

SAIC

School of the Art Institute of Chicago

WEEKLY SPECIALS

NEIMAN CENTER WEEK 2 FALL 2019

HOTBAR BREAKFAST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CHILAQUILES ROJOS fried tortilla chips with salsa roja, cheese & onions	COLORADO SCRAMBLE bacon, ham, onions, green peppers & egg	BREAD PUDDING classic bread pudding with powdered sugar	BISCUITS & GRAVY classic sausage gravy with buttermilk biscuits	POTATO O'BRIEN diced potatoes with onions, mix peppers & chili powder	CHEF'S CHOICE	CHEF'S CHOICE

HOTBAR LUNCH

GENERAL TSO PORK & VEGETABLES	SAUSAGE LASAGNA	LEMON ROASTED CHICKEN	SHRIMP & CHICKEN FAJITAS	BIBIMBAP KOREAN BEEF	HAM & PEPPER SCRAMBLE	Chef's Choice
GENERAL TSO TOFU & CAULIFLOWER	PENNE & BROCCOLI IN ALFREDO SAUCE	BULGER TABBOULEH & VEGETABLES	VEGETABLE FAJITAS	KOREAN TOFU	BANANA FOSTER PANCAKES	
VEGETABLE FRIED RICE	STEAMED VEGETABLE MEDLEY	ROASTED CAULIFLOWER & RED PEPPERS	FRIJOLES RANCHEROS	STEAMED JASMINE RICE	TRIANGLE HASH BROWNS	
VEGETABLE SPRING ROLLS	GARLIC BREAD	VESUVIUS ROASTED VEGETABLES	MEXICAN RICE	VEGETABLE MEDLEY	PORK SAUSAGE	

HOTBAR SOUP

BOWL Chicken Noodle Basil Tomato (VG)	BOWL Italian Wedding Lentil (VG)	BOWL Pork Pozole Cream of Mushroom (VG)	BOWL Pasta Fagioli Vegan Chili (VG)	BOWL Chef's Choice (VG)	BOWL Chef's Choice (VG)	BOWL Chef's Choice (VG)
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DINER

PORTUGUESE CHICKEN WRAP

Marinated chicken topped with mixed greens, pickled red onions, diced tomatoes & peri peri sauce in a flour tortilla

Make it Vegan with vegan chicken

GRACE ACRE

VEGETABLE CARBONARA

romaine, gluten free pasta, peas, sundried tomatoes, onion, cucumber, roasted zucchini, chopped egg & garlic parmesan dressing

CRUST

BBQ CHICKEN

bbq sauce, diced chicken, cilantro, peppers & onions

FOODHALL

HIELO FUEGO

classic Mexican street food options including assorted proteins, vessels & sides