Dining Commons Menu
Tuesday April 2\textsuperscript{nd} 2019

Main Course \hspace{1cm} .54 oz
International \hspace{1cm} .54 oz
Salad Bar \hspace{1cm} .54 oz
Action Station \hspace{1cm} 7.30 & up
Grill Special \hspace{1cm} 7.30
Soups (12 or 16 oz.) \hspace{1cm} 3.60/4.40
Desserts \hspace{1cm} 3.00 & up

Ample Selection of Grab & Go and Snacks
Main Course Today

BBQ Ribs

Chicken Milanese

Beef Stew

Vegetable Brown Rice Pilaf

Steamed Broccoli, Carrots & Cauliflower

Vegetable Medley

We encourage guests to speak to the Chef or Manager regarding any allergen questions.
International Cajun

Cajun Roasted Chicken

Cornmeal Fried Catfish, Cajun Remoulade, Lemons

Cajun Roasted Potatoes

Stewed Okra, Corn & Tomatoes

Vegetarian: V
Vegan: ☑
Better for you: 🍎
Fried Rice

Choices of:
White or Brown Rice

Choice of:
Scallions, Carrots, Pineapple, Peas, Onions, Snow Peas, Napa Cabbage, Broccoli.

Choice of:
Pineapple Teriyaki, Or Sweet Chili Sauces

Choice of:
Vegetables 7.30
BBQ Pork, Chicken or Tofu 8.35
Shrimp 9.40
“Soup du jour”
Tuscan White Bean &
Chicken Florentine  
12oz 3.60 – 16oz 4.40

Deserts
Spicy Carrot Cake  3.15
Chocolate Strawberry Cake  3.15
Strawberry Cheese Cake  3.15

Cookies  1x.75/3x1.95

V=vegetarian  V=vegan  =better for you

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Grill Today

**Philly Cheesesteak Wrap**
Served with French Fries & a Small Fountain Drink

7.30

**Student Lunch:**
Choice of either: Turkey, Ham, Tuna, Grilled Vegetables, or Peanut Butter & Jelly on Choice of Whole, Wheat, Rye, 7 Grain, or White slice breads.
Includes a small salad, a choice of: bottle of water (Aquafina), Small Soft Drink or a Small Coffee, a choice of a whole fruit or a bag of Lays chips

5.50

**Specialty Sandwiches**

7.30

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