

Lunch at The Athenaeum



SOUP DU JOUR

EXPRESS LUNCH BUFFET
includes seasonal display of salads, soups,
hot buffet and daily carvery

SOUP AND SALAD BAR
includes seasonal display of salads and soups

Salads

ADD PROTEIN TO ANY SALAD

marinated tofu 2.00 grilled chicken 4.00
ahi tuna 9.00 pesto grilled shrimp 8.00
salmon 10.00

PETITE LOCAL LETTUCE SALAD
shaved Manchego, piquillo peppers,
chopped Marcona almonds, winter citrus 16.00

ARUGULA AND QUINOA SALAD
romesco, local citrus, cauliflower, feta
old world bread 16.00

BAO MI SALAD
quinoa, baby kale, cucumber, edamame, wakame, green onion,
avocado, hearts of palm, miso vinaigrette 17.00

CAESAR SALAD
romaine, marinated anchovy, parmesan, focaccia croutons 16.00
** half salad 9.00*

THE ATHENAEUM COBB SALAD
mesclun greens, iceberg lettuce, chicken breast,
applewood smoked bacon, avocado, tomato, hard boiled egg,
and crumbled bleu cheese with choice of dressing 21.00
** half salad 12.95*

Specialties

STEAK FRITES
marinated flat iron steak,
black garlic compound butter, garlic frites 25.00

MAITAKE MUSHROOM STEAK
grilled Japanese eggplant, smashed fingerlings, romesco 19.00

SQUID INK LINGUINI
shrimp, mussels, white wine, English peas 25.00

JIDORI CHICKEN
crispy potato, asparagus, smoked provolone,
jamón serrano, stewed tomato 23.00

PAN ROASTED STRIPED BASS
herb risotto, tomato fennel confit, Parmesan brodo 27.00

Sandwiches

*Served with your choice of garlic fries, green salad tossed
with balsamic vinaigrette dressing, or a cup of soup du jour*

*(**half sandwich available at 11.00)*

ACHIOTE SHRIMP TACOS
guacamole, pickled red onions, cilantro, salsa verde 18.00

*****SEITAN REUBEN SANDWICH (VEGAN)**
sauerkraut, caramelized onions, Gruyère,
Russian dressing, rye bread 18.00

*****FRIED CHICKEN**
aioli, coleslaw, pickles, Fresno pepper sauce on brioche 18.00

*****CUBANO**
natural ham, roasted pork shoulder,
Gruyere, pickles, mayo-mustard, ficelle baguette 18.00

THE ATHENAEUM KOBE BURGER
California grass fed beef, brioche, butter lettuce,
mayo, Welsh farmhouse cheddar, pickles,
caramelized onions, avocado, bacon 19.00

Desserts

BERRIES ATHENAEUM
vanilla bean ice cream, assorted berries,
cookie, Grand Marnier liqueur 10.00

SPANISH FLAN
vanilla, cara cara, Catalan foam 10.00

UBE CHURROS
coconut ice cream, coconut caramel,
fresh passion fruit 10.00

DECONSTRUCTED RASPBERRY CHEESECAKE
with raspberry pastry cream, gluten-free lime streusel
and raspberry coulis 10.00

CITRUS OLIVE OIL CAKE
citrus glaze, orange segments 10.00

MANGOÑADA PANNA COTTA
gluten free / dairy free

mango coconut panna cotta, chamoy gelée,
lime cookie cumble, candied ancho chile 10.00

HOUSEMADE ICE CREAM & SORBET
3.00 / 1 scoop - 5.50 / 2 scoops - 8.00 / 3 scoops

Vanilla | Chocolate | Coconut
Sorbet: Asian Pear | Green Apple | Prickly Pear Hibiscus

Beverages

Strawberry Lemonade	5.25
Jones Tropical Iced Tea	4.00
Lemonade	4.00
Mountain Valley Sparkling Water	5.00 / 7.00
Mountain Valley Still Water	5.00 / 7.00
Mexican Coca-Cola	5.00
Diet Coke	5.00
Thomas Kemper Ginger Ale	5.00
Sprite	5.00
Saranac Root Beer	5.00
Boylan's Black Cherry	5.00

Coffee & Tea

Hot Chocolate	6.00
Coffee	4.50
Espresso	5.00
Cappuccino/Latte	5.50
Americano	5.00
Macchiato	5.50
extra shot add	2.50
ORGANIC LOOSE TEA	5.50
Earl Grey	
Mao Jian Jasmine	
Assam Black	
Chamomile	
Gunpowder Green	
Moroccan Mint	

Breweries

Stone, Buenavida, Watermelon Lime Seltzer	10
12oz, San Diego, abv 5%	
Samuel Smith, Cider	7
12oz, England, abv 5%	
Lindeman's, Peche Lambic	8
8oz, Belgium, abv 2.5%	
Weihenstephaner, Weissbier	6
12oz, Germany, abv 5.4%	
Brams, French Style Pilsner	6
12oz, Monrovia, abv 5%	
Spencer, Monks' Reserve, Quadrupel Ale	12
11.2oz, Massachusetts, abv 10.2%	
Rochefort 8, Trappist Ale	12
330ml, Belgium, abv 11.3%	

Wine by the Glass

SPARKLING WINE	
Cava, Campo Viejo, Spain, MV	10
CHARDONNAY	
10 Span, Monterey, 2020	10
SAUVIGNON BLANC	
Dashwood, Marlborough, 2021	13
ROSÉ	
Sean Thackery, Pleiades, California, 2020	10
PINOT NOIR	
Lichen, Anderson Valley 2019	13
MERLOT	
Barone Fini, Trentino, 2015	10
CABERNET SAUVIGNON	