

Drinks

Served All Meals

Call
2-3463
(2-DINE)

Milk and Alternatives

Fat-free ^V | Lactose-free Fat-free ^V
1% ^V | 2% ^V | Whole ^V
Whole Chocolate ^V
Low-fat Buttermilk ^V
Hot Chocolate ^V
Vanilla Almond Milk ^{VG}
Vanilla Soy Milk ^{VG}



Coffee and Tea

Hot Coffee - Regular ^{VG} | Decaf ^{VG}
Hot Tea - Regular ^{VG} | Decaf ^{VG}
English Breakfast Tea ^{VG}
Green Tea ^{VG}

Decaf Herbal Teas

Chamomile ^{VG} | Lemon Ginger ^{VG}
Mint ^{VG} | Lemon ^{VG}

Juice

Apple ^{VG} | Grape ^{VG} | Orange ^{VG}
Prune ^{VG} | V8 ^{VG} | Cran-Grape ^{VG}
Diet Cranberry ^{VG}

Cold Drinks

Bottled Water ^{VG}
Iced Tea - Regular ^{VG} | Decaf ^{VG}
Coke - Regular ^{VG} | Diet ^{VG}
Dr Pepper - Regular ^{VG} | Diet ^{VG}
Sprite - Regular ^{VG} | Zero ^{VG}
G2 ^{VG} | Gatorade ^{VG}
Ginger Ale ^{VG}

Ask about
our seasonal
drinks



Desserts and Snacks

Served
All Meals

Desserts

Angel Food Cake with Strawberries ^V
Mini Bundt Cakes - Carrot ^V | Chocolate ^V
Pineapple ^V | Red Velvet ^V
Dutch Apple Pie ^{VG} | Warm Peach Crisp ^V
New York Cheesecake ^V



Cookies

Chocolate Chip ^V | Graham Crackers ^V
Oatmeal Raisin ^V | Sugar-free Lemon ^V
Sugar-free Gourmet Walnut Brownie ^V

Pudding

Banana ^V | Chocolate ^V | Tapioca ^V
No Added Sugar Vanilla ^V

Yogurt

Cherry ^V | Mixed Berry ^V | Light Peach ^V
Low-fat Plain ^V | Vanilla ^V | Strawberry Whips ^V

Greek Yogurt

Key Lime ^V | Fat-free Blueberry ^V
Fat-free Vanilla ^V
Fat-free, Sugar-free Triple Zero Mixed Berry ^V

Parfaits

Low-fat Vanilla Yogurt with Granola
and Your Choice of Fresh Seasonal
Berries ^V | Canned Peaches ^V
Sugar-free Jell-O with Layers of No Added
Sugar Vanilla Pudding with Seasonal Berries ^V



Fresh Fruit

Fresh Fruit Cup ^{VG}
Blueberries ^{VG} | Strawberries ^{VG}
Honeydew ^{VG} | Pineapple ^{VG}
Seedless Grapes ^{VG}
Apple ^{VG} | Banana ^{VG}

Ask
about our
seasonal fruit
and seasonal
berries

Canned Fruit

Applesauce ^{VG} | Fruit Cocktail ^{VG}
Mandarin Oranges ^{VG}
Peaches ^{VG} | Pears ^{VG} | Pineapple ^{VG}
Dried Prunes - 3oz ^{VG} | Raisins ^{VG}



Ice Cream and More

Per Scoop

Chocolate ^V | Strawberry ^V | Vanilla ^V
Fat-free, Sugar-free Vanilla ^V
Rainbow Sherbet ^V
Fat-free Vanilla Frozen Yogurt ^V

Toppings

Caramel ^V | Chocolate Syrup ^{VG}
Chopped Walnuts ^{VG} | M&M's ^V
Fresh Fruit - Banana ^{VG} | Pineapple ^{VG}
Strawberries ^{VG}
Sugar-free Whipped Topping ^V

Italian Ice and Sugar-free Popsicles

Assorted Flavors ^{VG}



Plant Forward

Please note
the **symbols** next to
food items indicate
vegan (**VG**) and
vegetarian (**V**)
options.

