Lunch Entrée Menu

Bowl of House Made Soup 5

Salads

Beet Salad (VEG, GF) field greens, orange, carrot, balsamic dressing, goat cheese and caramelized walnuts. **9** Add grilled chicken, shrimp or salmon. **13**

Ahi Nicoise[1,2] field greens with new potatoes, green beans, eggs, olives, tomato **–** dijon vinaigrette and herb crostini. **13**

Stanford Caesar romaine, shaved parmesan and garlic croutons. **9**
Add grilled chicken, shrimp or salmon. **13**

Warm Homemade Ham & Cheese Quiche served with a tossed salad. **13**

Turkey Cobb lettuce, heirloom tomatoes, avocado, bacon, gorgonzola, eggs and blue cheese dressing. **12**

Teriyaki Chicken Noodle Salad cabbage, carrot, bean sprout, pepper, sesame seeds in a honey-soy dressing. **12**

Quinoa Salad with Orange & Lime Dressing (V) mixed greens, corn, avocado, black beans, cilantro, red onion. **12**

Sandwich Board

Choice of tuna salad, chicken salad, ham & aged cheddar, turkey, smoked salmon or BLTA. **9**

Half Sandwich & Soup choose from above. **8**

Above sandwiches served on toasted multigrain or sourdough bread with lettuce, tomato and mayo.
Choice of homemade potato chips, tossed salad, or fresh fruit.

The Stanford Faculty "Club" smoked turkey, bacon, avocado, lettuce, tomato and mayo. Choice of homemade potato chips or tossed salad. **11**

Grilled Cheese (VEG) sharp cheddar, gruyere and fontina on grilled bâtard with cup of tomato soup. **10**

Fire Grilled Cheese Burger[2] brioche bun with cheddar cheese, lettuce, tomato, red onion, and garlic aioli. Choice of homemade potato chips or tossed salad. **11**

Vegetarian

Beyond Burger (VEG) plant – based, 20g protein, brioche bun with lettuce, tomato and red onion. Choice of homemade potato chips or tossed salad. **12**

Kale & Mushroom Ravioli (GF, V) tossed in an Italian style marinara sauce. **12**

Pomodoro Gnocchi (VEG) tomatoes, fresh mozzarella, basil and parmigiano reggiano. **10**

Rice Bowls and More

Rice Bowl choice of **Asian style shrimp, chicken teriyaki or Thai chili tofu** sautéed with broccoli and water chestnuts topped with scallions, carrot julienne, cilantro, beansprouts and sesame seeds. **12**

Shrimp Pesto Penne (GF) grape tomatoes, asparagus, EVOO and parmigiano reggiano. **14**

Pan Roasted Salmon (GF) on a Beluga lentil ragout with a corn, citrus and jalapeno salsa. **14**

[1] Served raw or undercooked, or contain raw or undercooked ingredients
[2] Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially, if you have certain medical conditions

(V) Vegan (VEG) Vegetarian (GF) Gluten Free