Chef’s Selections**

All chef’s selections served with a green salad, Caesar salad, or soup

Stuffed Chicken Breast
Pan-seared chicken stuffed with prosciutto, brie and spinach topped with shallot mushroom Madeira sauce and served with wild rice pilaf and seasonal vegetables

Tacos*
Your choice of grilled fish or chicken served in two corn tortillas garnished with cabbage and salsa verde served with pinto beans and tomato rice

*For a complete vegan dish, substitute tofu

Mango Quesadilla*
Flour tortilla with a pasilla glaze filled with fresh mango, yellow and red bell peppers, caramelized onions, and pepper jack cheese served with Spanish rice, guacamole & sour cream on the side

Risotto of the Day
A variety of risotto prepared by the chef each day

Seafood of the Day
A variety of seafood entrees prepared by the chef each day

**The Chef is pleased to offer a lighter preparation of the above items upon request, including starch, sauce and vegetable substitutions

Artichoke Salad*
Marinated artichokes, tomatoes, red bell peppers, red onions, broccoli and mushrooms tossed with green goddess vinaigrette served over crispy romaine lettuce

Baby Spinach Salad*
Baby spinach with sun-dried tomatoes, toasted walnuts and crumbled goat cheese tossed with lemon champagne vinaigrette and topped with crispy onions and Crimini mushrooms

Caesar Salad*
Teriyaki pan-seared salmon served over Asian coleslaw tossed with sesame wasabi vinaigrette

Scallop Salad
Seasoned pan-seared bay scallops served over baby mixed greens tossed with red onions, tomatoes, green beans, fire-roasted peppers and sweet roasted garlic vinaigrette topped with parmesan cheese

Southwestern Salad
Mixed greens, toasted pepitas, tortilla strips and shredded pepper jack cheese tossed with a chipotle lime dressing and topped with pico de gallo and your choice of seasoned chicken, tri-tip, shrimp or tofu

Thai Chicken & Mango Salad
Grilled curry-coconut milk marinated chicken breast served over mixed greens tossed with mangoes, tomatoes, carrots, red cabbage, green onions and Asian ginger dressing topped with cashews and toasted coconut

Faculty Club Turkey Cobb Salad
Maple-roasted turkey, bacon, avocado, tomatoes, green onions, hardboiled egg & bleu cheese served over mixed greens with creamy Italian dressing on the side

We will be happy to split any of the Chef Selections or Lighter Side salads for an additional $2.00

The Sandwich Board

Sautéed Vegetable Wrap*
Sautéed eggplant, bell peppers and red onions with lemon hummus, zucchini, tomatoes, cucumbers and alfalfa sprouts served on our house made wheat flatbread
*Add grilled chicken, tri-tip, shrimp, tofu or pan-seared ahi

Grilled Multi-grain Veggie Burger Wrap
House made multi-grain veggie burger with hummus, lettuce, tomato, avocado, smoked mozzarella and sprouts served on our house made wheat flatbread

Chicken and Pear Panini
Chicken, grilled pears, caramelized onions, candied walnuts and Gorgonzola on grilled house made onion bread

Ahi Tuna Salad
Fresh ahi pan-seared and mixed with capers and a Dijonaise aioli on our house made basil parmesan bread

BLTA*
Crispy bacon, lettuce, tomato and avocado with mayonnaise on toasted sourdough or seven-grain bread or our house made wheat flatbread
*Add maple-roasted turkey

Turkey Club
Sliced maple-roasted turkey stacked with bacon, lettuce, tomato, avocado, and Swiss with garlic aioli on toasted sourdough or seven-grain bread

Tri-Tip Torta
Sliced marinated tri-tip sautéed with salsa fresca served on a grilled house made roll with garlic aioli topped with melted pepper jack cheese

Grilled Eggplant Sandwich
Marinated eggplant grilled with smoked mozzarella cheese, red onion, cilantro, and tomato chutney on grilled sourdough or seven-grain bread

Faculty Club Burger - 1/3 Pounder

Burger add ons: each item
Jack, cheddar, Provolone or Swiss, bacon, sautéed mushrooms or onions

Lunch Trio
Half of one of the following sandwiches: BLTA, BLTA with Turkey, Club, Grilled Eggplant, Ahi Tuna Salad or Sautéed Vegetable served with a mixed green or Caesar salad and a cup of daily soup

In Addition

Faculty Club Tortilla Soup
House made tortilla soup with grilled chicken, avocado, tortilla strips, cheddar cheese and cilantro (can be served vegan)

Daily Soup
A bowl of daily soup with a mixed green or Caesar salad

Faculty Club Tortilla Soup & Salad

French Fries or Sweet Potato Fries

Mixed Green or Caesar Salad

We will be happy to split any of the Chef Selections or Lighter Side salads for an additional $2.00

The Lighter Side

Mem NonMem
Artichoke Salad* $7.65 $9.00

Baby Spinach Salad* $7.65 $9.00

Caesar Salad* $6.38 $7.50
*Add grilled chicken, tri-tip, shrimp or pan-seared ahi $1.91 $2.25

Asian Salad Salad $9.78 $11.50

Scallop Salad $9.78 $11.50

Southwestern Salad $9.35 $11.00

Thai Chicken & Mango Salad $9.35 $11.00

Faculty Club Turkey Cobb Salad $9.35 $11.00

Mem NonMem
Stuffed Chicken Breast $11.48 $13.50
Tacos* $9.78 $11.50

Mango Quesadilla* $8.50 $10.00

Risotto of the Day $1.91 $2.25 $8.93 $10.50

Mixed Green or Caesar Salad French Fries or Sweet Potato Fries $2.76 $3.25

We will be happy to split any of the Chef Selections or Lighter Side salads for an additional $2.00
Beverages

Freshly Brewed Regular or Decaf Coffee, Hot Tea, Iced Tea, Coca Cola, Diet Coke, Sprite, Lemonade

Bottled Water—Sparkling or Still; Milk, Orange, Cranberry, or Grapefruit Juice

Desserts

Ask your server for our daily offerings

From The Bar

Due to Liquor License Restrictions, Only Members May Purchase From The Bar

A $10.00 Day Membership is Available – Ask your server

DRAUGHT BEERS
Firestone Brewery – Double Barrel and Pale Ale

$3.50

BOTTLED BEER

Budweiser
$3.50
Bud Light
$3.50
Amstel Light
$4.00
Firehouse Hefeweizen
$4.00
Stella Artois
$4.00
Heineken
$4.00
Corona
$4.00
Dos XX
$4.00
Kaliber
$4.00

WINES

Glass

Bottle

House Wine
$5.00
$15.00
Santa Barbara Chardonnay
$7.00
$29.00
Summerland Chardonnay
$7.00
$29.00
Rancho Sisquoc Sauvignon Blanc
$7.50
$30.00
Rancho Sisquoc Sylvaner
$7.00
$26.00
Ventana Pinot Gris
$6.50
$26.00
Meridian Cabernet Sauvignon
$6.00
$24.00
Santa Barbara Pinot Noir
$8.00
$32.00
Summerland Merlot
$7.50
$30.00
Terra Robles Cabernet Sauvignon
$6.00
$24.00
Ventana Rubystone (Grenache/Syrah Blend)
$9.00
$30.00
Ventana Dry Rosado (Blush)
$6.00
$24.00

SPARKLING WINES

Champagne
$15.00

We Accept MasterCard, Visa and Discover

Open For Lunch Monday - Friday 11:30am To 1:30pm
Private Meeting Rooms And Catering Are Available
Please Call 893-3096 For Further Information.