Updated August 2021

Healthy Plcks

GCU DINING





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ALSO ON THE GCU MOBILE APP!

HEALTHY PICKS GUIDE

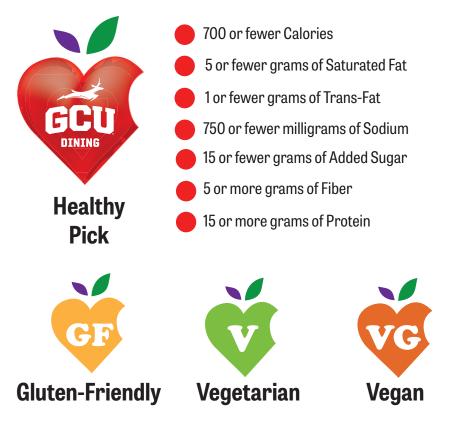
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Disclaimer:

This guide is an informational piece to help make informed decisions, and to showcase healthy options that might be available to you on campus. While we make every effort to ensure that information is accurate, menus and ingredients do change over time, and thus there might be outdated information present. We strongly recommend that you let the manager or supervisor on duty know if you have food allergies or other dietary restrictions, and to double-check with brand websites to confirm information contained herein. We also encourage you to ask us about ingredients, and how we prepare your food. We follow strict food safety practices, but many of our foods are prepared on shared equipment, and so there is a small risk of cross contamination. If you see something requiring our attention, please contact us and we'll fix it. Contact information can be found on Page 11. We hope this guide is helpful to you! Thank you.

EXPLANATION

Rating is a count of how many tests an item passes. The higher the rating, the more healthy it is, overall!



When possible, our dining locations will feature these symbols on their digital menus. Most eateries will have a poster displayed that shows these items. Please ask a server or manager if you have any questions. **HEALTHY PICKS**

UNION & THUNDER ALLEY



- Any Salad (with light/no dressing & Chicken or Turkey)
- Any Wrap or Flatbread (with light/no dressing & Chicken or Turkev)
- Nutrient Dense Ingredients: OQuinoa (Iron) o Spinach (Vitamin A, C, Calcium & Iron) o Bell Peppers (Vitamin C) o Carrots (Vitamin A) O Cheddar Cheese (Calcium)

• Avocado Toast 6/7

• Tasty Turkey on Asiago 5/7

• Turkey & Cheddar on Plain 5/7

• Fruit Cup 5/7



- Any Bagel (except Power Protein) 5-6/7 Bacon Avocado & Tomato Thin 5/7 • Cheddar Cheese & 1 Egg • Ham & Swiss on Plain 5/7 Sandwich 6/7
- BURGER GRILL
- Grilled Chicken Salad 6/7 Tempura Green Beans 6/7 Sweet Potato Fries 5/7 (no dressing) Garden Salad 6/7 (no dressing)
 Veggie Burger 6/7 • Ahi Tuna Sandwich 5/7 Crispy Chicken Bites 5-6/7 Lettuce Wrap any burger or (both 10ct /6ct) • Santa Barbara Cobb 6/7 sandwich! • Any Breakfast Burrito 5/7 • Any Bowl with 4 ingredients: O Starch (with no Chorizo) Veggie Fajita Bowl o Protein • Veggie Fajita Burrito **o** Vegetables o Salsa Veggie Fajita Tacos Any Medium Smoothie 5/7
 Any Smoothie Bowl Any Medium Smoothie • All Fresh Juices with Whey Protein 6/7 • Chicken Taco Pork Taco
 - Steak Taco
- All Sides

TACO



LOPES WAY



- Falafel Pita 6/7
- Lavash Shawarma Wrap 5/7 Spinach & Pesto Pizza 5/7
- Hummus Trio 6/7
- Any Hummus 6/7 (add Grilled Chicken) 7/7
- Southwest Bowl 5/7

- Greek Salad 4/7
- Garlic New Potatoes 6/7
- Coconut Curried Soup 5/7



- 6" Oven Roasted Chicken 7/7
- 6" Tuna Sandwich 7/7
- 6" Turkey Breast Sandwich 7/7
- 6" Turkey & Black Forest

Ham Sandwich 6/7

6" Veggie Delight 5/7

- Fresh Chopped Salads
- Nutrient Dense Ingredients:

• Spicy Southwest Salad 5/7

• Spicy Chicken Sandwich 5/7

- o 9 Grain Wheat Bread
- o Tomato Basil Wrap
- **o** Bell Peppers
- o Spinach

• Fruit Cup 5/7

O Banana Peppers



- Chick-n-Minis 5/7
- Chick-Fil-A Sandwich 5/7 Grilled Chicken Sandwich 6/7
- Grilled Nuggets 6/7
- Grilled Cool Wrap 6/7
- Market Salad 6/7



