Salads
Featuring our house-made signature dressings
Add avocado 1.50, grilled chicken breast 5.50, seasonal fish 6.00, or citrus shrimp 6.00

Faculty Club House Salad  MP 7.00 | 8.50
Romaine, mixed green, sliced cucumber, shredded carrot, artichoke, marinated red onion, tomato, balsamic vinaigrette

Cecil’s Caesar  MP 7.00 | 8.50
Classic Caesar with romaine hearts, buttered croutons, and parmesan cheese with a creamy house Caesar dressing

Garden and Grain Bowl (VG)  MP 10.00 | 12.00
Farro and kale with Persian cucumber, crispy onions, edamame, asparagus, roasted mushrooms, butternut squash and roasted pepitas with green goddess dressing

Green Cobb (GF)  MP 12.00 | 14.50
Grilled chicken, sliced hard-boiled eggs, diced tomatoes, crispy bacon, avocado, and blue cheese with romaine. Tossed in a buttermilk ranch dressing

Sandwiches Plus
Served with seasoned potato wedges, fresh fruit, or house salad

The Faculty Club  MP 14.50 | 17.50
Thinly sliced turkey, applewood smoked bacon, leaf lettuce, tomato, and Swiss cheese with a cranberry garlic aioli on sourdough

Crispy Spicy Chicken  MP 14.50 | 17.50
Buttermilk fried chicken, leaf lettuce, and tomato with house buffalo aioli on a brioche bun

Garden Grill Wrap (VG)  MP 12.00 | 14.50
Portobello mushroom and zucchini with roasted red pepper, red onion, leaf lettuce, tomato, with white bean hummus on wheat tortilla

Herb Marinated Mahi  MP 15.50 | 18.50
Herb and garlic seasoned grilled mahi, lemon caper aioli, leaf lettuce, and tomato on grilled brioche bun

Avocado BLT  MP 11.50 | 13.50
Avocado, applewood smoked bacon, leaf lettuce, tomato, and spicy mayo on sourdough or whole grain.
Add fried egg 1.25

Grilled Fish Tacos  MP 10.00 | 12.00
Grilled Mahi Mahi with shredded cabbage, pico de gallo, avocado, cilantro scallion Greek yogurt and served on a warm corn tortilla

Soups
Soup of the Day  MP 4.00 | 4.75

Mix It Up
Pick 2  MP 11.50 | 14.00
Pick 3  MP 14.50 | 17.50

Half Salads: Cecil’s Caesar or House Salad
Soup of the Day
Half Sandwich: Avocado BLT, The Faculty Club or Fish Taco

MP = Faculty Club Membership Price
Vegan (VG), Vegetarian (V), Gluten Free (GF)
Burgers

Served with seasoned potato wedges, fresh fruit or house salad

The Scholar  MP 11.00 | 13.00
Your choice of burger with leaf lettuce, sliced tomato, red onion, herbed aioli, and pickles served on a toasted brioche bun

Enhance your Burger
Add avocado 1.50, applewood smoked bacon 1.50, cheddar cheese 1.25, or fried egg 1.25

Porto Swiss  MP 13.00 | 15.50
Your choice of burger with melted Swiss cheese, portobello mushroom, and crispy onions

Patty Options
Seasoned grilled 1/4-pound Harris Ranch beef burgers
Chipotle black bean burger
Beyond Meat Burger for 2.50.

Entrées

Emeriti Chicken (GF)  MP 13.00 | 15.50
Seasoned grilled breast of chicken with parsnip puree, roasted broccolini, and corn succotash

Pasta Primavera (V)  MP 10.00 | 12.00
Farfalle pasta with asparagus, squash, peas, cherry tomatoes, red chili flakes, and capers tossed in a light lemon butter sauce
Add grilled chicken breast 5.50 or citrus shrimp 6.00

House Battered Fish & Potato Wedges  MP 15.00 | 18.00
Served with malt vinegar, coleslaw, and our signature tartar sauce

Farro Mushroom Risotto  MP 10.00 | 12.00
Farro with sautéed shallots, slow cooked in broth, parmesan cheese and seasonal vegetables
Add grilled chicken 5.50 or citrus shrimp 6.00

Shrimp & Pancetta

Linguini  MP 13.00 | 15.50
Chipotle cream sauce, blistered cherry tomatoes and arugula

Drinks

Iced Tea  MP 2.50 | 3.00
Lemonade  MP 2.50 | 3.00
Arnold Palmer  MP 2.50 | 3.00
Soda: Coke, Diet Coke, Sprite  MP 2.25 | 2.75
Brewed Coffee  MP 2.75 | 3.25
London Fog  MP 4.25 | 5.00
Latte  MP 4.25 | 4.75
Cappuccino  MP 4.00 | 4.50
Americano  MP 3.25 | 3.75
Macchiato  MP 3.50 | 4.00
Assorted Hot Tea  MP 3.00 | 3.50

Enjoy our Daily Buffet

Daily hot entrees and sides, a plentiful garden bar, and a dessert bar with self-served beverages.

MP 17.00 | 22.00

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Vegan (VG), Vegetarian (V), Gluten Free (GF)

The Ida and Cecil Green Faculty Club