

The Ida and Cecil Green FACULTY CLUB

Small Plates

HUMMUS TRIO (V) MP 12.00 I 14.00 A trio of roasted garlic, red pepper and cilantro jalapeno hummus. Enjoy with pita and fresh garden vegetables.

PARMESAN ARANCINI (V) MP 10.00 I 12.00

Sicilian parmesan rice balls stuffed with Ciliegine fresh mozzarella, coated with breadcrumbs and deep fried. Served in a bed of house-made basil marinara.

POKE DUO MP 13.00 | 15.00

Marinated sushi grade ahi and salmon tossed with our house Asian inspired poke sauce served on bed of sesame slaw. Finished with roasted sesame seeds, micro watercress and served with fried wontons.

CHICKEN LETTUCE WRAP MP 12.00 | 14.00

Chicken larb wrap with pickled carrots, brussels sprouts, green onion and roasted peanuts and sesame seeds.

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Featuring oùr house-made signature dressings Add Avocado 1.75 | Grilled chicken breast 6.25 Seasonal fish 6.75 | Citrus shrimp 6.75

GRILLED PEACH

AND HALLOUMI SALAD MP 11.00 I 13.00 Spring mix, grilled peaches and halloumi, green beans, toasted

pine nuts with a lemon pesto dressing.

GARDEN AND GRAIN BOWL(VG) MP 11.00 I 13.00 Farro and kale with Persian cucumber, crispy onions, edamame, asparagus, roasted mushrooms, butternut squash and roasted pepitas with green goddess dressing.

GREEN COBB (GF) MP 13.50 I 16.00 Grilled chicken, sliced hard-boiled eggs, diced tomatoes, crispy bacon, avocado, and blue cheese with romaine. Tossed in a buttermilk ranch dressing.

VEGAN CHILI (VG, GF)	MP 4.50 I	5.50
SOUP OF THE DAY	MP 4.50 I	5.50

Gurgers & Sandwiche

Served with seasoned potato wedges, fresh fruit, or house salad

THE FACULTY CLUB MP 16.50 I 19.50 Thinly sliced turkey, applewood smoked bacon, leaf lettuce, tomato, and Swiss cheese with a cranberry garlic aioli on sourdough.

CRISPY CHICKEN BREAST

MP 16.50 | 19.50

Buttermilk fried chicken, leaf lettuce, and tomato with spicy mayo and jalapeno honey on a brioche bun. *Grilled chicken breast also available*.

AVOCADO BLT

MP 14.00 | 16.50

Avocado, applewood smoked bacon, leaf lettuce, tomato, and spicy mayo on sourdough or whole grain. *Add fried egg 1.50*

THE SCHOLAR

MP 14.00 I 16.50

Your choice of burger with leaf lettuce, sliced tomato, red onion, herbed aioli, and pickles served on a toasted brioche bun.

Enhance your Burger

Add Avocado 1.75 | Applewood smoked bacon 1.75 Cheddar cheese 1.50 | Fried egg 1.50

Patty Options

Seasoned grilled 1/4-pound Harris Ranch beef burgers Chipotle black bean burger Beyond Meat Burger for 2.75



Pick 2 Pick 3 MP 12.50 I 15.00 MP 16.00 I 19.00

HALF SALADS: Wedge or House Salad

SOUP OF THE DAY

HALF SANDWICH: Avocado BLT or The Faculty Club

SEASONED POTATO WEDGES



Entrées

HOUSE BATTERED FISH & POTATO WEDGES

& POTATO WEDGES MP 16.50 | 19.50 Served with malt vinegar, coleslaw, and our signature tartar sauce.

FISHERMAN'S PRIDE MP 19.50 | 22.50 Seasonal caught ish, Moroccan cauliflower mash and grilled broccolini.

SEASONAL MP 11.50 I 13.50 VEGETABLE RISOTTO (V) MP 11.50 I 13.50 Arborio rice with sauteed shallots, slow cooked in broth, parmesan cheese and seasonal vegetables. Parmesan cheese and seasonal vegetables. Add Grilled chicken breast 6.25 | Citrus shrimp 6.75 Citrus shrimp 6.75

BUTCHER CUT MP 19.50 | 22.50 Butcher cut of the day. 5oz of prime beef paired with a mushroom demi glaze and served with horseradish mashed potatoes and honey glazed carrots.

CILANTRO SERRANO PESTO ORZO

MP 14.50 | 17.00

Orzo pasta, grape tomatoes, bell peppers and cotija cheese. Served with a creamy cilantro serrano pesto.

Enjoy our DAILY BUFFET

Daily hot entrees and sides, a plentiful garden bar, and a dessert bar with self-served beverages.

MP 19.00 I 25.00

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ICED TEA	MP 2.75 3.50	LATTE	MP 4.50 5.50
LEMONADE	MP 2.75 3.50	CAPPUCCINO	MP 4.25 5.25
ARNOLD PALMER	MP 2.75 3.50	AMERICANO	MP 3.50 I 4.50
SODA: COKE, DIET COKE, SPRITE	MP 2.75 3.50	МАССНІАТО	MP 3.75 4.75
BREWED COFFEE	MP 3,00 I 3.75	ASSORTED HOT TEA	MP 3.25 4.00
LONDON FOG	MP 4.50 5.50		