THE WOMEN'S FACULTY CLUB

DINING ROOM HOURS

Breakfast 8am - 9am Lunch 11:30 - 1:30pm



Reservations advised *Please call 642-4175 or 845-5084*



October 2012 MENU

Monday, October 1	Mushroom and Leek Tart served with spinach salad	\$9.25
Tuesday, October 2	♥ Catch of the Day-Chef's Choice	Market Price
Wednesday, October 3	Lemon Artichoke Chicken Mary's Free Range Chicken Breast served with orzo pasta, tossed green salad and garlic bread	\$9.95
Thursday, October 4	♥ Broiled Fish of the Day	Market Price
Friday, October 5	♥ Broiled Fish of the Day	Market Price
Monday, October 8	Cobb Salad Traditional composed salad with Mary's Free Range Chicken Breast, tomato, bacon, avocado and hard-boiled egg on chopped salad greens	\$8.95
Tuesday, October 9	♥ Catch of the Day-Chef's Choice	Market Price
Wednesday, October 10	Moroccan Lamb Tagine served with couscous and orange fennel salad	\$10.50
Thursday, October 11	♥ Broiled Fish of the Day	Market Price
Friday, October 12	♥ Broiled Fish of the Day	Market Price

Monday, October 15	Broiled Lamb Burger with yogurt dill sauce and Greek salad	\$9.25
Tuesday, October 16	♥ Catch of the Day-Chef's Choice	Market Price
Wednesday, October 17	Chicken Molé Mary's Free Range Chicken Breast with traditional ancho chile, pumpkin seeds, and chocolate mole; served with black beans and rice	\$9.95
Thursday, October 18	♥ Broiled Fish of the Day	Market Price
Friday, October 19	♥ Broiled Fish of the Day	Market Price
Monday, October 22	Oktoberfest Plate Beer braised sausage, potato pancakes, sauerkraut and homemade applesauce; served with your choice of beer or other beverage	\$11.95
Tuesday, October 23	♥ Catch of the Day-Chef's Choice	Market Price
Wednesday, October 24	Classic Meat Loaf served with garlic mashed potatoes and seasonal vegetables	\$9.95
Thursday, October 25	♥ Broiled Fish of the Day	Market Price
Friday, October 26	♥ Broiled Fish of the Day	Market Price
Monday, October 29	Pasta Puttenesca Pasta with Grilled Mary's Free Range Chicken in a spicy sauce made with tomatoes, anchovy, garlic, capers, black olives and red chilies; served with tossed green salad and garlic bread	\$9.95
Tuesday, October 30	Catch of the Day-Chef's Choice	Market Price
Wednesday, October 31	Duck Leg Confit Leg of duck prepared in traditional French style – cured with salt, poached and oven-crisped; served with autumn fruits and wild rice pilaf	\$10.95

THE **V** INDICATES A LOW-FAT ENTRÉE