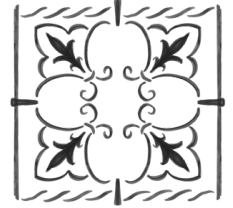


LUNCH



SALADS

Winter Mixed Greens Salad \$16

Blue Cheese Crumbles, Fingerling Potatoes, Pickled Red Onion, Asparagus, House Made Ranch Dressing [veg, gf]

Rocket Greens & Roasted Butternut Squash \$15

Goat Cheese, Roasted Butternut Squash, Roasted Beets, Dried Cranberries, Toasted Pumpkin Seeds, Maple Dijon Vinaigrette [veg, gf]

Asian Chopped Salad \$17

Honey Garlic Chicken, Chopped Spinach, Shaved Cabbage, Julienne Carrots, Cucumber Noodles, Edamame, Green Onions, Chopped Peanuts, topped with Crispy Wontons and Sesame Seeds, Ginger Sesame Vinaigrette

ADD PROTEIN

Grilled Chicken \$5
Grilled Salmon \$7

SANDWICHES

All sandwiches served with a pickle and Faculty Club house chips

Classic FC Chicken Salad \$13

Diced Apples, Golden Raisin, Celery, Fresh Herbs, Toasted Wheat Bread

Roasted Portabella French Dip \$14

Caramelized Onion, Provolone, Horseradish Cream Sauce, Baguette and Vegetarian Au Jus [veg]

Italian Sub \$15

Ham, Salami, Pepperoni, Romaine Lettuce, Tomato, Red Onion, House Giardiniera, Creamy Italian Dressing, Toasted Hoagie Bun

Grand Burger \$14

Lean Angus, Lettuce, Tomato & Onion on Toasted Brioche
Add American, Cheddar, Swiss, Bleu + \$1

The Club Full \$13 | Half \$9

Carved Ham, Roasted Turkey, Bacon, Lettuce, Tomato, with Honey Mustard on Toasted White Bread

SOUP

Soups of the Week

Cup \$4 | Bowl \$6

Cup of Soup & 1/2 Entrée Salad

\$13

SIDES

House Fries / Sweet Potato Fries \$4

Fresh Fruit / Mixed Greens \$5

Gluten Free Bun / Wrap \$2

BEVERAGES

Coffee / Iced Tea \$2

Coca Cola Soft Drinks \$2.5

San Pellegrino \$4

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed. Please alert your server if you have any food allergies, including sesame.

ENTREES

Harissa Glazed Salmon

\$18

Smoky Bacon Sweet Potato Hash,
Roasted Brussels Sprouts [gf]

Cashew Chicken

\$16

Crispy Deep Fried Chicken Chunks, Sweet
& Savory Garlic Sauce, Stir Fried Soba
Noodles, topped with Cashews

Toasted Tortellini

\$14

Julienne Carrots, Peas, Caramelized Onions,
Creamy Cremini Mushroom Sauce [veg]

Red Lentil & Spinach Dahl

\$15

Toasted Cauliflower Rice, Grilled Naan
[vegan, dairy free]

Hearty Beef Stroganoff

\$18

served with Butter Egg Noodles

UPCOMING EVENTS

APRIL

Wednesday, April 3
Coffee + Connections

Friday, April 19
Italian Dinner

Friday, April 19
Annual Art Auction

Thursday, April 25
Artist Talk- Cody Heichel

MAY

Wednesday, May 1
Coffee + Connections

Sunday, May 12
Mother's Day Brunch

Friday, May 17
Wine Dinner

Monday, May 27
Club Closed

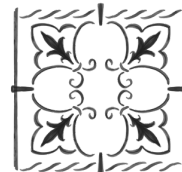
JUNE

Wednesday, June 5
Coffee + Connections

Sunday, June 16
Father's Day Brunch

Friday, June 21
Tequila & Tapas Night

*Happy Hour on the patio will resume
on May 15th and continue each
Wednesday until October 2nd
from 4-6pm on the patio!*



THE FACULTY
CLUB

at The Ohio State University

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