RENSSELAER FACULTY AND STAFF DINING

SOUP
Soup Du Jour
Cup 2 Bowl 3

SALAD

Garden Salad
Mixed Greens with Cucumber, Tomato and Shaved Onion with a Lemon Vinaigrette
Starter 5 Entrée 10

Classic Caesar
Crisp Romaine, Parmesan Dressing and Seasoned Croutons
Starter 5 Entrée 10

Add a Protein To an Entrée Sized Salad

Grilled Chicken
-6-
Grilled Salmon
-6-
Falafel
-5-
Grilled Shrimp
-6-

Nicoise (GF)
Seared Ahi Tuna Served Over Crisp Romaine, Marinated Red Potatoes and Haricot Vert, Hard Boiled Egg, Tomatoes and Olives with a Lemon Vinaigrette
-20-

SANDWICHES
All Sandwiches Are Served with French Fries and House Made Pickles

The Philosopher
Fresh Ground Burger on a Toasted In house Baked Brioche Roll
-13-
Add Aged Cheddar -2-
Add Thick Cut Applewood Bacon -3-

Crispy Chicken Sandwich
Crispy Or Grilled Chicken on a Toasted In House Baked Brioche Roll Topped with Dijon Aioli
-15-
Add Aged Cheddar -2-
Add Thick Cut Applewood Bacon -3-

Maine Lobster Roll
Fresh Maine Lobster Salad on a Toasted Hoagie Roll Topped with Mayo and a Dill Spear
-20-

Bahn Mi
Shredded Hoisin Pork on a Baguette Topped with a Pickled Carrot Salad, Cucumber, Cilantro and a Siracha Mayo
-15-
ENTRÉES

Cavatelli Bolognese
Fresh Cavatelli Tossed with a Slow Cooked Beef, Pork, Pancetta and Tomato Ragout Topped with Shaved Parmesan and Fresh Basil
-25-

Sesame Crusted Salmon
Served Over a Cold Soba Noodle and Edamame Salad Topped with a Sesame Soy Glaze
-24-

Steak Frites (GF)
Grilled Hangar Steak Served with Pommes Frites, Ratatouille and Garlic Aioli
-24-

Pan Roasted Chicken Breast (GF)
Served Over Herb Parmesan Risotto and Wilted Spinach with a Charred Tomato Coulis
-20-

Grilled Portobello Flat Bread (V)
Grilled Flat Bread Topped with Tomato Coulis, Grilled Balsamic Portobello, Pickled Red Onion and Mozzarella Cheese
Topped with a Baby Arugula Salad and Balsamic Glaze
-15-

Special of The Day
Changes Daily