# 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

## Light Fare
- **Panini & Soup** | 14
  - half tuna salad tartine, soup of the day, fresh herbs
- **Grilled Pork Tenderloin** | 14
  - roasted broccoli, glazed carrots, thyme jus
- **Beet & Arugula Salad** | 9
  - blood orange vinaigrette, shaved fennel, toasted pistachios

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

## Enhancements
- **Grilled Chicken** | 5
- **Grilled Shrimp** | 6
- **Scottish Salmon** | 9

## Side Orders
- **Fresh Avocado** | 2
- **Hand Cut Fries** | 3
- **House Side Salad** | 3

## 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
- **Tuna Salad Tartine** | 18
  - sliced cherry tomatoes, fontina cheese, green beans, kalamata olives, mustard aioli, fresh herbs, preserved meyer lemon rind, sourdough
- **Baguette Jambon** | 18
  - french ham, triple crème brie cheese, herb cornichon spread, dijon mustard, fresh arugula
- **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

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![The Quadrangle Club Logo](image-url)
ENTRÉE

SELECTIONS

Chianti Braised Short Ribs | 24
pan roasted parsnip variations, organic spinach, glazed green beans, cognac peppercorn glaze

Old World Grain Bowl | 19
quinoa medley, roasted cauliflower variations, glazed rainbow swiss chard, brown butter & almond gremolata, pickled golden raisins, fresh mixed herbs

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

Wild Scottish Salmon | 23
roasted cauliflower variations, glazed rainbow swiss chard, brown butter & almond gremolata, pickled golden raisins, fresh mixed herbs

Pan Roasted Striped Sea Bass | 23
glazed green beans, sautéed spinach, crispy yukon gold potatoes, lemon dijon glaze, micro herbs

Wild Mushroom Bolognese | 19
confit garlic, glazed spinach, tomato concasse, fresh thyme, parmesan cheese

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