## THE WOMEN'S FACULTY CLUB

#### **DINING ROOM HOURS**

Lunch 11:30 PM – 1:30 PM Monday - Friday



#### Reservations advised

Please call 642-4175 or 845-5084 or email hotel@womensfacultyclub.com



### **NOVEMBER 2014 MENU**

## Week of November 3 - 7, 2014

### **Entrées**

Choice of

**Broiled Salmon** 

or

Grilled Fulton Valley Farm Free Range Chicken Breast

with your choice of sauce;

Cucumber Yogurt Dill; White Wine Shallot Reduction; or Basil Aioli

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African Yam Stew with Peanuts

all served with

Lemon Rice and Blue Lake Beans

**Omelette** 

Artichoke Hearts, Leeks and Cheese

Soup

Black Bean

\$3.95

\$10.95

\$6.95

\$10.95

\$8.95

# Week of November 10 - 14, 2014

## Tuesday, November 11, 2014 VETERANS DAY – DINING ROOM CLOSED

#### Entrées

Choice of

**Broiled Idaho Rainbow Trout** 

with your choice of sauce;

Lemon Caper; Red Wine Shallot Reduction; or Garlic Herb Butter

or

Duck Leg Confit

served with

French Lentils and Roasted Vegetables	
Or  Sweet Dell Danner Stuffed with French Lentile and Deceted We getables	<b>\$9.0</b> 7
Sweet Bell Pepper Stuffed with French Lentils and Roasted Vegetables  Omelette	\$8.95
Spinach, Mushrooms and Cheese	\$6.95
Soup	Ψ0.75
Corn and Chicken Sausage Chowder	\$4.50
Week of November 17 - 21, 2014	
<u>Entrées</u>	<b>440.0</b> 7
Broiled Mahi Mahi	\$10.95
or Grilled Fulton Valley Farm Free Range Chicken Breast	
with your choice of sauce;	
Fruit Salsa; Chili Lime Butter; or Shiitake Mushroom Sauce	
or	
Moroccan Vegetable Tagine	\$8.95
all served with	70170
Cilantro Rice and Sautéed Vegetables	
<u>Omelette</u>	
Potatoes, Herbs and Cheese	\$6.95
Soup Soup	<b>0.4.50</b>
Beef Barley	\$4.50
Traditional Thanksgiving Special	
<u>Traditional Thanksgiving Special</u> Thursday, November 20, 2014	
Thursday, November 20, 2014  Roast Turkey Dinner served with stuffing, mashed potatoes, whiskey cranberry sauce,	
Thursday, November 20, 2014  Roast Turkey Dinner served with stuffing, mashed potatoes, whiskey cranberry sauce,  Blue Lake green beans and holiday pie	
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