

RENSSELAER FACULTY AND STAFF DINING

SOUP

Soup Du Jour

Cup 4 Bowl 6

SALAD

Garden Salad (v)

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

Classic Caesar (v)

Crisp Romaine, Caesar Dressing, Aged Parmesan
and Seasoned Croutons 6 / 10

Add a Protein to Any Salad

Grilled Chicken -6-

Seared Salmon -8-

Crispy Chicken -6-

SANDWICHES

All Sandwiches Are Served with French Fries and Pickle

The Philosopher

Fresh Ground Burger on a Toasted Brioche Roll
with Lettuce, Tomato and Onion

-13-

Add Smoked Gouda -2-

Add Thick Cut Apple wood Bacon -3-

Chicken Sandwich

Crispy or Grilled Chicken on a Toasted Brioche
Roll Topped with Dijon Aioli

-15-

Add Smoked Gouda -2-

Add Thick Cut Apple wood Bacon -3-

Smoked Salmon

Smoked Salmon, Arugula, Sliced Red Onion,
Cream Cheese, Balsamic, Open-face Toasted Bagel

Add Bacon -2-

-15-



Vegetarian Sandwich (v)

Olive Caper Cream Cheese, Artichokes, Cucumbers,
Roasted Red Peppers, Arugula and Grilled Eggplant
served in on a Toasted Brioche Roll

15-

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ENTREES

Mediterranean Pasta

Pasta with Sautéed Broccoli Rabe, Roasted Red Peppers, Olives, Capers & Artichokes in a Light Cream Sauce with Shaved Parmesan & Fresh Herbs

-Add Chicken -6- -Add Salmon -8-
-15-



Sesame Crusted Salmon

Served Over a Cold Soba Noodle and Edamame Salad, topped with Fresh Cilantro

-24-

Grilled Steak (gf)

With tarragon blue cheese butter On a bed of Onion & Herb jam, fingerling potatoes with Rosemary brussel sprouts sautéed shallots & garlic

-24-

Grilled Portabella Mushroom (v)

with Quinoa Cucumber Salad over Roasted Red Pepper Coulis, Topped with Balsamic Glaze. Served with Zucchini Fries and Horseradish Cream (can be made vegan)

-15-

DESSERTS

- Fresh Fruit Cup

-Raspberry Upside-Down Cake

-Banana Split Mousse Tart