Guest Menu



THE UNIVERSITY OF TEXAS
MD Anderson
Cancer Center
Making Cancer History®

Breakfast

Please place orders between 6:30 and 10:30 a.m.

Call 2-3463 (2-DINE)

Hot Cereal

Cream of Wheat ^{VG}
Grits ^{VG} | Oatmeal ^{VG}



Cold Cereal

Cheerios - Regular ^{VG} | Honey Nut ^V
Cinnamon Toast Crunch ^{VG} | Corn Flakes ^{VG}
Frosted Flakes ^{VG} | Granola with Raisins ^V | Raisin Bran ^{VG}
Rice Krispies ^{VG} | Special K ^{VG}

Ask about our wide variety of toppings

Ask about condiments

Pancakes and More

Belgian Waffle - Multigrain ^V | Buttermilk ^V
Pancakes - Multigrain ^V | Buttermilk ^V
French Toast ^V

Toppings

Warm Berry Compote ^{VG} | Sugar-free Whipped Topping ^V

Fresh Eggs

Fried ^V | Hard Boiled ^V | Poached ^V
Scrambled ^V | Scrambled Egg Whites ^V
Plant-based Egg ^{VG}

Breakfast Protein

Vegetarian Breakfast Patty ^V | Sautéed Tofu with Garlic ^{VG}

Breads

Biscuit - with Cream Gravy if desired ^V
Croissant ^V | Flour Tortilla ^{VG}
Toasted Bagel - Plain ^{VG} | Raisin ^{VG}
Toasted Sliced - White ^V | Sliced Whole Wheat ^V
Toasted English Muffin - Sourdough ^V
or Whole Wheat ^V | Banana Nut Bread ^V

Sides and Starches

Avocado ^{VG} | Sliced Tomatoes ^{VG} | Cottage Cheese ^V
Potatoes O'Brien ^{VG} | Refried Beans ^{VG} | White Rice ^{VG}

Omelet

Choice of:

Three Eggs ^V | Egg Whites ^V

Plant-based Egg ^{VG}

Cheese

Cheddar ^V | Monterey Jack ^V
Low-sodium Swiss ^V

Vegetables

Bell Peppers ^{VG}
Jalapeño Peppers ^{VG}
Green Onion ^{VG} | Mushrooms ^{VG}
Spinach ^{VG} | Tomatoes ^{VG}

Omelets available all day

Hot Breakfast

Vegetarian Taco ^V

Scrambled egg, refried beans, Potatoes O'Brien, cheddar and monterey jack cheese on a flour tortilla

Vegan Taco ^{VG}

Plant-based egg, refried beans, and Potatoes O'Brien on a flour tortilla

Breakfast Sandwich ^V

Over hard egg with American cheese on a toasted croissant

Vegan Southwestern Bowl ^{VG}

Plant-based eggs on a bed of potato black bean hash with Potatoes O'Brien, black beans, tomatoes, green peppers and our house salsa



See Drinks, Dessert and Snack selections for options served all meals.

Lunch and Dinner

Choose from a variety of foods, all prepared with high-quality ingredients.

Menu items available in a la carte and half portions

Soups ^{Made from scratch}

Baked Potato ^V | Garden Vegetable ^{VG}

Ask about our Soup Specials

Salads

Try our chef's homemade or assorted Ken's dressings



Small Salad - Garden ^{VG} | Caesar ^{VG}

Fresh Fruit Platter

Assorted seasonal fresh fruit and berries, served with cottage cheese ^V or without cottage cheese ^{VG}

Spinach and Quinoa Salad ^{VG}

Toasted almonds, balsamic mushrooms, red onion and tomato quinoa pilaf with balsamic dressing

Southwest Jackfruit Salad ^{VG}

Southwest spiced jackfruit on a bed of greens with black beans, pico and avocado



Sandwiches are served with a dill pickle spear

Build Your Own Sandwich

Toasted by request

BREADS

Croissant ^V | French Baguette ^{VG} | Pita ^{VG} | Sliced White ^V
Sliced Whole Wheat ^V | White Bun ^V | Whole Wheat Bun ^V

