

Restaurant Associates at the Graduate Center

Weekly Menu

WEEK OF March 10, 2014		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Au Bon Pain Soup 12 oz. 2.75 16 oz. 3.50		Pasta Fagioli Moroccan Tomato Lentil *	Beef Barley Corn And Green Chili *	Chicken Florentine Black Bean *	Corn Chowder Minestrone *	Potato Leek Tomato Basil *
Main Course 6.75-7.05		<u>Authentic Tuscan Cuisine</u> Artichoke Crusted Bistecca Wheat Pasta Primavera, Garlic, Sun Dried Tomatoes, Spinach (V)	<u>Puerto Rico</u> Pernil – Roasted Pork Shoulder Baked Stuffed Chayote, Curried Quinoa and Red Beans (V)	<u>Home Cookin'</u> Brined and Roasted Turkey Breast, Mushroom Sage Pan Jus Vegan Mushroom, Gigante Bean, and Lentil Stew, (V)	<u>American Cheese Festival</u> Chicken Breasts wrapped in Bacon, Wisconsin Blue Cheese Stuffing Parmesan Crusted Tilapia	<u>Pi Day</u> Chicken Pot Pie, Buttermilk Biscuit Crust Shepherd's Pie
		Patone – Herb Marinated Chicken Cooked Under a Brick	Chicharrones de Pollo – Pan - Fried Chicken w/ Traditional Mojito Condiment	Mustard Crusted Pork Loin, Spiced Apples	Rosemary Roasted Portobello Mushroom Napoleon, Tomato Emulsion (V)	Seared Salmon, Garlic Wilted Greens, Sorrel Sauce
Side Dish 2.05		Steamed Cauliflower w/ Citrus Pesto Steamed Broccoli (V) Rosemary Roasted Potatoes (V)	Arroz Con Gandules – Rice with Pigeon Peas* Brown Sugar Baked Sweet Plantains (V)	Buttermilk Mashed Potatoes * Roasted Brussels Sprouts, Dried Cranberries, and Butternut Squash (V)	Rutabaga Puree w/ Wisconsin Cheddar* Steamed Broccoli and Cauliflower, NYS Gouda Mornay Sauce*	Stewed Winter Kale (V) Roasted Brussels Sprouts, Butternut Squash, Dried Cranberries (V) Steamed Broccoli (V)
Grill Special 6.50-6.95		Pizza Burger	Grilled Chicken, Cheddar	Tuna Melt, American, Portuguese Muffin	Cheyenne Burger – BBQ Sauce, Onion Ring, Pickle Relish, Swiss	Roast Beef and Provolone
Special Wrap 6.50		Buffalo Chicken	Ham, Salami, Capicola & Provolone	Smoked Salmon, Cucumber, and Red Onion	Roast Beef and Pepperjack	Smoked Turkey and Swiss
Tramezzini 6.50		Ham and Cheddar w/ Roasted Apple	Turkey, Swiss, and Roasted Peppers	Corned Beef with Sauerkraut	Pesto Chicken, and Fresh Mozzarella	Tuna Melt

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Specialty Sandwich 6.50	Roast Beef, Caramelized Onion, and Blue Cheese	Prosciutto, Fresh Mozzarella, and Tomato	Curry Chicken Salad with Almonds and Cranberries	Turkey, Bacon, Lettuce and Tomato	Ham, Smoked Gouda, and Watercress
International* .45 oz	Basque*	Napa Valley*	Mezze Antipasta*	Greece*	TGIF – Fun Foods
Action Station 6.75-6.95	Jamaican Jerk Shack	Jamaican Jerk Shack	Mac and Cheese	Mac and Cheese	Chip Shop

* Denotes meatless dishes

(V) Denotes vegan dishes