The Club at Gateway Center Fall 2015 Season: September 28th – November 25th Daily Feature Menu

(Daily features include choice of first course, dessert, and beverage)

MONDAY LUNCHEON SPECIAL	TUESDAY LUNCHEON SPECIAL	WEDNESDAY LUNCHEON SPECIAL	THURSDAY LUNCHEON SPECIAL	FRIDAY LUNCHEON SPECIAL
September 28 Smothered Pork Chop Smashed New Potatoes Peas and Carrots	September 29 Mediterranean Chicken Roasted Potatoes Julienne Vegetable	September 30 Chicken Cordon Bleu Rice Pilaf Carrots Vichy	October 1 Country Fried Steak Mashed Potatoes Sweet Corn	October 2 Monterrey Jack Chicken Cilantro Rice Black Beans
October 5 Chicken Enchiladas Spanish Rice Charro Beans	October 6 Beef Stroganoff Buttered Egg Noodles Green Beans	October 7 Lemon Oregano Chicken Yellow Rice Grilled Zucchini	October 8 Chipotle Pork Tenderloin Mashed Sweet Potatoes Julienne Vegetables	October 9 Club Closed Private Party
October 12 Chicken Fried Chicken Garlic Mashed Potatoes Green beans	October 13 Smothered Pork Chop Smashed New Potatoes Peas and Carrots	October 14 Mediterranean Chicken Roasted Potatoes Julienne Vegetable	October 15 Chicken Cordon Bleu Rice Pilaf Carrots Vichy	October 16 Country Fried Steak Mashed Potatoes Sweet Corn
October 19 Monterrey Jack Chicken Cilantro Rice Black Beans	October 20 Chicken Fried Chicken Garlic Mashed Potatoes Green beans	October 21 Beef Stroganoff Buttered Egg Noodles Green Beans	October 22 Club Closed Planners Zone	October 23 Chicken Cordon Bleu Rice Pilaf Carrots Vichy
October 26 Country Fried Steak Mashed Potatoes Sweet Corn	October 27 Monterrey Jack Chicken Cilantro Rice Black Beans	October 28 Lemon Oregano Chicken Yellow Rice Grilled Zucchini	October 29 Mediterranean Chicken Roasted Potatoes Julienne Vegetable	October 30 Club Closed Private Party
November 2 Beef Stroganoff Buttered Egg Noodles Green Beans	November 3 Guest Chef Day! Chef Morris Salerno +\$2.00	November 4 Chicken Fried Chicken Garlic Mashed Potatoes Green beans	November 5 Smothered Pork Chop Smashed New Potatoes Peas and Carrots	November 6 Chipotle Pork Tenderloin Mashed Sweet Potatoes Julienne Vegetables
November 9 Chipotle Pork Tenderloin Mashed Sweet Potatoes Julienne Vegetables	November 10 Lemon Oregano Chicken Yellow Rice Grilled Zucchini	November 11 Chicken Parmesan Pasta Milanese Green Beans	November 12 Monterrey Jack Chicken Cilantro Rice Black Beans	November 13 Pasta Primavera Green Beans Garlic Bread
November 16 Chicken Cordon Bleu Rice Pilaf Carrots Vichy	November 17 Country Fried Steak Mashed Potatoes Sweet Corn	November 18 Chipotle Pork Tenderloin Mashed Sweet Potatoes Julienne Vegetables	November 19 Club Closed HMGT Alumni Day	November 20 Lemon Oregano Chicken Yellow Rice Grilled Zucchini
November 23 Mediterranean Chicken Roasted Potatoes Julienne Vegetable	November 24 Chicken Cordon Bleu Rice Pilaf Carrots Vichy	November 25 Monterrey Jack Chicken Cilantro Rice Black Beans	November 26-27 Thanksgiving Closed	

Full menu featuring vegetarian options, grilled chicken, club burger, and entree salads always available. Children's meals are available upon <u>prior</u> request. Carryout is also available upon request. E-mail <u>GatewayClub@unt.edu</u> or call 940-565-4144 for reservations or more information. Reservations can only be held for 15 minutes past original time, and reservations for eight or more must be reconfirmed two days prior to meal. Meals are \$7.70 inclusive. A season ticket book of 9 tickets can be purchased for \$62.35, which is a discount of 10%. Hours – 11:00 am to 12:15 seating times.

The Club at Gateway Center Luncheon Menu Fall 2015

First Course Chef's Featured Soup of the Day Vegetarian Tomato Basil Bisque Classic Caesar Salad Seasonal Selection of Garden Greens

Main Course

Gateway Club Cobb Salad

Crisp Bacon, grilled chicken, cheese, avocado, hard cooked eggs, tomatoes, and croutons tossed with crisp romaine and your choice of dressing,

Spiced Salmon Salad

Pan seared salmon fillet over seasonal mixed greens, mandarin oranges, oven-dried tomatoes, spiced pecans, and cilantro lime vinaigrette

Classic Club Burger Fire grilled beef, turkey, or veggie burger on a bakery fresh bun with choice of toppings and French fries or fresh fruit

Herb Marinated Breast of Chicken Grilled chicken served over fresh pasta, basil pesto, and roasted tomato relish

Grilled Vegetable Stack Grilled seasonal vegetables, basil scented olive oil, and balsamic reduction

> Featured Club Entrée of the Day Server Announced

Club Desserts

Chef Jodi Duryea's Famous Chocolate Cake An HTM favorite

Chocolate Mousse

Seasonal Assortment of Fresh Fruit & Berries

NY Style Cheesecake Strawberry Sauce

Premium Branded Ice Cream or Sorbet