

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

BBQ 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 \$11

Pimento Cheese Wontons

House-made pimento cheese-filled wontons fried crisp served with roasted red pepper & tomatillo sauces. \$6

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 \$8 12-Wings \$14
EXTRA SAUCE . EXTRA CELERY

Heirloom Tomato Grilled Pesto Flatbread

Basil pesto rubbed grilled flatbread with , topped with heirloom tomatoes and fresh mozzarella cheese. \$9

SALADS

SALAD ENHANCEMENTS

6oz. Grilled Chicken Breast \$5 6oz. Tenderloin Tips \$10
6oz. Cajun Grilled Shrimp \$7
6oz. Calabash Fried Shrimp \$8.50 6oz. Ahi Tuna \$8
6oz. Grilled Salmon \$11

Caesar Salad

Fresh chopped artisan romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, Reggiano-Parmigiano cheese, and slow-roasted tomatoes. \$8.50

Tex Mex Cobb

Mixed mesclun greens topped with avocado, black beans, pico de gallo, sweet corn, jalapenos, cheddar & jack cheese and crispy fried tortillas, cilantro avocado ranch dressing. \$11

Strawberry Spinach Salad

Fresh baby spinach topped with sliced strawberries, Bermuda onions, tomato variety, sugared spice pecans, and barrel-aged feta, with a balsamic syrup drizzle. \$11

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} House Made Vegetarian Burger

Brown lentils, Israeli couscous, raisins, almonds, mushrooms, edamame, curry, lemon & ground dried porcini mushrooms. Patty formed, sauteed in olive oil, and served on a sweet potato kaiser with local sauteed wild mushrooms, mesclun greens, vine ripe tomato, and pomegranate ketchup. Served with your choice of a side item. \$12.50

^{NEW} Bavarian Pretzel Cheeseburger Sliders

Two 4oz. patties with American cheese, leaf lettuce, and Roma tomatoes served on mini Bavarian pretzel rolls. Served with a side of your choice. \$11

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.

\$9.75

Add Bacon \$1.50 Add Chili \$1.50
Add Guacamole \$1.00 Add Fried Egg \$1.00
Add Sautéed Mushrooms \$.50
Add Caramelized Onions \$.50 Add Cheese

^{NEW} Short Rib Taco

Chili braised boneless short ribs in flour tortillas with fire-roasted corn & poblano salsa, spicy avocado sour cream, and crispy fried onions. Served with a side of your choice. \$13.50

^{NEW} Texas Toast Flounder Club

Garlic buttered Texas toast, filled with lightly fried white flounder filets, piled high with iceberg lettuce, sweet pickles, onions, crispy chips & house remoulade. \$13.25

^{NEW} Bourbon P.A.L.T. Sandwich

Crisp Panchetta, sliced avocado, baby arugula, vine ripened tomato, and bourbon-spiked tomato aioli. Choose from white, wheat berry, or marble sourdough bread. Served with your choice of a side. \$13

Cheesy Chicken Parmesan Ciabatta

Garlic butter toasted ciabatta bread, filled with beer battered mozzarella sticks, fried chicken breast, marinara sauce, and melted provolone. Served with your choice of side. \$12.75

While we try our best to eliminate cross contamination during normal cooking/kitchen procedures, all foods may have come in contact with any given allergen on our shared kitchen equipment and fryer oil. We cannot guarantee that any menu item is completely free of any given allergen.

