

NC State University Club

Lunch Menu

QUICK START LUNCH BUFFET

LUNCH BUFFET

Tuesdays - Fridays

Soup & Salad Bar with Three Hot Items, Rotated Daily
Full Buffet Soup & Salad Only

APPETIZERS

BBO CHICKEN NACHOS

THIN CRISPY CORN TORTILLAS TOPPED WITH DICED BBQ CHICKEN, BLACK BEANS, FRESH SHREDDED ICEBERG LETTUCE, DICED TOMATOES, JALAPENOS AND MELTED CHEDDAR & MONTERREY JACK CHEESES

DILL PICKLE CHIPS

THIN, CORN-MEAL DUSTED PICKLE DISKS FRIED GOLDEN BROWN AND SERVED WITH RANCH DRESSING.

CHICKEN WINGS

SIX FRESH JUMBO WINGS, CRISPY FRIED SERVED WITH A CARROT AND CELERY STICK GARNISH AND YOUR CHOICE OF RANCH OR BLUE CHEESE DIPPING SAUCE.

SAUCE CHOICES ; BUFFALO, SWEET BBQ , CAROLINA REAPER, KOREAN BBQ ,ASIAN TERIYAKI OR CAROLINA MUSTARD.

6-Wings 12-Wings

EXTRA SAUCE . EXTRA CELERY

SALADS

SALAD ENHANCEMENTS

6oz. Grilled Chicken Breast 6oz. Tenderloin Tips
6oz. Cajun Grilled Shrimp 6oz. Calabash Fried Shrimp
6oz. Ahi Tuna 6oz. Grilled Salmon

Caesar Salad

Fresh chopped artisan romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, Reggiano-Parmigiano cheese, and slow-roasted tomatoes.

HAND HELDS

Side Item Selections: *Onion Rings, French Fries, Sweet Potato Fries, Coleslaw or Fresh Fruit.*
Add a Side House Salad or Caesar Salad for \$2.00

^{NEW} Veggie Burger

Roasted N.C. sweet potatoes mixed with onions, summer squash, quinoa & black beans, patty formed, skillet seared and served on a whole grain kaiser, with leaf lettuce & fresh tomato. your choice of a side item.

^{NEW} Focaccia Chicken Bruschetta

Pesto-rubbed fire grilled breast of chicken topped with roma tomato & fresh basil relish, melted fresh mozzarella cheese and arugula served on a garlic butter toasted focaccia bread with a side of your choice.

CERTIFIED ANGUS BEEF BURGER

HALF-POUND FIRE-GRILLED CHUCK BRISKET BLEND BURGER SERVED ON A BUTTER TOASTED BRIOCHE ROLL WITH GREEN LEAF LETTUCE AND SLICED TOMATOES. SERVED WITH YOUR CHOICE OF A SIDE ITEM.

Add Bacon Add Chili Add Guacamole Add Fried Egg
Add Sautéed Mushrooms Add Caramelized Onions
Add Cheese

^{NEW} Cackalacky BBQ Brisket Stack

8-hour slow roasted C.A.B. beef brisket thinly sliced and glazed with a housemade Cackalacky BBQ sauce, topped with thick cut onion rings and smothered with melted provolone, served on a garlic butter baily roll, with a side of your choice.

^{NEW} Seared Ahi Tuna Kaiser

Sesame seeded seared ahi tuna served on a brioche kaiser. Rubbed with wasabi mayo, fresh cilantro, cucumber, pickled carrots, cabbage, and daikon. Served with your choice of a side.

^{NEW} Crispy Shrimp Tacos Trio

Shrimp, breaded in milled cornmeal, lightly fried then tossed in sweet Thai chili sauce, placed in three flour tortillas, filled with shredded baby bok choy & a dragon fruit pico de gallo. Served with a side of your choice.

SWEET ENDINGS

Howling Cow Hot Fudge Sundae

Howling Cow vanilla ice cream topped with hot fudge, whipped cream, confetti sprinkles, and a Maraschino cherry.

Chocolate Ombre Bundt Cake

White chocolate, milk chocolate, and a dark chocolate cake baked golden brown and served atop a pool of vanilla bean anglaise

Peanut Butter S'more

Crisp graham cracker shell, creamy Jif peanut butter, Hersheys bar, and toasted marshmallow fluff

N.C. Sweet Potato Cheesecake

Local sweet potatoes, cinnamon, nutmeg, eggs, and cream cheese baked golden brown and served with a caramel sauce

Chocolate Dipped Key Lime Pie

Graham cracker pie crust, sweetened condensed milk, egg yolks, and key lime juice baked golden brown, sliced into a wedge and hand dipped in chocolate