

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
GLOBAL BAR				
Scrambled Eggs ✓	Scrambled Eggs ✓	Scrambled Eggs ✓	Scrambled Eggs ✓	Scrambled Eggs ✓
Spinach & Feta Egg White Frittata ✓	Cheddar & Tomato Egg White Frittata	Roasted Tomato & Goat Cheese Egg White Frittata	Mushroom & Swiss Egg White Frittata	Zucchini & Caramelized Onion Egg White Frittata ✓
Vegan Chorizo VG	Vegetarian Sausage ✓	Scrambled Tofu & Shiitake VG	Vegan Chorizo VG	Fried Cheese & Salami
Kielbasa & Caramelized Onion	Chorizo Sausage		Pork Sausage	Kielbasa & Caramelized Onion
Herb Roasted Plum Tomato VG	Roasted Vegetable Medley VG	Chicken Apple Sausage	Grilled Asparagus w/ Parmesan Breadcrumb	Roasted Vegetable Medley VG
Roasted Yukon Gold Potato VG	Spiced Red Bliss Potato VG	Roasted Cauliflower & Onion VG	Roasted Yukon Gold Potato VG	Home Fries, Roasted Peppers & Onion VG
		Home Fries, Roasted Peppers & Onions VG		

Daily Grill Breakfast Special: French Toast or Pancakes, Choice of Maple Syrup or Berry Compote Topping

LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
GLOBAL BAR				
MEATLESS MONDAY	TACO TUESDAY	PERU	JAPAN	BACKYARD BBQ
Eggplant Parmesan	Chicken Tinga	Lomo Saltado	Teriyaki Pepper Steak	Smoked BBQ
Thai Green Curry Tofu	Pork Carnitas	Cod Escabeche	Seared Salmon w/ Togarashi Yuzu Sauce	East Carolina BBQ Ribs
Jasmine Rice ✓	Fajita Vegetable VG	Tallarines Verde ✓	Crispy Soy Tofu w/ Sweet & Sour Sauce ✓	Maple Sweet Potato Puree ✓
Butternut Squash & Sage Gnocchi ✓	Cumin Braised Bean VG	Papa Ala Huancaína VG		Corn on the Cob ✓
Roasted Asparagus w/ Lemon & Garlic VG	Cilantro Lime Rice VG	Aji Amarillo Arroz VG	Sushi Rice w/ Furikake ✓	Spicy Cajun Potato Wedges VG
Zucchini Locro VG	Flour Tortilla VG	Zucchini Locro VG	Miso Glazed Japanese Eggplant VG	Roasted Vegetable VG
Quinoa Salad & Roasted Vegetable ✓	Pico De Gallo VG	Shrimp Ceviche	Vegetable Gyoza VG	Coleslaw ✓
Rainbow Beet & Feta Salad ✓	Guacamole VG	Peruvian Potato Salad ✓	Soba Noodle Salad ✓	Watermelon Salad ✓
Fennel & Orange Salad VG	Pineapple & Mango Salad VG	Peruvian Chopped Salad ✓	Japanese Potato Salad ✓	Corn, Tomato & Green Bean Salad ✓
	Salsa Verde VG		Cucumber Sunomono VG	
	Salsa Rojo VG			

AL FORNO PIZZA & SPECIALS

- Margherita Pizza
- Pepperoni Pizza
- Plain Cheese Pizza

SPECIALTY PIZZA Greek Meatballs, Caramelized Onions, Grilled Peppers, Feta Cheese

VEGETARIAN SPECIALTY PIZZA Caramelized Figs, Goat Cheese, Wild Arugula, Aged Balsamic

AL FORNO RUSTICO SANDWICHES

SANDWICHES

- Italian Sausage hero, Marinara, Mozzarella, Sauteed Mushroom, Ciabatta
- Heirloom Tomato, Fresh Mozzarella, Basil, Focaccia

AL FORNO ENTREE

ENTREE

- Charred Salmon, Herbs Fingerling, Grilled Asparagus, Orange Mustard Dill

ACTION STATION

MONDAY - THURSDAY

PASTA BOWL

- BASE – Orecchiette Pasta, GF Pasta
- PROTEIN – Grilled Chicken, Sauteed Shrimp, Italian Sausage, Grilled Tofu
- TOPPING – Cherry Tomato, Broccoli Rabe, Sauteed Mushroom, Peas, Sauteed Peppers & Onions
- SAUCE – Marinara, Alfredo, Garlic Oil
- Parmesan, Chili Flakes

GRILL WEEKLY SPECIAL

- National Double Cheeseburger Week

THE DELI (12th FLOOR COUNTER)

SPECIALTY SANDWICHES OF THE WEEK

- Turkey BLT, Smoked Bacon, Vine Tomato, Bib Lettuce, Avocado & Basil Aioli, Ciabatta
- Cauliflower Caesar, Roasted Cauliflower, Grated Parmesan, Romaine, Caesar Dressing, Whole Wheat Wrap

CHEF KOJI'S SUSHI SPECIAL

ALASKAN HERO

- Deep Fried Salmon, Mango Roll, Spicy Tuna, Avocado on Top

SOUP

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Classic Lentil VG	Tomato Soup VG	Pasta E. Fagioli	Vegetarian Split Pea Soup ✓	Classic Minestrone VG
Chicken Noodle	Chicken Noodle	Tuscan White Bean VG	Corn Cob Chowder ✓	Traditional Tomato ✓
New England Clam Chowder	Broccoli Cheddar	Chicken Noodle	Chicken Noodle	Chicken Noodle

If you have a food allergy, please notify us.

✓ VEGETARIAN VG VEGAN 🌱 BETTER FOR YOU 🚜 LOCAL VENDOR

ONLINE ORDERING AVAILABLE



Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut, and sesame products, and any other potential allergens in the food production areas of our facility. This facility handles and serves all allergens, and ingredient cross-contact may occur. Please ask to speak to a manager or one of our ingredient experts with any allergen or dietary concerns.