



The Faculty Club

DINNER MENU

STARTERS

Tuna Niçoise GF
*Seared tuna, French green beans,
kalamata olives, quail egg,
Sonoma baby greens*
\$16

Crab Cakes
Lemon horseradish cream
\$15

Frisée and Roasted Beet Salad GF
*Toasted sunflower seeds,
Point Reyes blue cheese*
\$10

Vegetable Samosas
Tamarind chutney
\$7

MAIN

Quinoa Risotto GF
Brussels sprouts, English spring peas
\$20

Oven Roasted Pork Chop GF
*Sweet potato purée, English spring peas,
fig and apricot chutney*
\$22

Parsley-Crusted Lamb Loin
Sunchoke purée, baby carrot confit
\$23

Grilled Beef Tenderloin
*Crispy fingerling potatoes, spring onion roti,
sauce bordelaise, bone marrow*
\$23

Brown Sugar-Glazed Black Cod GF
*Asparagus, julienned vegetables,
mashed celery root, soy sauce beurre blanc*
\$22

DESSERT

Choice of
Crème Brûlée
Molten Chocolate Lava Cake
Maple Delight Cake
Lemon Tartlet GF
\$8

GF = gluten-free

Prime Rib Dinner is held on the second and last Fridays of each month.

SELECT WINES BY THE GLASS

Wines of the Month

J. Lohr, Cabernet Sauvignon, Paso Robles **\$14**

Clos Pegase, Chardonnay, Napa Valley **\$12**

Sparkling

Mumm Napa Brut Prestige, Napa Valley **\$11**

Chardonnay

Hartford Court, Russian River, 2021 **\$8**

William Hill, North Coast, 2021 **\$10**

Sonoma-Cutrer, Russian River, 2020 **\$14**

Zinfandel

St. Francis "Old Vine" Zinfandel..... **\$9**

Sauvignon Blanc

Growth, Napa Valley 2020..... **\$14**

Honig, 66% Napa Valley 34% Lake County, 2021 **\$12**

Cabernet Sauvignon

Rodney Strong, Knights Valley Sonoma, 2019 **\$10**

Louis Martini, California, 2018 **\$14**

Merlot

Markham, Napa Valley, 2018 **\$11**

Pinot Noir

La Crema, Sonoma County, 2020 **\$12**

Allomi, Napa Valley, 2019 **\$14**

Alternative Reds

J.Lohr, Proprietary Red Wine, Paso Robles..... **\$10**

BEER

Chimay Ale

Blue, red, or white

\$10

Draught

Please ask your server for today's options

\$8

Premium Bottled

*Amstel Light, Corona, Blue Moon, Guinness,
Golden State Cider, Lagunitas IPA, Racer 5
IPA, 805 Blonde Ale, Sierra Nevada Pale Ale,
Dogfish 90 Minute IPA, Duvel Golden Ale,
Coors Light, O'Doul's Non-Alcoholic*

\$8

Ask your server for the full wine list to order by the bottle.

Faculty Club members may order many specialty & unlisted wines by the case upon request.