



The Faculty Club
Clark Kerr Dining Room
Lunch Menu

Starters

Vegetarian Samosas V, GF	\$7
Papadam, mixed greens, & tamarind sauce	
Dungeness Crab Cakes	\$15
Lemon horseradish cream & avocado	
Roasted Beet & Artichoke Salad V, GF	\$8.50
Sonoma baby greens with aged balsamic & oil	
House Salad V, GF	\$6.50
Sonoma baby greens, tomato, carrot, & cucumber with house dressing	
Soup of the Day	\$7

Main Salads

Traditional Caesar Salad	\$10
Hearts of romaine, garlic croutons, & Parmesan with classic Caesar dressing	
<i>Add Petaluma Farms chicken breast</i> +\$8	GF UPON REQUEST
<i>Add grilled salmon</i> +\$10	
Asian Salad V, GF	\$12
Napa and purple cabbage, carrots, red bell pepper, snow peas, green onion, & mint with a soy vinaigrette	
<i>Add sesame-crusted tofu</i> +\$5	
<i>Add sesame-crusted prawns</i> +\$9	
Green Lentil & Microgreen Salad V, GF	\$12
Cherry tomatoes, English cucumbers, & roasted bell peppers with Meyer lemon vinaigrette	
<i>Add rare ahi tuna</i> +\$9	

From The Grill

Served with your choice of waffle fries, fresh fruit, potato salad, or petite green salad.

The Faculty Club Burger	\$15
All-natural beef patty, sweet onion, lettuce, tomato, & pickle on a sesame seed bun with Swiss, cheddar, or bleu cheese	
<i>Add avocado or bacon</i> +\$2	
Beyond Burger V	\$12
Plant-based patty, sweet onion, lettuce, tomato, & pickle on a sesame seed bun	
<i>Add avocado</i> +\$2	



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Freshly Made Sandwiches

Served with your choice of waffle fries, fresh fruit, potato salad, or petite green salad.

The Traditional Club **\$15**

Roasted turkey, apple-smoked bacon, lettuce, & tomato on sourdough bread

Chicken Tandoori Wrap **\$15**

Served with aloo chat (diced potatoes) & mint chutney

Prosciutto Panini **\$16**

Arugula, fresh mozzarella, & Mission fig spread on a rustic Italian roll

Hot-Pressed Pastrami **\$18**

Avocado, tomato, & Swiss on marbled rye bread served with curly fry poutine

Signature Entrées

Lamb Vindaloo GF

Peas pulao (rice pilaf) with roasted cauliflower in garam masala & lemon juice

\$23

Grilled Swordfish Pappardelle

Olives, green beans, & cherry tomato confit

\$23

Miso-Braised Short Ribs GF

Sushi rice, baby bok choy, & soft-boiled egg

\$22

V = Vegan

GF = Gluten-free

Gluten-free bread
available upon request.

Ask your server for our beer & wine list and dessert menu.

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

Presented By Executive Chef Carl Cheney