

Soups, Salads, Sandwiches

Soup

Chili of the Week

-or-

Soup of the Day

Cup 3.5 • Bowl 4.5

Salads

Shaved Jamón Salad

*Grilled Peach, Wheat Berries, Blueberries, Fresh Cheese,
Butter Lettuce, & Lemon Vinaigrette*
9

Fresh Fruit Salad (GF)(V)

*Abundance of Fresh Fruit with choice of
Cottage Cheese or Sorbet 9
Add House-Made Chicken Salad 4*

**“Off the Cob” Mexican Street
Corn Salad (GF, V)**

*Boston Lettuce, Mexican Corn, Cotija Cheese,
Pickled Red Onion, Black Beans, Salsa Fresca,
Avocado, & Spiced Crema*
10

B.L.T. Iceberg Salad

*Heirloom Tomato, Iceberg Lettuce, Smoked Bacon,
Whole Wheat Croutons, & House-made Ranch*
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

**Pimento Cheese
with Chicken & Bacon**

*Chicken, Warm Bacon, & Pimento Cheese
on 9 Grain Bread*
9

Open Faced Tomato Sandwich (V)

*Vegetable Cream Cheese, Cucumber Noodles,
& Petit Greens on Navajo Bread*
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

Entrées

Seared Strip Steak (GF)

Fingerling Potato, Brussels Sprouts, Carrot, Herb, Petit Greens,
& Charred Tomatillo Chermoula
19

Korean Beef Short Rib

Mint-Serrano Rice, Oi Muchim, Sesame Seed, & Charred Scallion
15

Grilled Salmon (GF)

“Mr. White’s” Mango Chipotle Sauce, “Shagbark Seed & Mill”
Ohio Grits, Wilted Spinach, & Pickled Corn
15

Cajun Grilled Shrimp (GF)

Maque Choux & Petit Green Salad
13

Crisp Calamari & Chilled Orzo Pasta Salad

Hungarian Wax Peppers, Carrot, Onion, Zucchini, Squash, Herbs,
Mint Gastrique, & Bibb Lettuce
13

Chicken & Vegetable Lo Mein

Chinese Egg Noodles, Crisp Chicken, Shaved Cabbage,
Red Pepper, Carrot, Broccoli, Scallion, & Sesame Seeds
13

All Things Green Toasted Tortellini (V)

Toasted Cheese Stuffed Tortellini, Seasonal Green Vegetable,
Herb-Arugula Pistou, & Blistered Cherry Tomato
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).