

# Restaurant Associates at the Graduate Center

## Weekly Menu

<b>WEEK OF February 3, 2014</b>		<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
Au Bon Pain Soup  12 oz. 2.75 16 oz. 3.50		Baked Stuffed Potato Soup  Corn and Green Chili Bisque*	Beef Barley  Veg Minestrone*	Chicken Noodle  Black Bean*	Clam Chowder  Vegetarian Chili*	Chicken Dumpling  Wild Mushroom Bisque*
Main Course  6.75-7.05		<b><u>Taquería</u></b> Spiced Beef, Toasted Cumin, Coriander  Pulled Chicken, Ancho, Cilantro, Lime  Cumin Roasted Vegetables (V)	<b><u>TUSCANY</u></b> Bistecca Fiorentina (Grilled Skirt Steak, Tomato Capers Sauce)	<b><u>WINTER MARKET</u></b> Seared Salmon, Preserved Lemon, Capers	Baked Rigatoni, Grilled Chicken, Roasted Peppers	Coq au Vin Chicken Braised in Burgundy, Creminis, Shallots
		Flour Tortillas Shredded Cheddar Pico De Gallo Avocado Lime Salsa Cilantro Sour Cream	Sauteed Chicken, Black Kale, Pine Nuts, Lemon Butter Wine Sauce  Penne Pasta, Cannellini Beans, Arugula, Oven Dried Tomatoes, (V)	Honey Dijon Glazed Chicken, Haricot Vert, Tomato Confit  Grilled Squash Stacks, Sundried Tomato (V)	Homemade Meatballs Parmesan  Penne Primavera (V)	Poached Cod, Chablis, Lemon, Fennel  Stuffed Portobello w/ Spinach and Artichokes (V)
Side Dish  2.05		Arroz Con Maíz – Rice Pilaf With Charred Corn  Stewed Black Beans	Brussels Sprouts, Fennel, Orange *  Stewed Greens *  Quinoa*	Herb Roasted Yukon Golds*  Steamed Broccoli*  Bulgar*	Roasted Yukon Golds*  Roasted Cauliflower*	Roasted Asparagus, White Truffle Oil*  Tri Color Baby Potatoes, Garlic Butter, Sage*
Grill Special  6.50-6.95		Teriyaki Chicken, Grilled Pineapple, Bacon, On Sweet Bun	Chicken Finger Gyro Shredded Lettuce, Tomato, Yogurt sauce	Turkey, Cheddar, Bacon, Tomato Melt	Grilled Chicken Club, Avocado	Veggie Burrito
Special Wrap  6.50		Hummus, Parmesan, Spinach, Truffle Oil	Adobo Grilled Chicken, Pico De Gallo, Lime Aioli, Avocado	Low Fat Tuna and Vegetable Salad, Lettuce, Tomato	Smoked Turkey, Swiss, with Chipotle Mayo	Roast Beef and Muenster
Tramezzini  6.50		Salami, Proscuitto, Havarti	Ham, Cheddar, Swiss, Fresh Mozzarella	Chicken Cutlet, Marinara, Pesto, Fresh Mozzarella	Patty Melt – Burger, Swiss, Caramelized Onions, Seeded Rye Bread	Pastrami and Swiss, 1000 Islands

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Specialty Sandwich  6.50	Salmon Pan Bagnat – Flaked Salmon, Olive Oil, Lemon, Capers on Baguette and Wrapped	Vegan - Thin Sliced Apples, Bananas, Peanut Butter, Jelly, Thick Cut 7 Grain Bread	Muffaletta	Italian Cold Cuts, Cauliflower and Olive Salad, Ciabatta	Fried Chicken, Ranch Dressing, Cheddar
Global Vegetarian*  .45 0z	Greece*	Indian*	South America *	Winter Soup Bar*	Baja Fish Tacos
Action Pasta  6.75-7.95	Korean BBQ	Korean BBQ	Korean BBQ	Spanish Olive Oil Promotion	Vegan Summer Roll Grain Salad Miso Soup

\* Denotes Meatless Dishes  
(V) Denotes Vegan Dishes