RENSSLEAER 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-  Seared Salmon -8-

SANDWICHES

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

The Philosopher
Ground Beef Patty, on a Toasted Brioche Roll, Lettuce, Tomato, Onion
-14-
Add Smoked Gouda Cheese -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 Cheese -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
Soppressata, Capicola, Prosciutto, Fresh Mozzarella, Roasted Red Pepper, Fried Breaded Eggplant, Served with Housemade Marinara Sauce
-14-

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

ENRÉÉS

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-

Please Tell Server of Any Allergies or Dietary Restrictions
WEEKLY SPECIALS

SOUPS

Cup -4-   Bowl -6-
Cream of Asparagus (Vegetarian)
Chicken Noodle

Half Sandwich/Cup of Soup

Roast Beef, Topped with Cheddar Cheese and Housemade Horseradish Aioli, on Onion Slider Roll, Served with Housemade Kettle Chips and Pickled Cucumbers, Choice of Cup of Soup
-14-

Vegan Gumbo

Plant Based “Chicken” and “Sausage” with Okra, Peppers, Onion, and Celery, Served with Barley and Sliced Baguette
-17-

Stuffed Local Quail

Local Quail with Sausage and Pear Stuffing, Served with Roasted Baby Carrots Tossed in Bourbon Herb Butter and Herb Rice Pilaf
-24-

DESSERTS

Raspberry Bar -3-
(á 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