

menu

LUNCH

WEEK OF MAY 4 - MAY 9, 2020

SOUP

CHICKEN TORTILLA

BROCCOLI CHEDDAR

SALADS

PALM-WATERCRESS SALAD

Watercress from local farms, watermelon radish, cucumbers, hearts of palms and orange supremes with Spanish olive oil and macadamia nuts

CLASSIC CAESAR SALAD

Romaine lettuce, Parmigiana, croutons, Academy Caesar Dressing

SPINACH AND BERRIES

Fresh berries, honey-lemon toasted goat cheese and almonds on a bed of spinach with reduced balsamic vinaigrette

MIXED GREENS

Fresh Organic baby greens, carrot, cucumber, tomato and dressing of your choice.

FRESH FRUIT & COTTAGE CHEESE PLATE

A variety of fresh seasonal fruit and cottage cheese

EGG, TUNA, OR CHICKEN SALAD

On a bed of fresh Organic greens with carrot, tomato, cucumbers, and dressing of your choice

DRESSINGS

Academy Ranch, Caesar, Balsamic Vinaigrette, Honey Dijon, Lemon Garlic Vinaigrette, Blue Cheese



ENTRÉES

COMPOSED VEGETABLE PLATE

A variety of seasonal vegetables in our chef's daily preparation

GRILLED CHICKEN BREAST

With a side and seasonal vegetable of your choice

BAKED MACARONI AND CHEESE

Topped with toasted bread crumbs

ACADEMY BURGERS

Served on a brioche bun with lettuce, tomato, pickles, red onion and the side dish of your choice.

ALL NATURAL BEEF

GRILLED CHICKEN BREAST

BEYOND BURGER

SANDWICHES AND WRAPS

Choice of bread, cheese, and side dish.

TURKEY TORTILLA WRAP

Turkey breast, Swiss cheese, tomato, avocado, lettuce and mayo in a flour tortilla

EGG, TUNA, OR CHICKEN SALAD

TURKEY OR HAM

CLASSIC BACON, LETTUCE, AND TOMATO

COLORADO CUSTOM CORNED BEEF RUEBEN

GRILLED CHEESE

SIDES

Potato chips, french fries, onion rings, applesauce, mixed greens, fresh fruit

CHEESE SELECTION

Swiss, cheddar, blue cheese

BREADS

Whole wheat, sourdough white, jewish rye, brioche bun, gluten free roll

