

LUNCH MENU



There is a 15% surcharge on your final bill for table service

- APPETIZERS -

Bistro Fries with Scallion Aioli 7.25
Serves 3-4

Dip Trio (Can be made GF or DF) 8.95
Hummus, local goat cheese and black bean dip served with grilled bread, lavosh and fresh vegetables.

Quesadilla (Can be made Vegetarian) 9.50
Chicken, black beans, peppers, onions and pepper jack cheese served with pico de gallo and sour cream.

Tacos 4.00 ea
Flour or GF corn tortillas with your choice of grilled chicken, steak or veggies. Served with pico de gallo, sour cream, cabbage and cilantro.

- BOWLS & SALADS -

Curried Vegetable and Rice 11.95
Bowl (GF, DF, V)
Stir-fried vegetables in coconut curry sauce with jasmine rice.
Add Chicken, Steak or Salmon for an extra fee

Farmer's Salad (GF, Can be made DF and V) 9.75
Mixed greens, Herbed Gouda, egg, grilled asparagus, radishes, peas and champagne vinaigrette.
Add Chicken, Steak or Salmon for an extra fee

Plain Caesar Salad
Romaine lettuce tossed with egg, red onion, croutons and house-made Caesar dressing.
Half 7.25
Full 8.25

Chicken Caesar Salad
Half 12.00
Full 13.00

Steak Caesar Salad
Half 13.50
Full 14.50

Salmon Caesar Salad
Half 14.00
Full 15.00

Salad Sampler
Choose from tomato caprese (GF), assorted fruit (GF, DF, V) and grilled vegetables (GF, DF, V).
Single Salad 4.50
Two Salad Sampler 6.75
Three Salad Sampler 10.95

- CHEF'S SPECIAL -

Limited Availability, Changes Daily 13.50

- SANDWICHES -

All sandwiches are served with a pickle and your choice of kettle chips or carrots and celery.

Substitute with fries for \$3.00

Grilled Salmon Sandwich 12.95
Served on baguette with mixed greens, avocado, lemon aioli, tomato and red onion.

Grilled Chicken Breast Sandwich 12.95
Served on house-made focaccia with local bacon, avocado mayo, Swiss cheese, lettuce, tomato and red onion.

MN Grass-Fed Beef Hamburger 9.50
Served on whole wheat bun with lettuce, tomato and red onion.
Add Provolone, Pepper Jack, Swiss or Cheddar Cheese \$0.50

Campus Club Tuna Melt 10.00
Served on 10 grain with cheddar cheese.

Classic Reuben 10.75
Thinly sliced corned beef, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.

- SANDWICHES CONT. -

Rachel Ferndale Market Smoked Turkey Breast, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.	10.75
Smoked Turkey and U of M Herbed Gouda Ferndale Market Smoked Turkey Breast, local tomato, caramelized onions, U of M herbed Gouda with avocado mayo on pretzel roll.	10.50
U of M Herbed Gouda and Tomato Served with caramelized onions and avocado mayo on pretzel roll.	10.00

- EXTRAS -

Side of Fries	3.00
Grilled Salmon Fillet	6.75
Grilled Chicken Breast	4.75
Grass-Fed Beef Steak	6.25
Bacon	2.50
Caramelized Onions	1.00
Avocado	2.25

ASK ABOUT TODAY'S
DESSERT SPECIALS!

- BEVERAGES -

Brewed Coffee	2.75
Single Espresso	3.00
Double Espresso	4.00
Latte	4.00
Americano	3.00
Forage Kombucha	4.00
Teas' Brand Iced Tea	4.25
Fountain Soda	2.75
San Pellegrino Water	4.75
Bubly Sparkling Water	2.75
Bottled Beer	7.00
Small Wine Bottles	7.00

- DESSERT -

Daily Dessert	6.00
Cookies Your choice of chocolate chip or peanut butter.	2.95 ea
Gluten-Free Cookies Your choice of chocolate chip or peanut butter.	3.25 ea

GF Gluten-Free | DF Dairy-Free | V Vegan

Prices listed are for Campus Club members and their guests. If you are not sponsored by a Campus Club member, there is a 15% surcharge on food and beverage. Ask about membership today!

