

Chef's Selections**



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

	Mem	NonMem
Stuffed Chicken Breast	\$11.48	\$13.50
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*	\$9.78	\$11.50
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*	\$8.50	\$10.00
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		
*Add grilled chicken, tri-tip or shrimp	\$1.91	\$2.25
Risotto of the Day	\$8.93	\$10.50
A variety of risotto prepared by the chef each day		
Seafood of the Day	Market Price	
A variety of seafood entrées 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**



The Lighter Side

	Mem	NonMem
Artichoke Salad*	\$7.65	\$9.00
Marinated artichokes, tomatoes, red bell peppers, red onions, broccoli and mushrooms tossed with green goddess vinaigrette served over crispy romaine lettuce		
Baby Spinach Salad*	\$7.65	\$9.00
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*	\$6.38	\$7.50
*Add grilled chicken, tri-tip, shrimp or pan-seared ahi		
Asian Salmon Salad	\$9.78	\$11.50
Teriyaki pan-seared salmon served over Asian coleslaw tossed with sesame wasabi vinaigrette		
Scallop Salad	\$9.78	\$11.50
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	\$9.35	\$11.00
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	\$9.35	\$11.00
Grilled curry-coconut milk marinated chicken breast served over mixed greens tossed with mangos, tomatoes, carrots, red cabbage, green onions and Asian ginger dressing topped with cashews and toasted coconut		
Faculty Club Turkey Cobb Salad	\$9.35	\$11.00
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** \$1.91 \$2.25

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 \$9.35 \$11.00

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

Ahi Tuna Salad \$8.50 \$10.00

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

BLTA* \$7.44 \$8.75

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** \$1.49 \$1.75

Turkey Club \$9.35 \$11.00

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 \$9.78 \$11.50

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 \$8.08 \$9.50

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 \$7.44 \$8.75

Burger add ons: **each item**

Jack, cheddar, Provolone or Swiss, bacon, sautéed mushrooms or onions

All of the above served with choice of green salad, Caesar salad, sweet potato fries, French fries, or cup of soup

Lunch Trio \$7.44 \$8.75

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

Lunch Trio with Faculty Club Tortilla Soup \$7.86 \$9.25

In Addition



Faculty Club Tortilla Soup **Cup** \$2.98 \$3.50

House made tortilla soup with grilled chicken, avocado, tortilla strips, cheddar cheese and cilantro **(can be served vegan)** **Bowl** \$3.83 \$4.50

Daily Soup **Cup** \$2.55 \$3.00

Bowl \$3.40 \$4.00

Daily Soup & Salad \$4.68 \$5.50

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

Faculty Club Tortilla Soup & Salad \$5.10 \$6.00

French Fries or Sweet Potato Fries \$2.76 \$3.25

Mixed Green or Caesar Salad \$2.76 \$3.25



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

Mem NonMem

\$1.70 \$2.00

\$1.91 \$2.25



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 Hefewiezen	\$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)	\$8.00	\$30.00
Ventana Dry Rosado (Blush)	\$6.00	\$24.00

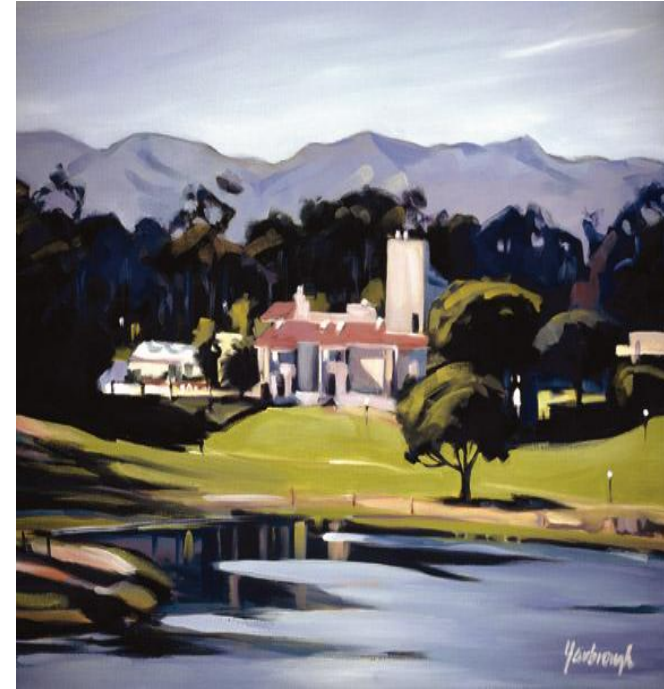
SPARKLING WINES

Champagne	\$15.00
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**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.**



The Faculty Club



University
of
California
Santa Barbara