

Salads

ASIAN BISTRO

ROMAINE LETTUCE TOSSED WITH CILANTRO, GREEN ONION, MUSHROOMS,
SNOW PEAS, CARROTS, WATER CHESTNUTS AND GARLIC SOY DRESSING

8

STEAK 11.5 CHICKEN 9.5 PORTABELLA 9

CAESAR

CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING AND CROUTONS

7

STEAK 10.5 CHICKEN 8.5 PORTABELLA 8

GREEK TUNA

MIXED GREENS WITH TUNA, CAPERS, TOMATOES, KALAMATA OLIVES,
RED ONION, FETA CHEESE AND MEDITERRANEAN DRESSING

10.5

LUNDA COBB

HEAD LETTUCE SERVED WITH CHICKEN BREAST, TOMATOES, BACON,
HARD COOKED EGGS, AVOCADO, BLUE CHEESE AND CHOICE OF DRESSING

10.5

Sandwiches

ALL SANDWICHES COME WITH A CHOICE OF SEASONED WEDGE FRIES,
SWEET POTATO FRIES, FRESH FRUIT OR PASTA SALAD

SMOKED TURKEY

PAIRED WITH CHEDDAR, LETTUCE, TOMATO AND HERB MAYONNAISE ON A
MULTI-GRAIN CIABATTA BUN

8

BLT PANINI

BROWN SUGAR AND PEPPER BACON, TOMATOES, LETTUCE AND MAYONNAISE
ON PANINI BREAD

7.5

SPANISH BLACK BEAN HUMMUS AND VEGETABLE WRAP

CORN, TOMATOES, CILANTRO, LETTUCE, PEPPERS, CARROTS AND ZUCCHINI
IN A TORTILLA WITH CHIPOTLE SAUCE

8

GRILLED TENDERLOIN STEAK

TOPPED WITH ROASTED RED ONIONS, PEPPER JACK AND TOMATO DRESSING

11

Soups

SOUP DU JOUR

CUP 2
BOWL 3

FRENCH ONION SOUP

CUP 2.5
BOWL 3.5

Entrees

SEAFOOD ENCHILADAS

SERVED IN A TOMATILLO SAUCE WITH MONTEREY JACK AND CILANTRO RICE
12

DAILY PASTA BOWL

YOUR SERVER WILL PROVIDE YOU WITH DETAILS
10

FRENCH OMELET

PAIRED WITH MUSHROOMS, BRIE, CHIVES AND SERVED WITH A CROISSANT
9

ROASTED VEGETABLE AND GOAT CHEESE NAPOLEON

CHILLED HERB ROASTED VEGETABLES ACCENTED WITH GOAT CHEESE
SERVED WITH BALSAMIC REDUCTION, FRENCH BREAD CROSTINI AND GREENS
9.5

FRIDAY'S FISH FRY

YOUR CHOICE OF BAKED OR FRIED ATLANTIC COD SERVED WITH
CHOICE OF WEDGE FRIES, VEGETABLES OR DAILY SIDE AND SALAD BAR
12

Desserts

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY COULIS

4.5

CARAMEL APPLE BAR WITH VANILLA ICE CREAM

3.5

Beverages

APPLE SPRITZER
CRANBERRY ICED TEA
2.5

STONE CREEK COFFEE
HARVEST BLEND
CINNAMON BLEND
1.75

RISHI TEA
EARL GREY ORGANIC
JASMINE PEARL ORGANIC GREEN
PLUMBERRY WHITE
2

FOR RESERVATIONS AND TO GO ITEMS PLEASE CALL: 414.288.3073

TO BOOK LARGE PARTIES AND EVENTS OUTSIDE HOURS OF OPERATION
PLEASE CALL EVENT MANAGEMENT: 414.288.7202
PROUDLY ACCEPTING MARQUETTE CASH AND DINING DOLLARS.

VISIT OUR WEBSITE @ WWW.MARQUETTEDININGSERVICES.COM/
TO VIEW UPCOMING HERITAGE CELEBRATION MONTHS AND TASTING EVENTS

HOURS OF OPERATION
MONDAY - FRIDAY: 11AM – 2PM
*FISH FRY ONLY SERVED ON FRIDAYS



MARQUETTE
UNIVERSITY

Be The Difference.