



# Faculty & Staff Dining Room

## Summer a la Carte Menu

### SALADS

#### The Alcalá Cobb Salad

Salinas County baby greens, lightly smoked turkey breast, applewood smoked bacon, avocado, tomato, Maytag bleu cheese and Dijon mustard vinaigrette. \$5.95

#### Fresh Pacific Salmon Salad

Pesto salmon, organic baby spinach, oven-dried tomatoes, grilled peppers, Laura Chenel goat cheese, kalamata olives and aged sherry vinaigrette. \$6.25

#### Asian Chicken Salad

Napa cabbage, Salinas County baby greens, fresh coriander and mint, Soba noodles, grilled chicken breast, served with Asian vinaigrette. \$5.95

### SOUP du JOUR

Available in a cup \$1.50, or a bowl \$2.50.

### COLD SANDWICHES

#### The Alcalá Turkey Club Sandwich

Oven roasted turkey, applewood smoked bacon, lettuce and tomatoes on toasted white Pullman bread. Served with pommes frites. \$6.25

#### Chicken Tarragon Salad on Walnut Cranberry Bread

Oven roasted chicken, herb mayonnaise. Served with fruit salad. \$6.25

#### Muffuletta

Mini brioche, Genoa salami, mortadella, Italian ham and sliced provolone cheese. Served with an olive salad. \$6.75

### COMBOS

\$5.95 each

1. Cold half-sandwich with a cup of soup du jour or choice of a half -salad.
2. Choice of two half-salads.
3. Cup of soup du jour and choice of half salad.



The Faculty and Staff Dining Room, located in the University Center, is open Monday through Friday from 11:30 am-2 pm.

**Reservations: x8205**

To sign up to receive our menus and special announcements via email, please visit our Web site: [sandiego.edu/dining](http://sandiego.edu/dining)

### HOT SANDWICHES

#### The Alcalá Half-Pound Kobe Burger

A half pound Kobe Beef Burger, topped with melted Gorgonzola cheese, Applewood smoked bacon, crisp lettuce, tomato and pickles on a focaccia bun. Served with homemade pommes frites. \$6.95

#### The Reuben

Shaved pastrami, fresh in house made Russian dressing and a creamy coleslaw on Rye bread. Served with homemade pommes frites. \$5.95

#### Grilled Chicken Sandwich with Fontina and Garlic Aioli

Grilled Chicken Breast served on a Ciabatta roll with an arugula salad and garlic fries. \$6.25

### DESSERTS

#### Crème Brule Sampling

The classic, the chocolate, the raspberry and the citrus. \$3.25

#### Strawberry Tart

With mascarpone and aged balsamic vinegar. \$2.50

#### Sugar Free Apple Carrot Cake

Served with lemon sorbet and seasonal berries. \$3.25

#### Warm Maracaibo Chocolate Cake

Espresso sauce and vanilla bean ice cream. \$3.00

#### Berries Alcalá

Vanilla bean ice cream with fresh berries, a splash of Grand Marnier and a cookie. \$2.95

#### Dessert of the Day

\$2.95

### BEVERAGES

Dasani Bottled Water \$1.10, Pellegrino Sparkling Water \$1.25

*Free Refills:* Fountain Soda \$1.25 (Coke, Diet Coke, Sprite, Diet Sprite, Barq's Root Beer, Caffeine Free Diet Coke) Summertime Lemonade \$1.25, Ryan Bros. Coffee \$1.00, Harney & Sons Teas \$ .90



### SEASONAL BUFFET

In addition to our a la carte menu you have the option of our seasonal buffet. Choose from fresh salads, grains, legumes, vegetables, fruits and an entrée with the chef's daily selection of accompaniments.

All items are priced individually, plus tax 7.75%.

Menus subject to change without notice.