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 FAKE

Panini & Soup | 14  
half mushroom melt, soup of the day, fresh herbs

Grilled Amish Chicken Breast | 14  
grilled zucchini squash, glazed swiss chard, herb jus

Strawberry Spinach Salad | 9  
fresh red plum variations, local feta cheese, candied pecans

SANDWICHES*

Black Bean Burger | 17  
swiss cheese, sautéed wild mushrooms, lettuce, tomato, chipotle aioli, local brioche bun

Turkey & Bacon Panini | 18  
sharp cheddar, fontina cheese, nueske’s bacon, whole grain mustard aioli, pickled red onions, fresh herbs, rustic sourdough

Wild Mushroom Melt | 18  
pan seared mushrooms, fresh thyme, glazed garlic spinach, whipped boursin cheese, pickled red onions, lemon garlic aioli, fontina

Italian Charcuterie Sandwich | 18  
capocollo, soppressata, salame cotto, fontina cheese, garlic aioli, giardiniera relish, romaine lettuce

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

SALADS

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

Summer Chopped Salad | 13  
grilled sweet corn, heirloom cherry tomatoes, fresh mango, shaved red onion, romaine lettuce, cilantro lime 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 | 3  
Hand Cut Fries | 3  
House Side Salad | 3

THE QUADRANGLE CLUB
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.

**ENTRÉE SELECTIONS**

Pan Seared Rainbow Trout | 22
*fresh english peas, pan roasted fennel, snow peas, glazed organic spinach, fresh corn variations, chardonnay fumet broth*

Black Angus Flank Steak | 24
*grilled asparagus, ginger basmati rice, pan seared mushrooms, roasted heirloom carrots, soy ginger marinade, sesame jus*

Wild Scottish Salmon | 24
*grilled fresh corn, glazed rainbow swiss chard, zucchini squash, oven roasted cherry tomatoes, tarragon*

Three Cheese Ravioli | 20
*spicy arrabbiata tomato sauce, glazed organic spinach, confit garlic, fresh mixed herbs, parmesan*

Old World Grain Bowl | 19
*quinoa medley, grilled fresh corn, glazed rainbow swiss chard, zucchini squash, oven roasted cherry tomatoes, tarragon*

**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*