Lunch Entrée Menu

Bowl of House Made Soup  5

**Salads**

**Beef Salad** field greens, balsamic dressing, goat cheese and toasted walnuts.  9
Add grilled chicken, shrimp or salmon.  13

**Tomato & Mozzarella Salad** arugula, basil and balsamic reduction.  10

**Ahi Nicoise**<sup>1,2</sup> 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

**Italian Chopped Salad** tomatoes, peppers, red onion, romaine and field greens, salami, Kalamata olives, pepperoncini, mozzarella, basil, parsley, garbanzo beans and herbed vinaigrette.  13

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

**Seasonal Fruit Bowl** with sorbet.  9

**Sandwich Board**

**Choice of** tuna salad, chicken salad, egg salad, 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, Niman Ranch bacon, avocado, lettuce, tomato and mayo. Choice of homemade potato chips or tossed salad.  11

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

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

**Vegetarian**

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

**Grilled Portobello Mushroom & Goat Cheese Tower** warm vegetable and spinach quinoa salad with red pepper coulis.  10

**Gnocchi with Broccoli Rabe** sautéed with garlic, tomato and sage butter.  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 Linguini** artichoke, spinach, tomato, garlic, capers, lemon and basil oil.  14

**Wild Salmon** warm quinoa salad, grilled asparagus, tropical fruit salsa and balsamic glaze.  14

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<sup>1</sup> Served raw or undercooked, or contain raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially, if you have certain medical conditions