

## RENSSELAER FACULTY AND STAFF DINING

### SALADS

#### **Garden Salad**

Mixed Greens with Cucumber, Tomato and Onion  
with Housemade Lemon Vinaigrette  
Starter 6 / Entrée 10

#### **Wedge Salad**

Iceberg Lettuce, Pickled Onion, Grape Tomato, Bacon  
Crumbles, with Housemade Blue Cheese Dressing  
Starter 6 / Entrée 10

### Add a Protein to Any Salad

Grilled or Crispy Chicken -6-

Grilled Salmon -8-

### SANDWICHES

All Sandwiches Are Served with Housemade Kettle Chips and Pickled Cucumbers  
Substitute French Fries -1-

#### **The Philosopher**

Fresh Ground Beef Patty, 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-

#### **Tomato Basil Mozzarella Panini**

Tomato, Basil, Garlic Aioli, Balsamic Glaze,  
and Fresh Mozzarella  
-12-



#### **Chicken Pesto Panini**

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

#### **Eggplant Panini**

Fried Breaded Eggplant, Fresh Mozzarella,  
Served with Housemade Marinara Sauce  
-14-

#### **Italian Mix Panini**

Soppresata, Capicola, Prosciutto, Fresh Mozzarella,  
Roasted Red Peppers, Fried Breaded Eggplant,  
Served with Housemade Marinara Sauce  
-14-

### ENTRÉES

#### **Grilled Portabella Mushroom**

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

#### **Smoked Salmon**

Toasted Bagel, Topped with Cream Cheese, Capers,  
Dill, English Cucumbers, Smoked Salmon,  
Arugula, and Balsamic Glaze, Served with  
Housemade Kettle Chips and Pickled Cucumbers  
-15-

#### **Sesame Crusted Salmon**

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

-24-



## **WEEKLY SPECIALS**

### **SOUPS**

Cup -4-      Bowl -6-

Potato Leek (Vegetarian)

Rueben Chowder

### **Half Sandwich/Cup of Soup**

Choice between Hot Corned Beef or Turkey, Topped with Swiss Cheese and Sauerkraut, on Marble Rye Bread, Side of Housemade Zesty

Thousand Island Dressing and Stoneground Mustard,

Served with Housemade Kettle Chips and Pickled Cucumbers,

Choice of Cup of Soup

-14-

### **Vegan Stuffed Cabbage**

Cabbage Stuffed with Plant Based “Sausage”, Garlic, Onion, Celery, and Rice,

Topped with Housemade Red Sauce, Served with Carrots

-17-

### **Corned Beef and Cabbage Dinner**

House Brined with Guinness Corned Beef, Sliced and Served with Cabbage,

Potatoes, Carrots, and Side of Irish Soda Bread

-24-

### **DESSERTS**

Shamrock Sugar Cookie -3-

(à la mode -2-)

Orange & Cream Float -5-

Häagen-Dazs Vanilla Ice Cream -3-

(Make Sundae Style -1-)



CAMILA BURNS  
Supervisor

JASON RUSSELL  
Chef de Cuisine

AARON POULOTT  
Campus Executive Chef

