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 reuben panini, soup of the day, fresh herbs

Grilled Chicken Breast | 14
roasted heirloom carrots, sautéed broccoli, herb jus

Spinach Strawberry Salad | 9
toasted almonds, feta cheese, fennel, balsamic

SALADS

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

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, parmesan Reggiano, toasted sourdough croutons, Dijon lemon 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

Rustic Reuben Panini | 18
sliced corned beef, swiss cheese, red cabbage sauerkraut, russian dressing, fresh herbs, marbled rye

Braised Beef Cheek Tartine | 18
pan seared mushroom medley, glazed spinach, garlic boursin cheese, fresh herbs, pickled red onion, thyme jus, 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

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

Pan Roasted Duck Breast | 23
seared brussels sprouts, roasted delicatta squash, glazed green kale, granny smith apples, shaved fennel, blackberry jus

Old World Grain Bowl | 19
quinoa medley, pan seared cauliflower variations, glazed rainbow swiss chard, blood orange supremes, brown butter glaze, fresh herbs

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

Wild Scottish Salmon | 23
pan seared cauliflower variations, glazed rainbow swiss chard, blood orange supremes, brown butter glaze, fresh herbs

Pan Seared Rainbow Trout | 22
grilled fresh corn, glazed spinach, herb roasted potatoes, citrus chimichurri, micro arugula

Three Cheese Ravioli | 19
butternut squash two ways, glazed green kale, toasted walnuts, sage 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

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.