- More Information Coming Soon!
- Bowl with White Rice & Teriyaki Chicken
- Super Greens Entree
- Side of Any Protein
- Healthy Pick Proteins:
- Grilled Terivaki Chicken
- Grilled Asian Chicken
- Black Pepper Angus Steak







- Grilled Chicken Sandwich Veggie Burrito
- Breakfast Burrito
- Impossible Burger



- Most menu items can be made into a Healthy Pick!
- **Any Base**
- **Any Protein**
- Any Sauce
- Any Vegetable
- Most Nutritious Bowl:
 - o Ouinoa
 - **o** Shrimp
 - o Any Sauce
 - **o** Spinach
 - O Kale
 - Red Bell Peppers

ANTELOPE



- Tuna Melt 5/7
- Egg Salad Sandwich 5/7
- **Corned Beef Reuben** 6/7
- Veggie Sandwich 6/7
- Lopes Way 5/7
- Pastrami Melt 5/7
- Make any Sandwich into a Salad!

THE RIVERS



- Avoc., Egg White & Spinach 6/7 Fuji Apple w/ Chicken Salad 6/7
- Mediterr. Bowl w/ Chicken 5/7
 10 Veggie Sprouted soup 5/7
- BBO Chicken salad 7/7
- Green Goddess Cobb salad 6/7
- Napa Almond Chicken sandwich 5/7 Green Passion smoothie 5/7
- Deli Turkey on Sourdough 6/7
- Turkey Chili w/ Beans 7/7
- Mediterr. Veggie sandwich 6/7



More Information Coming Soon!

- Strawberry Banana smoothie 5/7
- Tuna Salad sandwich 5/7



UNION & THUNDER ALLEY



Gluten-Free Tortilla Wraps

or wontons

- Build your salad without croutons, tortilla strips
- Simply To Go cooler items (check labels)



We will happily lettuce-wrap your burger or sandwich, just let us know!

- Impossible Meat
 - Shredded beef
- Grilled chicken
- Marinated pulled pork
- Grilled steak

- Black beans
- Cilantro lime rice
- Pinto beans
- Corn chips



• All items are gluten-friendly.



- Any All-Fruit smoothie
- All juices

• Any Fruit & Veggie smoothie



- Chips & guacamole or salsa
- Nachos Bell Grande
- Power Bowls (Chicken,
- Steak & Veggie)
- Crunchy Taco (chicken)
- Crunchy Taco Supreme
- (chicken)
- Any Doritos Locos
- Nacho Cheese Tacos



LOPES WAY



• Any pita can be made gluten-friendly with a gluten-free pita or brown rice bowl!

All salads and proteins

(except Sweet Onion Chicken Teriyaki, Seafood Sensation, & Meatball Marinara) • All condiments (except croutons)

- Gluten-free brownies
- Garlic New Potatoes
- Southwest Bowl
- Make any sandwich into a salad
- Black Bean Soup
- Broccoli & Cheddar Soup



- Gluten-Free Bun
- Yogurt parfait
- Fruit cup
- Grilled Cobb Salad
- Grilled Spicy Southwest Salad (no tortilla strips)
- Market Salad



• More Information Coming Soon!



- ARENA CAFE
- Gluten-free pancakes
- Gluten-free guesadilla
- Gluten-free hot dog buns
- Gluten-free bread
- We will happily lettucewrap your burger







- Any Base
- Any Protein
- Any Sauce
- (except Teriyaki)
- Any Vegetable

ANTELOPE



Craft any sandwich as a salad!

Shop our aisles of gluten free and glutenalternative products and produce!

THE RIVERS



- Mediterranean Grain Bowl
- Caesar Salad (without croutons)
- Greek Salad
- Seasonal Greens
- Fuji Apple Salad
- Green Goddess Cobb Salad
- Turkey Chili w/ Beans
- Tomato Soup (without croutons)
- Greek Yogurt with Berries
- All Smoothies
- All Coffee, Cold Brew, Tea, Latte, Espresso & Frozen Drinks



More Information Coming Soon!

