



## Rathskeller Menu October 2018

### Appetizers

Fully Loaded Nachos  
*Salsa, pinto beans, guacamole, sour cream, cheddar  
and Monterey Jack cheeses  
with shredded chicken or with pulled pork*

Tortilla Chips, Guacamole and Salsa

Marinated Olives  
*Marcona almonds and tangerines*

Devilled Eggs  
*Smoked salmon and caper, Bacon and green onion, Traditional  
Served with pickles and olives*

Fried Brussel Sprouts  
*Pancetta, apples, onions, saba*

House Made Garlic Fries

Rathskeller Fries  
*House made garlic fries, white cheddar sauce and braised beef brisket*

Buffalo Cauliflower  
*Carrots, celery, blue cheese dressing*

*The Athenaeum*

*A Platinum Club of America*  
California Institute of Technology

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## Salads

### Iceberg Plank Salad

*heirloom tomatoes, grapes, romaine, toasted almonds,  
bleu cheese, crispy onions, green goddess dressing*

### Kale Quinoa Caesar Salad

*roast butternut squash, pumpkin seeds, pomegranate, croutons,  
marinated white anchovies, Parmesan,  
with grilled chicken...with salmon... with pesto shrimp...*

### Chilled Sesame Noodles

*Cucumber, tofu, radish, edamame, bok choy, soba noodles, soy tahini dressing*

## Sandwiches

### Fig and Grilled Chicken Sandwich

*Caramelized onion, sliced pear, Point Reyes bleu cheese, apple hazelnut salad*

### The Kobe Burger

*Applewood smoked bacon, avocado, Tillamook cheddar and caramelized onions with  
house made fries*

### Mushroom Burger

*Portobello, oven roasted shiitakes, fresh mozzarella, tomato, romesco, house made garlic  
fries*

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## Specialties

### Mediterranean Plate

*Hummus, tabouleh, falafel, cucumber yogurt, muhamarra, olives, naan*

### Pan Roasted Salmon

*Cheddar potato croquettes, zucchini ribbons, Nicoise olives,  
oven roasted tomatoes, mustard herb sauce*

### Japanese Pumpkin Ravioli

*Brussel sprouts, sage, pecans, goat cheese, roasted squash,  
brown butter sauce*

### Vegan Pad Thai

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

## Daily Specials

### Monday

#### Kobe Burger Night

*½ lb. Kobe burger on a brioche bun with Tillamook cheddar, applewood bacon, avocado,  
lettuce, tomato, caramelized onions and house made fries*

### Tuesday

#### Fish Tacos

*Battered cod tacos with cabbage, cilantro, onions, salsa, chipotle sauce,*

### Wednesday

#### Mac N' Cheese Night

### Thursday

#### Philly Cheese Steak Au Jus

*Grilled, sliced beef ribeye with peppers and onions. Served on a telera bun with melted  
white cheddar and beef jus*

### Friday

#### Korean Fried Chicken

#### Kimchi Fried Rice

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