Dining Commons Menu

Friday August 26th 2019

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

Ample Selection of
Grab & Go and Snacks
Main Course Today

BBQ Rubbed Beef Tri Tips

Sweet Chili Glazed Chicken

Herb Roasted Cod, Capers, Olives & Roasted Peppers

Vegetable 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.
South America

Tilapia Vera Cruz

Pernil
(Roasted Pork Shoulder)

Roasted Corn & Chayote

Coconut Whipped Purple Potatoes

Salad

V vegetarian  ☑️ vegan  🍓 better for you

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Burritos & Bowls

Made to Order

Choice of:
Vegetables
7.10
or
Chipotle Chicken, Spiced Beef
8.35

Served with Rice & Beans and Traditional Accompaniments
“Soup du jour”
12 Vegetables

Italian Wedding
12oz 3.60 – 16oz 4.40

Deserts

Blue Velvet Cake 3.10
Carousel Delight Cake 3.10
Carrot Cake 3.10
Cookies 1x.75/3x1.95

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Grill Today

Sausage & Pepper Hero
Served with French Fries & 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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Breakfast Pastries

Buy any Breakfast Pastry, or a Bagel with Cream Cheese

Between

2:00 and 3:00 PM

and get a Free Small Coffee
Follow us @ racuny

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