**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*

**LIGHT FARE**

Panini & Soup | 14  
*half turkey bacon panini, soup of the day, fresh herbs*

Vegetable Stir Fry | 14  
*ginger white rice, mixed vegetables, chili sesame glaze*

Beet & Arugula Salad | 9  
*citrus vinaigrette, goat cheese, shaved fennel*

**SALADS**

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

Spinach Strawberry Salad | 13  
*mixed berry compote, fresh sliced plums, shaved fennel, sherry vinaigrette, toasted almonds*

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*

Tomato Mozzarella Tartine | 18  
*heirloom marinated tomatoes, fresh basil, confit garlic aioli, toasted focaccia, mixed herbs*

Baguette Jambon | 18  
*triple crème brie cheese, shaved ham, chopped cornichons, whole grain mustard aioli, fresh herbs, arugula, baguette*

Smoked Turkey & Bacon Panini | 18  
*whole grain mustard aioli, fontina cheese, pickled red onions, highland sourdough*

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

*all sandwiches are served with house made chips*

**SIDE ORDERS**

Fresh Avocado | 2

Hand Cut Fries | 3

House Side Salad | 3

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**THE QUADRANGLE CLUB**
**Entrée Selections**

Pan Seared Rainbow Trout | 22
*roasted zucchini squash, grilled sweet corn, seared green beans, glazed swiss chard, parsley & citrus glaze*

Old World Grain Bowl | 19
*quinoa medley, seared broccoli, heirloom carrots, fresh soy beans, roasted red pepper, fresh cilantro, chili sesame ginger glaze*

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

Wild Scottish Salmon | 23
*glazed green beans, glazed organic spinach, roasted potatoes, lemon caper beurre blanc, mixed herbs*

Grilled Pork Chop | 23
*crispy yukon potatoes, glazed swiss chard, charred cherry tomatoes, chipotle chimichurri, fresh coriander*

Roasted Cauliflower Steak | 19
*rainbow swiss chard, glazed barley, pistachio gremolata, pickled golden raisins, brown butter*

**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*