

RENSSELAER FACULTY AND STAFF DINING

SOUP

Soup Du Jour

Cup 4 Bowl 6

SALAD

Garden Salad

Mixed Greens with Cucumber, Tomato and Shaved
Onion with a Lemon Vinaigrette 6 / 10

Classic Caesar

Crisp Romaine, Parmesan Dressing and Seasoned
Croutons 6 / 10

Add a Protein to Any Salad

Grilled or Crispy Chicken -6-

Grilled Salmon -8-

SANDWICHES

All Sandwiches Are Served with Homemade Kettle Chips and Pickles

Add French Fries -1-

The Philosopher

Fresh Ground Burger on a Toasted Brioche Roll,
Lettuce, Tomato, Onion
-14-

Add Smoked Gouda -2-

Add Thick Cut Applewood Bacon -3-

Crispy Chicken Sandwich

Crispy Or Grilled Chicken on a Toasted
Brioche Roll, Topped with Dijon Aioli,
Lettuce, Tomato, Onion
-14-

Add Smoked Gouda -2-

Add Thick Cut Applewood Bacon -3-

Chicken Pesto Panini

Grilled Chicken Breast, Pesto,
And Fresh Mozzarella with Mixed Greens
-14-



Tomato Basil Mozzarella Panini

Tomato, Basil, Garlic Aioli
And Fresh Mozzarella
-12-

Roast Beef Panini

Roast Beef, Red Onion Jam, Horseradish Cheddar,
Red Wine Aioli
-13-



MENU

Smoked Salmon

Toasted Bagel
Capers, Dill Cream Cheese, English Cucumbers
Arugula, Balsamic Glaze
-15-

Roasted Veggie Tostada

Seasonal Roasted Vegetables, Fresh Mozzarella,
Garlic Aioli, Arugula
-15-

Sesame Crusted Salmon

Served Over a Cold Soba Noodle and Edamame
Salad, Tossed with a Sesame Soy Glaze
-24-

Grilled Portabella Mushroom

Quinoa Salad Stuffed Mushroom
Red Pepper Coulis, Arugula & Balsamic Glaze
-19-



CAMILA BURNS
Supervisor

JASON RUSSELL
Chef de Cuisine

AARON POULOIT
Campus Executive Chef

