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 cheese panini, soup of the day, fresh herbs

Roasted Pork Tenderloin  14
roasted broccoli, glazed carrots, thyme jus

Traditional Caesar Salad  9
fresh cherry tomatoes, romaine lettuce, sourdough croutons

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

Rustic BLT  18
nueske’s bacon, sliced roma tomatoes, whole grain mustard aioli, fresh romaine lettuce, mixed herbs, highland sourdough

Triple Cheese Panini  18
triple crème brie, fontina cheese, sharp cheddar, glazed spinach, roma tomatoes, brioche

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

*SANDWICHES are served with house made chips

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

THE QUADRANGLE CLUB
ENTRÉE

SELECTIONS

Grilled Teres Major Steak | 24
garlic whipped potatoes, pan roasted mushroom medley, glazed swiss chard, charred onion jus

Old World Grain Bowl | 19
quinoa medley, roasted seasonal squash variations, glazed green kale, granny smith apples, fresh fennel

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

Wild Scottish Salmon | 23
roasted seasonal squash variations, glazed green kale, granny smith apples, fresh fennel

Roasted Cauliflower Steak | 19
roasted cauliflower variations, glazed quinoa, green kale, pickled raisin glaze, toasted almonds, fresh herbs

Wild Mushroom Pappardelle Pasta | 20
seared wild mushroom variations, confit garlic, glazed organic spinach, fresh thyme, parmesan cheese, micro arugula

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.