

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

*****Roasted Root Vegetable Salad**

carrots, beets, onions, parsnips, crispy shallots, fingerling potatoes, spinach, sherry thyme vinaigrette

Kale Wild Rice Salad

pomegranates, dried cranberries, walnuts, preserved lemon, feta, butternut squash chips, pumpkin seeds, roasted pear vinaigrette

*****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

Grilled Salmon and Deviled Eggs

fingerling potato salad, cucumbers, watercress, mustard vinaigrette

Grilled Curried Chicken Salad

grilled pear, mixed greens, shaved radishes, mango, cucumber, honey apple cider vinaigrette, vadouvan crema

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

Japanese Pumpkin Ravioli

roasted squash, peas, heirloom tomato, sage brown butter sauce, toasted pumpkin seeds

Grilled Vegetables

with Rosemary Goat Cheese Polenta
organic California red flint polenta, salsa verde, tomato saffron coulis

Pub Style Fish and Chips

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

Day Boat Monkfish

coconut lime risotto, lobster curry, baby bok choy

Chicken Bastilla

stewed chicken with spices, dried fruits, nuts, harissa and preserved lemon sauce
baked in phyllo and served with vegetable couscous

Salt and Pepper Ribeye Steak

potato purée, thick sliced heirloom tomato, Gorgonzola, cucumber salad

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)*

*****Brie and Apple Panini**

honey almond pesto, arugula, rosemary foccacia, shaved vegetable salad

*****Smoked Salmon Toast**

horseradish crème fraiche, shallots, capers, dill, sesame, marbled potato salad

Calabrian Flatbread

tomato sauce, radicchio, balsamic onions, Calabrian chiles, Nduja, Fontina, mozzarella, arugula

*****Pastrami Reuben**

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

Grilled Cheese and Braised Beef

Vermont sharp cheddar, braised beef, caramelized onions, house made garlic 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*

