Dining Commons Menu
Tuesday September 1\textsuperscript{st} 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

Chicken Milanese

Roasted Pork Loin, Cranberry Mustard Gravy

Garlic & Herb Roasted Beef Eye Round

Wild Rice Pilaf ✓

Buttered Green Beans & Carrots ✓

Vegetable of the Day 🥕

✓ vegetarian  ✓ vegan  🥕 better for you

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

Pork, Black Bean & Chorizo Stew

Garlic Roasted Chicken

Coconut Rice

Stewed Chayote, Tomato, Cilantro

Salad

We encourage guests to speak to the Chef or Manager regarding any allergen questions.
Hot Wraps

Choice of:
Shredded Lettuce, Tomatoes, Red Onions, Bell Peppers, Shredded Carrots, Jalapenos

Choice of:
Ranch, 1,000 Islands, Blue Cheese Dressings or Hot Sauce

Choice of:
Grilled Chicken or Steak  8.35
Crispy Tofu or Vegetables  7.30  v

V vegetarian  ☑️ vegan  🍎 better for you
“Soup du jour”
Curry Rice Lentils &
Chicken Noodles

12oz 3.60 – 16oz 4.40

Deserts

Strawberry Cheese Cake 3.10
Shadow Cake 3.10
Trio Mousse Cake 3.10
Cookies 1x.75/3x1.95

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Chicken Quesadillas
Served with Onion Rings & a Small Soft 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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V vegetarian  V vegan  🍎 better for you

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