

Soups, Salads, Sandwiches

Soup

Chili of the Week

-or-

Soup of the Day

Cup 3.5 • Bowl 4.5

Salads

Rocket Green and Brussels Sprout (GF) (V)

Rocket Green, Crisp Brussels Sprout, Roasted Red Pepper, Pepperoncini, Kalamata Olive, Cherry Tomato, Asiago Cheese, and Dark Balsamic 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

Grilled Avocado Chef Salad (GF)

Grilled Avocado, Greens, Ham, Turkey, Cheddar, Swiss, Tomato, Cucumber, Egg, Radish, and Lemon Pepper Vinaigrette

10

Kale and Quinoa Salad (V)

Kale, Cranberry, Quinoa, Sweet Potato, Pumpkin Seeds, and Honey Vinaigrette

9

Add Ons

Chicken- 4, Salmon- 6, Steak- 8

Waffle Fries or Sweet Potato Fries- 2

Sandwiches

Shredded Jerk Chicken

On Hoagie Roll with, Shaved Cabbage, Carrot, Cucumber-Pineapple Relish, Charred Jalapeno Aioli, and Mr. White's Island Jerk Sauce

10

Grand Burger*

*Lean Angus on Toasted Brioche, Lettuce, Tomato & Onion American, Swiss, Bleu or Cheddar add 1
Gluten Free Bun add 2*

10

The Italian

Served on Ciabatta with Salami, Pepperoni, and Ham, Buffalo Mozzarella, Olive Tapenade, Pistou, and Blistered Cherry Tomato

9

Turkey Wrap

Rolled with Cheddar Cheese, Guacamole, Bacon, Diced Tomato, Shredded Lettuce, and Roasted Pepper Aioli

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)

Mushroom Risotto, Green Beans, and Petit Greens

19

Beef Short Rib Tinga (GF)

Grilled Tortilla, Refried Black Beans, Paprika Zucchini, Queso Fresco, and Petit Greens

15

Pan Roasted Salmon

*Cilantro-Lime Hoisin, Tossed Vegetable Spring Rolls,
Baby Bok Choy, Miso, and Petit Greens,*

15

Creole Spiced Cod (GF)

Red Beans and Rice Cake, Cajun Remoulade, and Petit Greens

14

Thai Coconut Curry Shrimp (GF)

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

13

Orange Chicken (GF)

Red Peppers, Scallions, and Snow Pea Rice

13

Spaghetti Squash (GF) (V)

Fresh Cheese, Tomato, Petit Greens, Butternut Squash, Basil, and Wilted Arugula

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).