





THE FACULTY CLUB TRADITIONALS

STARTER

House Salad  	5.50
<i>Sonoma Baby Greens, Tomatoes, Carrots, Cucumber, House Dressing</i>	
Vegetarian Samosas	6.50
<i>Papadum, Mixed Greens, Tamarind Sauce</i>	
Dungeness Crab Cakes	10.00
<i>Lemon Horseradish Cream, Avocado</i>	

Please ask your server about our *Soup of the Day*

SIGNATURE DISHES

Traditional Caesar Salad	10.50
<i>Organic Hearts of Romaine, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing</i>	
<i>With Petaluma Farms Chicken.....</i>	13.00
<i>With Salmon.....</i>	14.00
The Traditional Club	11.50
<i>Roasted Turkey, Apple-Smoked Bacon, Lettuce, Tomato on Sourdough Bread</i>	
The Faculty Club Burger	11.00
<i>Fresh-Ground Niman Ranch Beef, Sweet Onion, Lettuce, Tomato, Pickle, on a Sesame Seed Bun, Choice of Cheese (Swiss, Cheddar or Bleu)</i>	
<i>(Add Avocado or Bacon for \$1.50)</i>	
Impossible Burger 	11.00
<i>Plant Based Patties, Sweet Onion, Lettuce, Tomato, Pickle, on a Sesame Seed Bun, Choice of Cheese (Swiss, Cheddar or Bleu)</i>	
<i>(Add Avocado for \$1.50)</i>	
Salad or Soup and Half Sandwich Special	12.00
<i>Enjoy a cup of the <u>Soup of the Day</u> or a small house salad with your choice of any half sandwich.</i>	

Executive Chef Carl Cheney

We Use Locally Grown and Organic Ingredients Whenever Possible

\$5 FEE PER SPLIT PLATE

 - Vegan

 - Gluten Free

SEPTEMBER MENU

SALADS

Housemade Salmon Gravlax Plate	15.00
<i>Mini Bagel with Capers, Cucumber, Red Onion, Cream Cheese and Mixed Greens</i>	
Korean Pork Salad 	14.50
<i>Shredded Napa Cabbage, Kimchi, Mint, Cilantro, Green Onion with Sweet and Sour Vinaigrette</i>	
Radish and Butter Lettuce Salad 	12.50
<i>Walnuts, Apples, Avocados, Manchego Cheese, Hard Cooked Eggs Tossed with Honey Mustard Vinaigrette</i> <i>(Add Chicken for \$2.50)</i>	
Fallen Goat Cheese Soufflé	12.00
<i>Power Greens, Pinenuts, Bosc Pears, Carrots with Champaign Vinaigrette</i>	

SANDWICHES

All sandwiches are served with your choice of french fries, fresh fruit salad, potato salad or petite green salad

Grilled Sword Fish	15.00
<i>Pine Nut Salsa Verde, Heirloom Tomato, Butter Lettuce on Brioche Bun</i>	
Grilled Eggplants and Zucchini	10.50
<i>Smoked Mozzarella, Vine Ripened Tomatoes, Pesto Mayonnaise, Arugula on Focaccia Bread</i>	
Tandoori Lamb Wrap	13.50
<i>Green Mango Slaw, Mint Chutney wrapped in Naan Bread</i>	
Prosciutto and Asparagus	13.50
<i>Fontina Cheese, Horseradish Mustard on Brioche Bun</i>	

ENTRÉES

Oven Roasted Halibut 	15.00
<i>Herbed Risotto Cake, Baby Summer Squash and Pomegranate Beurre Blanc</i>	
Citrus Brined Chicken Breast 	13.00
<i>Gouda Mashed Potatoes, Swiss Chard, Chicken Au Jus</i>	
White Bean and Eggplant Stuffed Artichoke 	11.00
<i>Bed of Quinoa with Carrot Ginger Broth</i>	
Steak Kabob with Mushroom Bell Pepper 	14.50
<i>TFC Potato Salad, French Beans</i>	