

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



MARCH 2016 MENU

Week of February 28 – March 4, 2016

Entrées

Sautéed Rock Shrimp

\$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast

\$10.95

with your choice of sauce;

Smoked Paprika with Lemon; Garlic Butter; or Basil Pesto

served with

Tuscan White Beans

or

Spinach Mushroom Quiche served with Tossed Green Salad

\$8.95

Omelette

Roasted Peppers and Cheese

\$6.95

Cup of Soup

Potato Leek

\$3.95

Week of March 7 – 11, 2016

Entrées

Choice of

Broiled Petrale Sole

\$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast

\$10.95

with your choice of sauce;

Lemon Caper; Roasted Garlic Butter; or Mushroom, Red Wine and Shallot Reduction

served with

Roasted Potatoes and Asparagus

or

Cauliflower and Lentil Curry with Jasmine Rice \$8.95

Omelette

Broccoli and Cheese \$6.95

Cup of Soup

Wild Rice with Turkey \$4.50



Thursday, March 17th – St. Patrick's Day Celebration
Corned Beef and Cabbage served with Pistachio Ice Cream
and Your Choice of Beverage



\$15.25

Week of March 14 – 18, 2016

Entrées

Choice of

Broiled Sturgeon \$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast \$10.95

with your choice of sauce;

Citrus Butter; Brown Butter with Almonds; or Roasted Pepper Cream

or

Spanakopita – Spinach, Feta, Parmesan Cheese and Onions Baked in Filo Dough \$8.95

all served with

Lemon Rice and Seasonal Vegetables

Omelette

Avocado, Green Onions and Cheese \$6.95

Cup of Soup

Moroccan Chickpea \$3.95

Week of March 21 – 25, 2016

Spring Holiday Break – Dining Room Closed

Week of March 28 – April 1, 2016

Entrées

Broiled Idaho Rainbow Trout \$11.75

or

Grilled Fulton Valley Farm Free Range Chicken Breast \$10.95

with your choice of sauce;

Lemon Caper; Orange and Pistachio Butter; or Marsala Mushroom

or

Sweet Bell Pepper stuffed with Quinoa, Black Beans and Tomato \$8.95

Seasoned with Cumin, Cilantro and Chili Powder

served with

Polenta and Grilled Zucchini

Omelette

Herbed Goat Cheese \$6.95

Cup of Soup

Corn Chowder \$3.95