

Restaurant Associates at the Graduate Center

Weekly Menu

WEEK OF April 14, 2014	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Au Bon Pain Soup 12 oz. 2.75 16 oz. 3.50	Chicken Noodle Black Bean Soup *	Beef Barley Garden Vegetable*	Split Pea And Ham Vegetarian Minestrone *	Chicken Dumpling Tomato Basil Bisque *	Louisiana Red Bean and Italian Sausage Vegetarian Chili *
Main Course 6.75-7.05	Steak Au Poivre – Peppercorn Crusted, Brandy, Cream, Dijon Salmon Provencal, Tomato, Capers, Olives	<u>Rice Bowls</u> <u>Proteins:</u> Chopped Teriyaki Chicken Slow Roasted Hoisin Pork	Sicilian Style Meatballs With Ricotta, Black Pepper, Parsley (Veal, Beef, Pork) Chicken Marsala, Wild Mushrooms, Sun Dried Tomatoes, Sage	Lemon Grilled Chicken, Feta, Pine Nuts, Olives (GF) Toasted Orzo, Roasted Shrimp, Artichokes	<u>Taquería</u> Seasoned Ground Beef Adobo Pulled Chicken
	Portobello And Spinach Ravioli, Sage Infused Vegetable Broth, Cream *	Crispy Fried Tofu, Sweet Chili Glaze (V)	Eggplant Parmesan, Fresh Mozzarella *	Spanakorizo – Baked Rice With Spinach, Garbanzos, And Tomato Sauce (V)	Potato, Green Chili, and Lentil Tacos (V)
Side Dish 2.05	Sweet Potato "Home Fries" (V) Grilled Asparagus, White Truffle Oil, Tomato Confit (V)	Jasmine Rice (V) Steamed Brown Rice (V) Gingery Mushrooms (V) Roasted Corn (V) Spicy Green Beans (V) Quick Pickled Carrots (V) Soy Broccoli (V) Scallion (V)	Penne Putanesca, Garlic, Olives, Capers, San Marzano Tomatoes Broccoli Rabe with Roasted Peppers, Chili Oil, Lemon, Garlic (V)	Baked Cauliflower, Lemon, Garlic, Oregano (V) Lemon Dill Roasted Fingerling Potatoes (V)	Mashed Black Beans, Cilantro, Oven Dried Tomatoes (V) Tomato Poblano Rice Pilaf (V)
Global Vegetarian* .45 oz	Beans and Grains Salad*	Spring Soups*	Middle East*	Asparagus Festival*	Chili / Baked Potatoes

* Denotes Meatless Dishes
(V) Denotes Vegan Dishes