

SAIC

School of the Art Institute of Chicago

WEEKLY SPECIALS

NEIMAN CENTER WEEK 3 FALL 2019

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY



HOTBAR BREAKFAST

BLUEBERRY PANCAKES

with maple syrup

VEGGIE SCRAMBLE

scrambled eggs, bell peppers, onion, spinach, tomato & salsa

VEGETABLE QUICHE

assorted roasted vegetable & cage free eggs

VEGAN BACON & EGG WHITES

topped with pico de gallo

CHORIZO SCRAMBLE

chorizo, egg & pico de gallo

CHEF'S CHOICE

CHEF'S CHOICE



HOTBAR LUNCH

MAZATLAN STYLE TILAPIA

GRILLED SALSA VERDE CHICKEN

ROASTED VEGETABLES

MAZATLAN STYLE POTATOES

STUFFED SHELLS

PESTO TORTELLINI

TOMATO & SPINACH LINGUINI

ROASTED VEGETABLES

GARLIC BREAD

NEW ORLEANS STYLE PORK LOIN

BLACKENED TILAPIA

CREOLE STYLE OKRA

CAJUN RICE

CORN MUFFINS

BRAISED AIRLINE CHICKEN

WILD RICE & MUSHROOMS

ROASTED BROCCOLI & RED PEPPERS

GARBANZO STEW

WING BAR BBQ BONELESS WINGS

BUFFALO BONELESS WINGS

BBQ VEGAN CHICKEN

BUFFALO CAULIFLOWER

CLASSIC SIDES

CHILAQUILES VERDE

BLUEBERRY PANCAKES

POTATOES O'BRIEN

CHEDDAR CHEESE SCRAMBLE

CHEF'S CHOICE



HOTBAR SOUP

BOWL

Italian Chicken Noodle Pozole (VG)

BOWL

Creamy Chicken & Rice Gumbo (VG)

BOWL

Beef Barley Vegetable Lumber Jack (VG)

BOWL

Chicken Tortilla Spicy Bean (VG)

BOWL

Chef's Choice (VG)

BOWL

Chef's Choice (VG)

BOWL

Chef's Choice (VG)



DINER

RAMEN NOODLE

lo mein noodles, carrots, bell peppers, tofu & vegetable broth

ADD CHICKEN OR SHRIMP FOR \$2.25



GRACE ACRE

SOUTHWEST

cherry tomatoes, roasted corn, black beans, avocado, red onion, peppers, queso fresco, tortilla strips & southwest ranch



CRUST

KALE PESTO

sweet peppers, baby spinach & kale pesto



FOODHALL

UNITED STATES OF Q

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