderloin | 14
seared bok choy, glazed carrots, sesame hoisin

Heirloom Tomato & Pesto Salad | 9
marinated burrata cheese, arugula, focaccia

SALADS

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

Chopped Avocado Salad | 13
romaine lettuce, cucumber, diced mango, heirloom
cherry tomatoes, jicama, cilantro lime 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

SANDWICHES*

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

Citrus Avocado Toast | 16
marinated cherry tomatoes, confit garlic, shaved
cucumber, rainbow radishes, mixed herbs, fresh
citrus

Grilled Steak & Mushroom Tartine | 18
royal trumpet mushrooms, seared beech mushrooms,
grilled asparagus, fresh arugula, garlic aioli, local
sourdough

Brisket Pastrami Panini | 18
swiss cheese, black peppercorn aioli, pickled red
onions, highland sourdough

SIDE ORDERS

Fresh Avocado | 2

Hand Cut Fries | 3

House Side Salad | 3

*all sandwiches are served with house made chips

THE QUADRANGLE CLUB
ENTRÉE

SELECTIONS

Pan Seared Mahi Mahi | 23
sesame miso glaze, fresh soy beans variations, roasted heirloom carrots, baby bok choy, fresh herbs

Old World Grain Bowl | 19
quinoa medley, pan roasted patty pans squash, grilled sweet corn, seared green beans, glazed spinach, fresh herbs

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

Wild Scottish Salmon | 23
pan roasted patty pans squash, grilled sweet corn, seared green beans, glazed spinach, fresh herbs

Mallard Duck Leg Confit | 23
fresh red plums, glazed organic spinach, seared green beans, merlot rhubarb gastrique

Pasta Primavera | 19
patty pans squash, seared broccoli, cherry tomatoes, grilled corn, fresh basil, citrus glaze, feta crumble, 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