VEGETARIAN / VEGAN

STUDENT UNION





- Skip the meat and cheese on your creation ^{*}



- Substitute almond milk
 in any coffee beverage *
- All bagels are vegetarian, and most are dairy-free
- Bagel Thins 츟
- Vegetarian Chili Soup
- All bagels are vegetarian,
 Vegan Cream Cheese 🏺
 - Veg Out Sandwich
- Super Food Salad
- Garden Salad without dressing [†]
- Veggie Burger 🤯
- French Fries 쓯
- Tempura Green Beans 츟
- Sweet Potato Fries 🏺
- Onion Rings

Create your bowl or burrito with the following:



BURGER GRILL

- Impossible Meat 🔞
- Corn or flour tortillas
- Black beans 츟
- Cilantro-lime rice 🏺
- Fajita vegetables 츟
- Grilled vegetables
- Guacamole 쓯
- Most salsas
- Tortilla soup 🥳



- Most smoothies can be made vegan by substituting frozen yogurt for a juice or almond milk.
- All smoothies
- Fruit & Veggie smoothies
- All-Fruit smoothies 헇
- All juices 쓯



THUNDER ALLEY

Many items can be made vegan by simply requesting them "add tomato + onion, no dairy," removing sour cream and cheese.



- Cinnamon Twists 츟
- Grilled Fiesta Potato
- Breakfast Burrito
 - Hash Brown die
 - Mini Skillet Bowl
 - 🔹 Bean Burrito 🥳
 - Cheesy Bean & **Rice Burrito**
 - Cheese Quesadilla
 - Cheesy Fiesta Potatoes

LOPES WAY

- Falafel Pita di
- Black Bean Burger
- All Hummuses 🥳
- Avocado Garbanzo Bowl 🥳

- Cheesy Roll-Up
- Veggie Power Bowl
- Cinnabon Delights
- Black Bean Crunchwrap
- Chips & Salsa
- Black Beans & Rice
- Cinnamon Twists dot
- Gordita Flatbread

- Coconut Curry Soup dotset
- Tomato Basil Soup 🥳
- Garlic New Potatoes do
- Apple Slices de la construction de la Oven-Baked Lay's



- Breads: Hearty Italian, Italian, Sourdough, Wraps 🕳
- Veggie Patty
- Toppings: All Veggies description
- Sauces: Yellow Mustard, Deli Brown Mustard, Oil, Vinegar, Sweet Onion Sauce, Fat-free Italian Dressing, Subway Vinaigrette, Buffalo 🥳

- Waffle Fries 🥳 Hash Browns 🥳
 - Market Salad (no chicken)
 - Southwest Salad (no chicken) Greek Yogurt Parfait
- Fruit Cup 🥳
- Cobb Salad (without chicken, bacon, eggs or cheese) 🥳



LOPES WAY



More Information Coming Soon!

ARENA



- Veggie Burrito
- Pancakes
- Quesadilla
- French Fries
- Grilled Cheese Sandwich
- Lettuce-Wrapped Impossible Burger (hold the cheese) 🥳
- Mozzarella Sticks



Create your bowl with any of the following:

- Any Base dig
- Miso Ginger Sauce
- Chimichurri Sauce di
- Sun Dried Tomato Sauce [™] Goddess Sauce
- Piccate Sauce
- Dragon Sauce

Agave Mustard Sauce

VG.

- Gochujang Tofu
- Any Vegetable discussion
- Southwest Sauce
- Teriyaki Sauce
- Balsamic Dressing

ANTELOPE



- Grilled Cheese
- Veggie Sandwich
- Lopes Way (no meat)

Shop our aisles of vegan/vegetarian products and produce!



THE RIVERS



- Mediterranean Grain Bowl 츟 (without feta or yogurt)
- Fresh Fruit Cup dot
- Green Passion Smoothie [©]
- Greek Salad (without cheese) 🥳 10 Veggie Soup Tomato Soup
- Avo. Egg White & Spinach sandwich
- Greek Yogurt with Berries
- Mediterr. Veggie Sandwich die
- Classic Grilled Cheese
- Fuji Apple Salad (without cheese) 😻 Seasonal Greens Salad (try with avocado and quinoa) 🥳



More Information Coming Soon!

MEET YOUR DIETITIAN

Hello Lopes!

I'm Liz Cook, your GCU campus dietitian! am excited to connect with you here at GCU. I moved to Arizona from Pennsylvania, where completed my undergrad at Penn State University. I studied both nutrition and marketing. I then completed my dietetic internship with Aramark in Philadelphia, before going on to complete my Master's degree in nutrition, concentrating in nutrition and fitness. at Northeastern University.



Prior to coming to GCU, I was working at a corporate wellness firm in Philadelphia, and helping clients improve their overall health. I was also meeting virtually with clients all over the country to develop personalized nutrition plans!

At GCU my role is to help you be your healthiest self! My office is in the health center, and I spend most of my days working individually with students. If you're interested in getting some more information or meeting with me one-on-one feel free to schedule an appointment by calling the health center.

Thank you, and I look forward to meeting you!

CONTACTS

We're here to help!

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