

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 2015 MENU

Week of November 2 - 6, 2015

Entrées

Choice of

Broiled Salmon

\$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast

\$10.95

with your choice of sauce;

Fruit Salsa; Cilantro Lime; or Yogurt Dill

served with

Cous Cous and Sautéed Vegetables

or

Porcini Mushroom Ravioli with Roasted Tomato Sauce

\$8.95

Omelette

Corn, Poblano Chiles, and Jack Cheese

\$6.95

Cup of Soup

Black Bean

\$3.95

Week of November 9 - 13, 2015

Wednesday, November 11 – Veterans Day

Dining Room Closed

Entrées

Choice of

Broiled Mahi Mahi

\$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast

\$10.95

with your choice of sauce;

Lemon Caper Butter; Romesco; or Roasted Tomato

or

Roasted Eggplant with Moroccan Spiced Apricot Topping

\$8.95

all served with

Orzo Pasta and Grilled Vegetables

Omelette

Broccoli, Leeks and Cheese \$6.95

Cup of Soup

Yellow Split Pea \$3.95

Week of November 16 - 20, 2015

Entrées

Pan Seared Local Salmon \$11.75

or

Sautéed Fulton Valley Farm Free Range Chicken Breast \$10.95

with your choice of sauce;

Arugula Pesto; Meyer Lemon Buerre Blanc; or Mango Salsa

served with

Roasted Potatoes and Sautéed Vegetables

or

Hearty Vegetable Pot Pie served with Wild Arugula Salad \$8.95

Omelette

Goat Cheese, Spinach and Mushroom \$6.95

Cup of Soup

Spicy Carrot \$3.95

Traditional Thanksgiving Special

Friday, November 20, 2015

Roast Turkey Dinner served with Stuffing, Mashed Potatoes, Whiskey Cranberry Sauce,
Blue Lake Green Beans and Holiday Pie

\$15.95

Week of November 23 - 25, 2015

**Thursday, November 26th and Friday, November 27th
Thanksgiving Holiday – Dining Room Closed**

Entrées

Broiled Idaho Trout \$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast \$10.95

with your choice of sauce;

Herb Olive Oil; Brown Butter Pecan; or Mediterranean Tomato Sauce

served with

Roasted Yukon Gold Potatoes and Sautéed Seasonal Vegetables

or

Roasted Butternut Squash and Chestnut Ravioli in Pumpkin Pasta
served with Wild Arugula Salad \$8.95

Omelette

Avocado, Green Onions and Cheese \$6.95

Cup of Soup

Ribollita –

Tuscan peasant soup with bread, cannellini beans and vegetables \$3.95