



Lunch & Dinner Menu

SOUP & SALAD

Soup Cup	\$3
Soup Bowl	\$5
House Salad	\$8
fresh greens, tomato, onion, radish, bell pepper, bacon, crouton, choice of dressing*	

Caesar Salad	\$6
crisp romaine, parmesan, crouton, Caesar dressing	

Lemon Berry Salad	\$8
baby spinach, blueberry, spiced pecan/goat cheese, lemon vinaigrette	

*Dressing Options: Ranch, Blue Cheese, Caesar,
Honey Mustard, 1000 Island, Raspberry
Vinaigrette, Balsamic Vinaigrette, Lemon
Vinaigrette

*Add chicken (\$6) or salmon (\$8)

SANDWICHES & WRAPS

Café Burger	\$9
Angus beef, greens, tomato, onion, pickle, choice of cheese*, brioche	

Grilled Chicken Club	\$8
tomato, onion, lettuce, bacon	

Grilled Turkey & Pear	\$7
spinach, bacon, cheddar, garlic-thyme mayonnaise, sourdough	

Chicken Salad	\$6
romaine, tomato, pickle, wrap	

Otterwrap	\$7
turkey, ham, bacon, greens, tomato, onions, cheddar, chipotle ranch, wrap	

Ham & Apple Wrap	\$6
spinach, onion, swiss, honey mustard, wrap	

*Cheese Options: American, Provolone, Swiss,
Cheddar, Goat Cheese

PIZZA

7" Cheese Pizza	\$6
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12" Cheese Pizza	\$9
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*Additional Toppings \$0.35 each

*Topping Options: Pepperoni, Sausage, Bacon, Ham,
Black Olive, Green Pepper, Mushroom, Onion, Banana
Pepper, Spinach, Tomato

ENTREES & BASKETS

Chicken Tender Basket	\$6
4 crispy chicken tenders, fries, dipping sauce*	

Hot Dog Basket	\$5
Angus beef hot dog, mustard, pickle relish, chips, toasted bun	

Fish & Chips Basket	\$13
beer battered cod, fries, tartar sauce	

Grilled Chicken Breast	\$12
bacon, broccoli, grape, spiced pecan, goat cheese	

Hibachi Salmon Bowl	\$13
fried rice, broccoli, onion, mushroom, green pepper, yum yum sauce	

*Dipping Sauces: BBQ, Honey Mustard, Ranch, Blue
Cheese, Ketchup, Hot Sauce

SIDES

Seashore Fries	\$3
seasoned fries, garlic, chive	

Onion Rings	\$4
beer battered onion rings, chipotle ranch	

Saratoga Chips	\$3
housemade chips, BBQ	

Potato Salad	\$4
caramelized onion, bacon, fresh herb	

Broccoli Salad	\$4
grapes, pecan, bacon, honey-dijon vinaigrette	

Fresh Fruit	\$4
apples, grapes, blueberries, pears	

Chef's Seasonal Fresh Vegetable	\$3
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Beverages

Soft Drinks	Coffee
Iced Tea	Hot Tea

Hours of Operation:

Monday-Friday 11 am-6:30 pm





HIBACHI GRILL

Hibachi Reservations are back

Example Menu

You may now request a specific entree a week in advance and we will try to accommodate

Contact Culinary for reservations or sign up on uniguest

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Dietary requests are recognized but must be made in advance

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Can now accommodate 10



Menu

STARTERS

.....
Home-Made Soup

ENTREES

.....
Hibachi Chicken,
Filet Mignon (additional \$6),
Vegetarian, Special of the Week

SIDES

.....
featured weekly fresh vegetables,
featured weekly starch

DESSERT

.....
Chef's Special

SPECIAL OF THE WEEK:

MARINATED SOUS VIDE
FLAT IRON STEAK

SAUTÉED ASPARAGUS

WARM POTATO SALAD

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SZECHUAN SALMON

GREEN ONION GREEN BEANS

SWEET POTATO FRIED RICE

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CIDER BRINED DUCK BREAST

CANDIED CABBAGE WITH BACON

LYONNAISE POTATOES