

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

ALL SALADS ARE AVAILABLE AS A VEGETARIAN OR VEGAN ENTRÉE.

****half salads available*

add grilled chicken

add pesto grilled shrimp

add salmon

*****Caesar Salad**

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

Apple Beet Goat Cheese Terrine

citrus of the season, Marcona almonds,
County Line chicory, tahini vinaigrette

*****Chopped Salad**

tomato, edamame, avocado, garbanzos, cucumber,
Calabrian chile, artichoke, red onion,
coconut-pepita-poblano ranch

*****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

Sesame Crusted Ahi Salad

seared rare, marinated cucumbers, citrus, onion sprouts,
radishes, zucchini, chili, cilantro ginger vinaigrette

Chicken Confit Salad

frisée, arugula, ruby endive, heirloom tomato,
eight minute egg, sliced apple, toasted hazelnut vinaigrette,
garlic frites

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

Fresh fruit

Scoop of tuna salad

Mixed green salad

Half avocado

Vegetable of the day



ENTRÉES

Vegetarian Pad Thai

rice noodles, tofu, bean sprouts, snow peas, sesame,
green onion, cilantro, peanuts

Vegetable Melange Ravioli

arugula, burrata, roasted tomatoes, Parmesan

Pub Style Fish and Chips

crispy battered fresh cod, tartar sauce
and house made garlic fries

Ora King Salmon

miso mustard glaze, wasabi butter long beans,
steamed jasmine rice

Pan Roasted Lemon Curry Chicken

Mary's chicken breast, pearl couscous, olives,
preserved lemon

Pomegranate Braised Beef Short Rib

roasted Brussel sprouts, butternut squash,
roasted sunchokes

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

SANDWICHES

*(***half sandwich available)*

Spinach Feta Croissant

served with tomato basil bisque and salad

*****Vegetable Wrap**

marinated tomatoes, zucchini, king trumpet mushroom,
feta, hummus, onion sprouts, spinach tortilla,
sweet potato fries

*****Octopus Tacos**

charred octopus, chili aji, ginger aioli, daikon,
cucumber, bean sprouts, thai basil, sesame seed,
avocado radish salad

*****Pastrami Reuben**

shaved pastrami, Gruyère, sauerkraut and Russian dressing
on rye bread with cole slaw and house made garlic fries

Smoked Pork Belly Sandwich

focaccia, apple slaw, marinated cucumbers, ginger aioli,
sweet potato fries

The Kobe Burger

premium American Kobe beef, avocado,
applewood smoked bacon, Tillamook cheddar,
caramelized onions and house made garlic fries

Low sodium soup available daily, please ask
your server for today's selection.

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*

