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— Daily Chef's Special		— Sandwiches —
Limited availability. Changes daily Entree	15.25	All Sandwiches are served with a pickle and your choice of potato chips or mixed greens with champagne vinaigrette. Substitute fries 4.50
Soup ^{Cup} Bowl —— Bowls & Salads	5.00 8.00	Grilled Salmon Sandwich Served on a ciabatta roll with mixed greens, avocado, lemon aioli, tomato and red onion
Curry Vegetable & Rice Bowl Stir-fried vegetables in coconut curry sauce with rice	12.00	Grilled Chicken Breast Sandwich ^{14.00} Served on a ciabatta roll with local bacon, avocado mayo, Swiss cheese, lettuce, tomato and red onion
Greek Salad Bowl Cucumber, tomato, olive and feta salad with rice	9.00 e	Campus Club Tuna Melt 12.00 Served on 10 grain bread with cheddar cheese
Poke Bowl Bed of rice with edamame, broccoli, radish, pick onions, carrots. Tossed in ginger tamari sauce a topped with sesame seeds and scallions		BLAT 13.00 Bacon, lettuce, tomato and avocado on a ciabatta roll with avocado aioli
Farmer's Salad Mixed greens, U of M cheese, egg, grilled seaso vegetables, radishes, peas and champagne vina		Classic Reuben 13.00 Thinly sliced corned beef, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye Rachel: sub roasted turkey for corned beef Veggie: sub grilled mixed vegetables for corned beef
Caesar Salad Romaine lettuce tossed with egg, red onion, cro and house-made Caesar dressing Half: 7.75	9.00 utons	Roast Beef Sandwich Grilled roast beef, caramelized onions and melted provolone cheese on a ciabatta roll
Add Protein		Roasted Turkey & U of M Gouda ^{13.00}
Grilled Chicken Breast	6.25	Served on a ciabatta roll with caramelized onions and avocado aioli
Grass-Fed Beef Steak	9.00	
Grilled Salmon Fillet	8.25	Moroccan Braised Lamb 17.00
Grilled Minnesota Tofu	5.25	Pita Sandwich Lettuce, onion, tomato, roasted red pepper tzatziki
Sesame Seared Cubed Tuna	8.25	sauce and parsley

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	B	urgers	
pota	to chips or mi vinaigrette.	with a pickle and xed greens with c . Substitute fries 4 urger with veggie	champagne 4.50
			11.00
Local gra	zel bun	ith lettuce, tomate	o and red onion
	ese: blue, provo cheese 1:00	olone, pepper jacl	k, Swiss or
			14.00
Local gra sauce, ch	ss-fed beef wi neddar, lettuce	heddar Burge ith bacon, Triple (, tomato and red	Crown BBQ
pretzel bi	n		
		/ iss Burger autéed mushroor	14.00
		and red onion or	
Daaam	e plus ok		14.00
Local gra		ith bacon, blue ch tzel bun	
		os & More	
	tato chips or n	with a pickle and nixed greens with . Substitute fries	n champagne
	r Wrap	ed with romaine,	9.50
Parmesa		house-made Cae	
		ocado Wrap	
	romaine and a	ed with roasted to avocado aioli	urkey, dacon,
Τλουο			5.25
Tacos Flour or corn tortillas with your choice of grilled chicken, steak or veggies served with pico de g		fgrilled	
	ım, cabbage a		-
	d:II_		11.75
O	11112		11.75
	neat tortilla, ch	nicken, black bear < cheese. Served v	

Beverages	
ee (Regular or Decaf)	

3.00

lot Tea	3.00
ced Tea	3.00
Bottled Iced Tea	4.50
Kombucha	4.50
Fountain Soda	3.00
Canned Soda	3.00
San Pellegrino	4.75
Canned Sparkling Water	3.00
— Sides & Extras	
ries	4.50
Onion Rings	6.00
wocado	3.75
Bacon	3.25
Potato Chips	2.00
Ranch	2.00
Scallion Aioli	2.00
Avocado Aioli	2.00

CC Fries & Scallion Aioli

Desserts

Daily Dessert	7.75
Cookie	3.50
Gluten Free Cookie	4.00
Brownie	3.50
emon Bar	3.50

8.75