



## Salads

Featuring our house-made signature dressings  
Add avocado 1.50, grilled chicken breast 5.50,  
seasonal fish 6.00, or citrus shrimp 6.00

**Faculty Club House Salad** MP 7.00 | 8.50  
Romaine, mixed green, sliced cucumber, shredded carrot,  
artichoke, marinated red onion, tomato, balsamic  
vinaigrette

**Cecil's Caesar** MP 7.00 | 8.50  
Classic Caesar with romaine hearts, buttered croutons, and  
parmesan cheese with a creamy house Caesar dressing

**Garden and Grain Bowl** (VG) MP 10.00 | 12.00  
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 12.00 | 14.50  
Grilled chicken, sliced hard-boiled eggs, diced tomatoes,  
crispy bacon, avocado, and blue cheese with romaine.  
Tossed in a buttermilk ranch dressing

### Mix It Up

Pick 2 MP 11.50 | 14.00  
Pick 3 MP 14.50 | 17.50

Half Salads: Cecil's Caesar or House Salad

Soup of the Day

Half Sandwich: Avocado BLT, The Faculty Club  
or Fish Taco

## Sandwiches Plus

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

**The Faculty Club** MP 14.50 | 17.50  
Thinly sliced turkey, applewood smoked bacon, leaf lettuce,  
tomato, and Swiss cheese with a cranberry garlic aioli on  
sourdough

**Crispy Spicy Chicken** MP 14.50 | 17.50  
Buttermilk fried chicken, leaf lettuce, and tomato with  
house buffalo aioli on a brioche bun  
*Grilled chicken breast also available*

**Garden Grill Wrap** (VG) MP 12.00 | 14.50  
Portobello mushroom and zucchini with roasted red  
pepper, red onion, leaf lettuce, tomato, with white bean  
hummus on wheat tortilla

**Herb Marinated Mahi** MP 15.50 | 18.50  
Herb and garlic seasoned grilled mahi, lemon caper aioli,  
leaf lettuce, and tomato on grilled brioche bun

**Avocado BLT** MP 11.50 | 13.50  
Avocado, applewood smoked bacon, leaf lettuce, tomato,  
and spicy mayo on sourdough or whole grain.  
*Add fried egg 1.25*

**Grilled Fish Tacos** MP 10.00 | 12.00  
Grilled Mahi Mahi with shredded cabbage, pico de gallo,  
avocado, cilantro scallion Greek yogurt and served on a  
warm corn tortilla

## Soups

Soup of the Day MP 4.00 | 4.75

MP = Faculty Club Membership Price  
Vegan (VG), Vegetarian (V), Gluten Free (GF)

The Ida and Cecil Green Faculty Club



## Burgers

Served with seasoned potato wedges, fresh fruit or house salad

**The Scholar** MP 11.00 | 13.00  
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 1.50, applewood smoked bacon 1.50, cheddar cheese 1.25, or fried egg 1.25

**Porto Swiss** MP 13.00 | 15.50  
Your choice of burger with melted Swiss cheese, portobello mushroom, and crispy onions

**Patty Options**  
Seasoned grilled 1/4-pound Harris Ranch beef burgers  
Chipotle black bean burger  
Beyond Meat Burger for 2.50.

## Drinks

Iced Tea	MP 2.50   3.00
Lemonade	MP 2.50   3.00
Arnold Palmer	MP 2.50   3.00
Soda: Coke, Diet Coke, Sprite	MP 2.25   2.75
Brewed Coffee	MP 2.75   3.25
London Fog	MP 4.25   5.00
Latte	MP 4.25   4.75
Cappuccino	MP 4.00   4.50
Americano	MP 3.25   3.75
Macchiato	MP 3.50   4.00
Assorted Hot Tea	MP 3.00   3.50

## Entrées

**Emeriti Chicken (GF)** MP 13.00 | 15.50  
Seasoned grilled breast of chicken with parsnip puree, roasted broccolini, and corn succotash

**Pasta Primavera (V)** MP 10.00 | 12.00  
Farfalle pasta with asparagus, squash, peas, cherry tomatoes, red chili flakes, and capers tossed in a light lemon butter sauce  
Add grilled chicken breast 5.50 or citrus shrimp 6.00

**House Battered Fish & Potato Wedges** MP 15.00 | 18.00  
Served with malt vinegar, coleslaw, and our signature tartar sauce

**Farro Mushroom Risotto** MP 10.00 | 12.00  
Farro with sauteed shallots, slow cooked in broth, parmesan cheese and seasonal vegetables  
Add grilled chicken 5.50 or citrus shrimp 6.00

**Shrimp & Pancetta Linguini** MP 13.00 | 15.50  
Chipotle cream sauce, blistered cherry tomatoes and arugula

**Enjoy our Daily Buffet**

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

**MP 17.00 | 22.00**