PROTEIN

Egg Salad ^V

BOAR'S HEAD CHEESES

American ^V | Cheddar ^V | Low-sodium Swiss ^V
Monterey Jack ^V | Provolone ^V

Sandwich Fixings

Leaf Lettuce ^{VG} | Tomato ^{VG} | Red Onion ^{VG}
Dill Pickle Chips ^{VG} | Avocado ^{VG} | Mayonnaise ^V | Mustard ^{VG}
Roasted Red Pepper Hummus ^{VG} | Peanut Butter ^{VG}
Assorted Natural Jams ^{VG} and Honey ^V | Sugar-free Jellies ^{VG}

Hot Off the Grill

Served on locally baked breads with regular fries ^{VG} or sweet potato fries ^{VG}

Black Bean Burger ^{VG}

Grilled Cheese ^V

Classic American Cheese

Soy Ginger Mushroom Wrap ^V

Soy ginger roasted mushrooms, topped with a citrus brussel sprout salad

Ask about our toppings



Sides and Chips

Avocado ^{VG}
Carrot and Celery Sticks ^{VG}
Sliced Tomatoes ^{VG} and Seedless Cucumbers ^{VG}
Dill Pickle Spear ^{VG}
Kalamata ^{VG} | Black Olives ^{VG}
Citrus Brussels Sprouts Slaw ^{VG}
Potato Salad ^V | Cottage Cheese ^V
Hummus - Regular ^{VG}
Roasted Red Pepper Hummus ^{VG}
Pita Chips ^{VG}
Goldfish Crackers ^V
Potato Chips - Plain ^{VG} | Baked ^{VG}
Jalapeno Cheddar ^{VG}
Popcorn - Sea Salt ^{VG} | White Cheddar ^{VG}
Pretzels ^{VG} | Sun Chips ^{VG}

Please note the symbols next to food items indicate vegan (VG) and vegetarian (V) options.

Please place orders between 11 a.m. and 9 p.m.

Our team works hard to ensure your meals taste great and are good for you.

Call 2-3463 (2-DINE)

Entrées

Mediterranean Flat Bread ^{VG}

Chimichurri hummus, grape tomato, onion, peppers, black olives, artichoke hearts and arugula

Falafel Bowl ^{VG}

Four falafels with brown rice, corn and broccoli, and red pepper hummus served with grilled pita bread

Chimichurri Jackfruit Pita Pocket ^{VG}

Jackfruit marinated in chimichurri paired with quinoa and tomato cucumber salad

Loaded Sweet Potato ^{VG}

Sweet potato stuffed with balsamic mushrooms and sautéed spinach

Veggie Stir Fry ^{VG}

Broccoli, pineapple, onions, peppers and soy ginger sauce served w/ brown rice (tofu optional)

Spaghetti

Marinara sauce on regular ^{VG} or wheat spaghetti ^{VG} with a choice of vegetables

Ask about our Seasonal Chef Specials and Sauces

Personal Pizza

Cheese ^V
Margherita ^V

Vegetables

STEAMED

Asparagus ^{VG} | Broccoli ^{VG}
Carrots ^{VG} | Kernel Corn ^{VG}

SEASONED

Tarragon Green Beans ^{VG}
Mushrooms ^{VG}
Snap Peas, Red Pepper ^{VG}
and Corn Succotash
Asparagus Mushroom ^{VG}
and Tomato Ragout
Sautéed Spinach ^{VG}

Starches

Potato - Baked ^{VG} | Mashed ^V
Baked Sweet Potato ^{VG}
Roasted Fingerling Potatoes ^{VG}
Brown ^{VG} | White Rice ^{VG}
Quinoa Pilaf ^{VG}
Macaroni and Cheese ^V
Garbanzo ^{VG} | Black Beans ^{VG}
Pinto ^{VG} | Refried Beans ^{VG}

Protein

Sautéed Tofu with Garlic ^{VG}
Egg Salad ^V

