<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price (oz)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Course</td>
<td>.56 oz</td>
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<tr>
<td>International</td>
<td>.56 oz</td>
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<tr>
<td>Salad Bar</td>
<td>.56 oz</td>
</tr>
<tr>
<td>Action Station</td>
<td>7.60 &amp; up</td>
</tr>
<tr>
<td>Grill Special</td>
<td>7.40</td>
</tr>
<tr>
<td>Soups (12 or 16 oz.)</td>
<td>3.80/4.60</td>
</tr>
<tr>
<td>Desserts</td>
<td>3.20 &amp; up</td>
</tr>
</tbody>
</table>

Ample Selection of Grab & Go and Snacks
Main Course Today

Beef Stroganoff

Mustard Crusted Pork Loin, Cranberry Mustard Gravy

Steamed Red Bliss Potatoes, Parsley Butter

Vegetable Rice Pilaf

Buttered Green Beans & Carrots

Vegetable of the Day

V vegetarian  V vegan  🍎 better for you

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

Cornmeal Fried Catfish, Cajun Tartar Sauce

Stewed Chicken & Andouille Sausages

Cajun Rice

Stewed Okra, Corn & Tomatoes

Green Salad

Vegetarian

Vegan

Better for you

Restaurant Associates

Hospitality Excellence

Premier Clients
Choice of:
Sabra Hummus, or
Sabra Roasted Peppers Hummus
Choose One:
Chicken Shawarma or Falafels
Choose up to 3 Vegetables:
Cucumber, Tomato, Red Onions, Shredded Cabbage, Pickled Turnip, Pickled Chile’s
Choose 1 Salads:
Tabbouleh, Israeli Chopped Salad, Dukkha's Beets, Marinated Feta
Choose up to 3 toppings:
Toasted Pine Nuts, Fried Garlic, Onions Seeds, Za’atar Spice, Sumac
Sauces:
Tahini Yogurt Sauce, Harissa Sauce, Toum, Pomegranate Molasses, Extra Virgin Olive Oil

9.95
“Soup du jour”
Wild Mushroom &
Chicken Noodles
12oz 3.90 – 16oz 4.50

Deserts

Baileys Espresso Cake 3.20
Blue Velvet Cake 3.20
Turtle Cheese Cake 3.20

Cookies 1x.80/3x2.00

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Grill Today

BBQ, Bacon & Cheddar Turkey Burger
Served with French Fries & Small Fountain Soda

7.40

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

5.80

Specialty Sandwiches

7.40

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Student Lunch:

**Choice of either:** Turkey, Ham, Tuna, Grilled Vegetables, or Peanut Butter & Jelly

**Choice of either:** Whole, Wheat, Rye, 7 Grain, or White slice breads.

**Choice of either:** Bottle of water (Aquafina), Small Soft Drink or a Small Coffee.

**Choice of either:** A whole fruit or a bag of Lays chips

Meal includes a **small green salad**

- No Protein or composed salads
- Special chips or Gluten Free Chips not included with this special.

5.80
Quick Pick Sandwiches & Salads

LTO

Buy one Sandwich or Salad, and get a Pringle and a 20 oz. soda

8.60

V vegetarian  V vegan  🍎 better for you

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Quick Pick Sandwiches

Ham Lettuce & Tomato on Whole Wheat Bread

Mozzarella Arugula Eggplant On Ciabatta Bread

Roast Beef, Cheddar L.&T. on an Onion Roll

Tuna Salad Sandwich 7.40

V vegetarian  V vegan  🍓 better for you

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Quick Pick Sandwiches

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Tuna Salad Sandwich

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Restaurant Associates has partnered with Sabra Hummus™ this year to bring you delicious hummus specials and creative dishes. Another reason why this partnership is so great? Both RA and Sabra value the health and wellness of our guests.

- Hummus is a nutrient dense food made with chickpeas, tahini (ground sesame), oil and seasonings like garlic and salt and makes a great plant-based food option.

- Chickpeas or garbanzo beans are also vegetables, so eating hummus can increase vegetable consumption. Eating hummus with vegetables increases vegetable consumption even more.

- Plant-based foods are critical to healthy diets and can have long-term health benefit.

- A study found that adults who ate chickpeas/hummus tended to have higher intakes of fiber and select vitamins and minerals.

Let’s hear it for hummus!
Muffins Apple / Blueberry (GF) 4.00
Donuts Cinnamon Sugar (GF) 4.00
Bread Banana/Zucchini (GF) 4.00
Brownies (GF) 4.00
Chocolate Chip Cookie (GF) 2.50
<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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<tr>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
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<tr>
<td>Stir Fry Action, all week</td>
<td>Tasting 12 – 2pm</td>
<td>Signature Sandwich, Kentucky Hot Brown</td>
<td>Lincoln’s Birthday, Closed</td>
<td>Don’t forget to buy some Valentine’s Day treats!</td>
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<tr>
<td>10</td>
<td>11</td>
<td>12</td>
<td>13</td>
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<tr>
<td>Burritos &amp; Bowls, Action all week</td>
<td>HEART YO’SELF, With our bonus heart healthy Global Station</td>
<td>Closed</td>
<td></td>
<td>Get your Omega 3s with our CA Walnut Pecan 2 Globes!</td>
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<tr>
<td>17</td>
<td>18</td>
<td>19</td>
<td>20</td>
<td>21</td>
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<tr>
<td>President Day, Closed</td>
<td>Sabra, Action all week</td>
<td>Beer Batter Fish &amp; Chips at the Grill</td>
<td></td>
<td>Beer Batter Fish &amp; Chips at the Grill, Fridays</td>
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<tr>
<td>24</td>
<td>25</td>
<td>26</td>
<td>27</td>
<td>28</td>
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<tr>
<td>Regional Italian Pasta</td>
<td>New Orleans Bourbon St.</td>
<td>At Global</td>
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Follow us @ racuny

Or visit our websites at

https://racafes.compass-usa.com/CUNYCAFE/Pages/Menu.aspx?lid=b2

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Notice

Starting this semester Dining Commons new hours of operation are:

Mon – Friday
Breakfast from 8:00 AM to 10:30 AM
Lunch from 11:30 AM to 3:00 PM

Gates will closed at 10:30 am for refreshing and set up for Lunch, And re-open at 11:30 am for service

Thank You

Vegetarian  Vegan  Better for you

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