Dining Commons Menu  
Friday May 10\textsuperscript{th} 2019

<table>
<thead>
<tr>
<th>Main Course</th>
<th>.54 oz</th>
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<tbody>
<tr>
<td>International</td>
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<tr>
<td>Salad Bar</td>
<td>.54 oz</td>
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<tr>
<td>Action Station</td>
<td>7.30 &amp; up</td>
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<tr>
<td>Grill Special</td>
<td>7.30</td>
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<tr>
<td>Soups (12 or 16 oz.)</td>
<td>3.60/4.40</td>
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<tr>
<td>Desserts</td>
<td>3.00 &amp; up</td>
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Ample Selection of
Grab & Go and Snacks
Main Course Today

Crispy Fried Catfish

Chipotle Stewed Pork

Southwestern Roasted Chicken

Rice & Pigeon Peas

Steamed Green Beans & Carrots

Steamed Broccoli

V vegetarian  V vegan  🥦 better for you

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

Chicken Paprikash

Kielbasa, Sauerkraut

Steamed New Potatoes
Parsley Dill Butter

Sweet & Sour Braised Cabbage
w/ Caraway Seeds

✈️ vegetarian
✈️✈️ vegan
🍎 better for you

We encourage guests to speak to the Chef or Manager regarding any allergen questions.
“Soup du jour”
Wild Mushrooms Bisque  
N.E. Clam Chowder
12oz 3.60 – 16oz 4.40

Deserts
Sprinkle Happy Cake  3.10
Cinna Fun Cake  3.10
Cheesecake Cupcakes  3.10
Cookies  1x.75/3x1.95

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

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

We encourage guests to speak to the Chef or Manager regarding any allergen questions.
Plain Cheese
5.25

Mushroom & Olives or
Any Vegetables
6.30

Chicken Buffalo or any Protein
6.85

Add Sm Fountain Soda