THE WOMEN'S FACULTY CLUB

DINING ROOM HOURS *Lunch 11:30 AM – 1:30 PM*



Reservations advised
Please call 642-4175 or 845-5084



SEPTEMBER 2015 MENU

Week of August 31 – September 4, 2015

Entrées

Choice of

Steamed Acadia Blue Mussels \$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast \$10.95

or

Roasted Late Summer Vegetables \$8.95

with your choice of sauce;

Mediterranean Tomato; Saffron Cream; or Garlic Herb Oil

all served with

Linguini and Arugula Salad

Omelette

Spinach, Mushrooms and Cheese \$6.95

Cup of Soup

Curried Chicken \$4.50

Dining Room is Closed Monday, September 7, 2015 for Labor Day

Week of September 8 - 11, 2015

Entrées

Choice of

Broiled Local Albacore \$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast \$10.95

or

Baked Eggplant stuffed with Lentils, Toasted Walnuts, Kale and Leeks

with your choice of sauce;

Olive Caper Tapenade; Lemon Chive Butter; or Tomato Ginger Chutney

all served with

Lemon Rice and Grilled Mediterranean Vegetables

Omelette

Spanish Omelette with Romesco Sauce

\$6.95

\$8.95

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|---|-----------------------|
| Cup of Soup | \$4.50 |
| Fish Chowder | \$4.50 |
| Week of September 14 - 18, 2015 | |
| Entrées | |
| Sautéed Rock Shrimp | \$11.75 |
| or | Ψ11.75 |
| Grilled Fulton Valley Farm Free Range Chicken Breast | \$10.95 |
| with your choice of sauce; | Ψ10.23 |
| Fresh Tomato, White Wine and Basil; Roasted Pepper Cream; or Smoked Paprika with Parsley and Lemon | |
| served with | |
| | |
| Couscous and Grilled Vegetables | |
| or No 1 A Color of Co | ↑ ○ ○ ▼ |
| North African Chickpea Stew | \$8.95 |
| <u>Omelette</u> | |
| Broccoli, Bacon and Cheese | \$7.25 |
| <u>Cup of Soup</u> | |
| Minestrone with Kidney Beans | \$3.95 |
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| Week of September 21 - 25, 2015 | |
| <u>Entrées</u> | *** |
| Broiled Idaho Rainbow Trout | \$11.75 |
| OF | #10.05 |
| Grilled Fulton Valley Farm Free Range Chicken Breast | \$10.95 |
| with your choice of sauce; | |
| Sundried Tomato Pesto; Lemon Caper and Parsley; or Toasted Almond Brown Butter | |
| served with | |
| Herb Roasted Yukon Gold Potatoes and Heirloom Sweet Peppers | |
| or | Φ0.07 |
| Vegan Mushroom and Caramelized Onion Ravioli with Chive Oil served with Arugula Salad | \$8.95 |
| Omelette A seed of Common Market Market School Sch | ¢c 05 |
| Avocado, Green Onion, Monterey Jack Cheese, Salsa | \$6.95 |
| Cup of Soup Valley Salid Describt Estad Shallada | ¢2.05 |
| Yellow Split Pea with Fried Shallots | \$3.95 |
| Week of September 27 - 31, 2015 | |
| Entrées | |
| Broiled True Cod | \$11.75 |
| or | \$11.73 |
| Grilled Fulton Valley Farm Free Range Chicken Breast | \$10.95 |
| served with | \$10.95 |
| Crisp Polenta and Romano Bean Ragu | |
| | |
| or Mushroom Leek Gallette with Laura Chenel Goat Cheese | \$8.95 |
| with your choice of sauce; | ψ0.93 |
| Salsa Verde; Roasted Fennel and Onion; or Cucumber Yogurt | |
| Omelette | |
| Smoked Eggplant, Tomato, and Feta Cheese | \$6.95 |
| Shoked Eggplant, Tolliato, and Peta Cheese <u>Cup of Soup</u> | ψ0./3 |
| Black Bean with Corn and Poblano Chiles | \$3.95 |
| Diack Bean with Corn and I obtain Clines | ψυ./υ |
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