

# *Soups, Salads, Sandwiches*

## *Soup*

**Chili of the Week**

*-or-*

**Soup of the Day**

*Cup 3.5 • Bowl 4.5*

## *Salads*

**Brussels Sprout & Napa Cabbage (V)**

*Fennel Confit, Whole Wheat Croutons, Poached Pole Beans,  
Spun Carrots, & Spring Onion Gastrique*

*9*

**Fresh Fruit Salad (GF)(V)**

*Abundance of Fresh Fruit with choice of  
Cottage Cheese or Sorbet 9*

*Add House-Made Chicken Salad 4*

**Mediterranean Quinoa**

**Protein Bowl (GF)**

*Lemon-Thyme Chicken, Cherry Tomato, Cucumber, Red  
Onion, Garbanzo Bean, Kalamata Olive, Romaine, Feta,  
Herbed Quinoa, & Mint Vinaigrette*

*10*

**Asparagus and Spring Pea Salad (GF)(V)**

*Hardboiled Egg, Radish, Herbed Red Skin Potato,  
Assorted Greens, Roasted Mushroom, Parmesan Crisp,  
& Green Goddess Dressing*

*9*

## *Add Ons*

*Chicken- 4, Salmon- 6, Steak- 8  
Waffle Fries or Sweet Potato Fries- 2*

## *Sandwiches*

**Prime Rib Sandwich**

*Shaved Prime Rib, Walnut Romesco, Pickle, Garlic Aioli,  
& Arugula on Brioche Bun*

*10*

**Grand Burger\***

*Lean Angus on Toasted Brioche,  
Lettuce, Tomato & Onion*

*American, Swiss, Bleu or Cheddar add 1*

*Gluten Free Bun add 2*

*10*

**Hoosier Pork Sandwich**

*Breaded Pork Loin, Marinated Shaved Cabbage, Pickled  
Red Onion, Tomato, Lettuce, & Comeback Sauce on*

*Pretzel Bun*

*9*

**Louisiana Wrap**

*Beer Battered Chicken, Andouille,  
Spicy Remoulade, Romaine, Shaved Vidalia Onion,  
Diced Tomato, & Warm Creole Sauce*

*Gluten Free Wrap add 1*

*9*

**Crispy Chicken Caesar Wrap**

*Crisp Chicken, Shaved Romaine, Roasted Corn,  
Parmesan Cheese, Caesar Dressing*

*Gluten Free Wrap add 1*

*9*

**Faculty Club Classic**

*Triple Decker with Carved Ham, Roasted Turkey,  
Bacon, Lettuce, Tomato*

*9 Whole 7 Half*

**Falafel Gyro (V)**

*Warm Pita with Cucumber, Crisp Falafel,  
Shredded Lettuce, Red Onion, Garden Giardiniera,  
Fresh Tomatoes, Tzatziki Sauce*

*9*

## Entrees

### Grilled Manhattan Cut Strip Steak (GF)

*Herbed Pomme Fritte, Cauliflower Rice, Tomato Jam, & Spring Onion Marmalade*

19

### Caramel-Soy Braised Short Rib Tsukemen

*Zucchini, Squash, Carrot, Snow Pea, Cilantro, Udon Noodle, & Mushroom Beef Broth*

15

### Sautéed Salmon (GF)

*Warm Petit Potato and Spinach Salad, Herbs, Pickled Red Onion, Bacon, & Mustard Vinaigrette*

15

### Thai Coconut Curry Shrimp (GF)

*Carrots, Bell Peppers, Herbs, Snow Peas, and Basmati Rice*

13

### Crisp Calamari and Napa Cabbage Salad

*Petit Greens, Spun Carrot, Gremolata, Aioli Drizzle, & Lemon Vinaigrette*

13

### Chicken Szechuan

*Udon Noodles, Green Onion, Snow Pea, & Carrot*

13

### Black Bean and Cheese Enchiladas

*Mexican Fried Rice, Charred Chipotle Tomato Sauce, & Tomato and Avocado Salad*

11

### Omelet of the Day

*Crispy Breakfast Potatoes, Fresh Fruit and Toast*

*(Vegetarian option available)*

9

The Faculty Club is a private, member owned organization. Any individual dining as a guest of a member, paying individually, will be subject to a \$5 non-member service charge.

(V) Vegetarian  
(GF) Gluten Free

\*Consuming raw or undercooked food items may result in Food Borne Illness. Please inform your server if a person in your party has a food allergy or special dietary need. While we do our best to accommodate your needs, please be aware our kitchen uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).