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 mushroom melt, soup of the day, fresh herbs

Grilled Chicken Stir fry | 14
seasonal vegetables, basmati rice, sesame chili oil, hoisin glaze

Golden Beets & Arugula Salad | 9
herb goat cheese, fresh fennel, sherry vinaigrette

SALADS

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

Spring Harvest Salad | 13
grilled asparagus, sugar snap peas, snow peas, radish shaves, heirloom carrots, marinated feta cheese, romaine lettuce, lemon herb vinaigrette

Vongerichten’s Kale Salad | 13
shaved serrano chilies, lemon zest, fresh mint, honey, garlic, parmigiano 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

Grilled Waldorf Chicken Tartine | 18
roasted fennel, fresh celery, granny smith apples, mixed herbs, crème fraîche, toasted walnuts, sourdough

Wild Mushroom Melt | 18
pan seared mushroom medley, garlic organic spinach, caramelized red onions, swiss & boursin cheese, whole grain mustard, fresh thyme, rustic sourdough

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

ENHANCEMENTS

SIDE ORDERS

Fresh Avocado | 2

Hand Cut Fries | 3

House Side Salad | 3

THE QUADRANGLE CLUB
ENTRÉE

SELECTIONS

Cioppino Seafood Stew | 24
saffron tomato broth, butterflied shrimp, diver scallops, lump crab, pei mussels. roasted fennel, grilled baguette, fresh herbs

Old World Grain Bowl | 19
quinoa medley, fresh sugar snap peas, lemon pea puree, roasted heirloom carrots, glazed pea tendrils, meyer lemon, fresh herbs

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

Wild Scottish Salmon | 23
spring pea medley, roasted heirloom carrots, glazed pea tendrils, meyer lemon, fresh herbs

Grilled Flank Steak | 22
grilled asparagus, roasted yukon gold potatoes, glazed organic spinach, chipotle chimichurri, fresh herbs

Spring Garden Rigatoni | 19
fresh pea variations, grilled asparagus, pan seared mushroom medley, glazed pea tendrils, lemon

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.