

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



February 2013 MENU

Friday, February 1	♥ Broiled Fish	Market Price
Monday, February 4	Chicken Pot Pie served with tossed green salad	\$9.75
Tuesday, February 5	♥ Catch of the Day – Chef's Choice	Market Price
Wednesday, February 6	Chicken Saltimbocca Mary's Free Range Chicken Breast baked with Fontina cheese and prosciutto; served with fettuccine	\$9.95
Thursday, February 7	♥ Broiled Fish	Market Price
Friday, February 8	♥ Broiled Fish	Market Price
Monday, February 11	Chinese New Year Beef Low Mein with snow peas, shiitake mushrooms, water chestnuts, bamboo shoots, and carrots	\$9.25
Tuesday, February 12	Seafood Jambalaya Creole classic with shrimp, sausage, and Cajun rice	\$10.75

Wednesday, February 13	White Bean and Lamb Cassoulet served with ratatouille	\$9.25
Thursday, February 14	Valentine's Day Special Broiled Sea Scallops with Champagne cream sauce, sautéed baby spinach, and roasted fingerling potatoes; served with Champagne and chocolate truffle	\$12.75
Friday, February 15	♥ Broiled Fish	Market Price
Monday, February 18	Presidents' Day Holiday Dining Room Closed	
Tuesday, February 19	♥ Catch of the Day – Chef's Choice	Market Price
Wednesday, February 20	Chicken Dijon Mary's Free Range Chicken Breast in a mustard cream sauce; served with wild rice pilaf and sautéed vegetables	\$9.95
Thursday, February 21	♥ Broiled Fish	Market Price
Friday, February 22	♥ Broiled Fish	Market Price
Monday, February 25	Broiled Lamb Burger with yogurt dill sauce and Greek salad	\$9.25
Tuesday, February 26	♥ Catch of the Day – Chef's Choice	Market Price
Wednesday, February 27	Duck Confit Leg of duck prepared in traditional French style – cured with salt, poached and oven- crisped; served with French green lentils and winter vegetable mirepoix	\$10.95
Thursday, February 28	♥ Broiled Fish	Market Price

THE ♥ INDICATES A LOW-FAT ENTRÉE

The Women's Faculty Club

“Dinners-To-Go”

**“Dinners-To-Go” will be offered on the following
Wednesdays in February**

- Dinners must be ordered by the preceding Tuesday at 3:00pm.
- Pick up is available from 12 noon until 9 pm at the Club (please notify Club if pick-up is before 2pm).
- Dinners will be charged to your membership account.
- Email hotel@womensfacultyclub.com or call 642-4175 to place your order.

Name: _____

Date: _____

			Quantity		Total
February 6, 2013					
<input type="checkbox"/>	Chicken Saltimbocca – Mary’s Free Range Chicken Breast baked with Fontina cheese and prosciutto; served with fettuccine				
<input type="checkbox"/>	Roasted Red Pepper – stuffed with Fontina cheese, caramelized onions and pine nuts; served with fettuccine				
	Entrée	\$12.45	x _____	=	_____
	Vegetarian Entrée	\$9.95	x _____	=	_____

February 13, 2013					
<input type="checkbox"/>	White Bean and Lamb Cassoulet ; served with ratatouille				
<input type="checkbox"/>	White Bean Cassoulet – with leeks and tomatoes				
	Entrée	\$11.75	x _____	=	_____
	Vegetarian Entrée	\$9.95	x _____	=	_____

February 20, 2013					
<input type="checkbox"/>	Chicken Dijon - Mary’s Free Range Chicken Breast in a mustard cream sauce; served with wild rice pilaf and sautéed vegetables				
<input type="checkbox"/>	Portabella Mushroom Dijon – in mustard cream sauce; served with wild rice pilaf and sautéed vegetables				
	Entrée	\$12.45	x _____	=	_____
	Vegetarian Entrée	\$9.95	x _____	=	_____

February 27, 2012

Duck Confit – Leg of duck prepared in traditional French style – cured with salt, poached and oven-crisped; served with French green lentils and winter vegetable mirepoix

French Green Lentils – served with winter vegetable mirepoix

Entrée	\$13.45	x	_____	=	_____
Vegetarian Entrée	\$8.95	x	_____	=	_____

Soup and Dessert: Call for options

Total = _____

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hotel@womensfacultyclub.com