

SOUP OF THE DAY

Cup / Bowl

EXPRESS LUNCH BUFFET

seasonal display of salads, fruit, grains, legumes, soups, hot buffet, and daily carvery

Soup and Salad Bar

seasonal display of salads, fruit, grains, legumes, and soups

SALADS

*****half salads available**

add soy-sweet chili marinated tofu

add grilled chicken

add pesto grilled shrimp

add salmon

***Caesar Salad

Romaine, croutons, marinated white anchovies,
Parmesan, balsamic reduction

Mediterranean Vegetable Confit Salad V

tomatoes, garlic, carrots, squash, beets, fennel, onion,
olives, grilled artichoke heart, Little Gems, arugula,
red wine Dijon vinaigrette

***Southwestern Salad VEG

chopped Romaine, tomato, roasted corn,
black beans, avocado, crispy onions,
pepita cilantro ranch dressing

***The Athenaeum Cobb Salad

mesclun greens, iceberg lettuce, chicken breast,
applewood smoked bacon, avocado, tomato,
boiled egg, and crumbled bleu cheese
with choice of dressing

Shrimp Salad Cups

Little Gem lettuce, roasted bell pepper, asparagus, tomato,
avocado, green onion, lime vinaigrette

Hazelnut Crusted Chicken

mixed greens, Oregon Rogue bleu cheese,
dried cranberries, poached pear, blackberry vinaigrette

Salad Dressings: *Kalamata Olive Vinaigrette, Bleu Cheese, Italian, Thousand Island, Ranch*

SALAD, SOUP AND/OR SANDWICH COMBINATIONS

(choose from the indicated Salad and Sandwich selections)

Half sandwich and half salad

Half sandwich and soup cup

Half salad and soup cup

House made garlic fries

Sliced seasonal fresh fruit and berries

Scoop of tuna salad

Mixed green salad

Half avocado

Vegetable of the day



SANDWICHES

*(***half sandwich available)*

***Grilled Cheese and Tomato Bisque VEG
white cheddar, country sourdough
with Nueske bacon

Mushroom Tacos VEG
smoky mole, avocado, radish, pickled onion, cotija,
citrus slaw, tropical fruit

Beyond Burger
plant based vegetarian burger, caramelized onions, pickles,
1000 island dressing, white cheddar, avocado,
housemade garlic fries

B.E.A.T.
Nueske bacon, sunny egg, avocado, tomato,
arugula, garlic aioli, brioche, house made garlic fries

***Pastrami Reuben
shaved pastrami, Gruyere, sauerkraut and Russian dressing on
rye bread with cole slaw and housemade garlic fries

The Kobe Burger
premium American Kobe beef, avocado,
applewood smoked bacon, Tillamook cheddar,
caramelized onions and housemade garlic fries

V VEGAN

VEG VEGETARIAN

ENTRÉES

Mushroom and Spinach Vegan Ravioli V
heirloom tomatoes, peas, butternut squash,
pepitas, smoked tomato sauce

Red Wine Portobello Risotto VEG
balsamic syrup, cherry tomato, spinach,
crispy shallots

Pub Style Fish and Chips
crispy battered fresh cod, tartar sauce
and housemade fries

Miso Marinated Ora King Salmon
wasabi mashed potatoes, garlic sesame long beans,
soy lime beurre blanc

Mary's Organic Chicken
Okinawa sweet potato, mushrooms, chicken jus,
salsa verde, gojuchang vinaigrette

Braised Beef Short Rib
crème fraîche potato purée, asparagus, salsa verde

BEVERAGES

Athenaeum Blend Coffee, Decaffeinated Coffee
Hot Tea
Hot Chocolate
Espresso
Cappuccino
Café Latte
Café Mocha

Athenaeum Strawberry Lemonade
Paradise Tropical Iced Tea or Lemonade
Soft Drinks
Bottled Water

THE ATHENAEUM

In Ancient Greece, the word Athenaeum referred to buildings dedicated to Athena, the goddess of wisdom, and in particular to a temple in Athens where poets, philosophers, and orators gathered to read and discuss their work. Over the centuries the term also has applied to numerous academies and learned societies. Sir Walter Scott and Thomas Moore established the most famous of these, The Athenaeum of London, in 1824. Members included individuals known for their scientific or literary attainments, artists of eminence in all classes of the fine arts, and noblemen and gentlemen distinguished as Liberal patrons of science, literature, or the arts.

As early as 1921, George Ellery Hale, renowned astronomer, Caltech trustee, and director of the Mount Wilson Observatory, envisioned an Athenaeum in Pasadena modeled after the club in London. Hale had already spurred intellectual life in the region by bringing former MIT President Arthur A. Noyes and physicist Robert A. Millikan to Caltech. Together this trio positioned the California Institute of Technology as a world-class center for teaching and research in engineering and science. During the 1920s, cultural life also blossomed around two other centers of scholarship in Southern California—the Mount Wilson Observatory and the Huntington Library and Art Gallery.

The three institutions were legally independent, but a friendly association and spirit of cooperation flourished among their permanent staffs and visiting scholars. Hale believed that the club he envisioned would further stimulate friendship and the exchange of ideas among lovers of science, art, and literature.

In 1929, Mr. and Mrs. Allan C. Balch, who strongly supported Hale's idea, presented the Institute with a gift of stocks to establish the club. Those stocks were converted to \$500,000 in cash just before the stock market crash. Thus, at a time when many institutions were short of money, Caltech was able to house the Athenaeum in a magnificent new building, furnished with antiques, and embellished with lovely Mediterranean-style landscaping and tennis courts. The building was designed by Gordon B. Kaufmann, built by William C. Crowell, and landscaped by Florence Yoch and Lucile Council.

The first formal dinner was held in February 1931, when Albert Einstein arrived for a two-month sojourn at Caltech. Three Nobel Prize winners, Albert Einstein, Robert A. Millikan, and A. A. Michelson, attended that dinner. Portraits of Hale, Noyes, Millikan, the Balches, and Caltech's past presidents hang in various rooms throughout The Athenaeum.



Lunch at *The Athenaeum*

