

# *The Women's Faculty Club*

## *~ Summer 2016 ~*



**The Women's Faculty Club was founded by women faculty in 1919.  
Architect John Galen Howard – Building opened 1923.**

*We proudly feature*

- *Locally sourced seasonal produce*
- *Homemade soups, sauces, and dressings*
  - *Safe Harbor Certified Fish*
  - *Fulton Valley Farms Free Range,  
Locally Raised Chicken*
- *Artisan Breads by Panorama Baking Company*
  - *Eggs from Cage-Free Hens*
  - *Organic Fair Trade Coffee*
    - *Composting Program*

*Lunch is served Monday - Friday, 11:30 a.m. - 1:30 p.m.*

***THE WOMEN'S FACULTY CLUB***  
***Summer 2016***



**SALAD BUFFET**

A bountiful array of composed salads  
\$10.50

**SANDWICHES**

The following are served with a cup of homemade soup, fruit, red potato salad,  
coleslaw or tossed green salad of the day

<b>GRILLED CHICKEN SANDWICH</b>	<b>\$9.50</b>
Grilled Fulton Valley Farm Free Range Chicken, red onion, aged bleu cheese spread, spring mix and sliced tomato served on a toasted bun	
<b>WFC CLUB SANDWICH</b>	<b>\$9.75</b>
Roasted Fulton Valley Farm Free Range Chicken, bacon, choice of Swiss or cheddar, lettuce and sliced tomatoes served on sourdough bread	
<b>BACON, LETTUCE, AND TOMATO SANDWICH</b>	<b>\$8.95</b>
The classic – apple wood smoked bacon, lettuce, and sliced tomatoes, served on sourdough bread	
<b>TUNA MELT</b>	<b>\$9.25</b>
Albacore tuna, capers, and lemon aioli with melted cheddar or Swiss cheese on sourdough bread	
<b>GRILLED CHEESE</b>	<b>\$8.75</b>
Extra sharp Tillamook cheddar and vine-ripened tomatoes on choice of bread	
<b>ADDITIONAL ITEMS ON SANDWICHES</b>	<b>\$1.95</b>
Avocado, cheese, hummus or bacon	
<b>Half sandwich with cup of homemade soup or seasonal salad</b>	<b>\$7.25</b>

*All Sandwiches can be served on organic whole wheat, rye bread, or sourdough bread;  
Dijon whole grain mustard, basil aioli, or mayonnaise  
available on all sandwiches upon request*

## ENTRÉE SALADS

### **BREAD AVAILABLE UPON REQUEST**

<b>SUMMER FIESTA SALAD</b>	\$9.25
Blackbeans, fresh off the cob corn, cherry tomatoes, cucumber, avocado and radishes in a cilantro lime dressing on a bed of chopped romaine lettuce	
<b>SUMMER QUINOA ARUGULA SALAD</b>	\$9.25
Wild arugula, quinoa, seasonal stone fruit, berries, toasted almonds and balsamic dressing	
<b>ANY OF THE ABOVE ENTRÉE SALADS</b>	
– with Laura Chenel goat cheese, feta or freshly grated parmesan	\$10.50
– with Grilled Fulton Valley Farms Free Range Chicken Breast	\$10.95
– with Fish of the Week	\$11.50
<b>TUNA NIÇOISE</b>	\$11.50
Seared fresh Ahi Tuna, red potatoes, Blue Lake green beans, Niçoise olives and hard boiled eggs on a bed of spinach with a caper vinaigrette	
<b>Vegan Version Available</b>	\$9.25
<b>HOMEMADE SOUP AND WFC HOUSE SALAD</b>	\$8.25

## SIDE ORDERS

<b>WFC HOUSE SALAD</b>	\$5.75
Mixed lettuces with toasted almonds, seasonal berries, Laura Chenel goat cheese and house dressing	
<b>RED POTATO SALAD</b> with red onion and mustard vinaigrette	\$2.45
<b>CUP OF SOUP</b>	
- Vegetable	\$3.95
- Meat, Poultry, Seafood	\$4.50
<b>BOWL OF SOUP</b>	
- Vegetable	\$5.25
- Meat, Poultry, Seafood	\$5.80
<b>GREEK YOGURT</b> with side of raw honey	\$2.95
<b>GREEK YOGURT</b> served with seasonal fruits	\$5.50
<b>FRESH FRUITS OF THE SEASON</b>	\$4.25

## DESSERTS

<b>DESSERT TRAY</b>	\$5.95
Specialties created daily to tempt your palate	
<b>STRAUS FAMILY FARM ORGANIC ICE CREAM or SORBET</b>	
Vanilla Bean or Dutch Chocolate	
<b>TWO SCOOPS</b>	\$4.50
<b>ONE SCOOP</b>	\$3.75
<b>A LA MODE</b>	\$2.75

**\*\* WATER AVAILABLE UPON REQUEST DURING CALIFORNIA'S DROUGHT \*\***

## WINES AND BEVERAGES

<b>COFFEE</b> – McLaughlin Organic Fair Trade House Blend	\$3.50
Regular and Decaffeinated	
<b>TEAS</b> – Assorted Black, Green, and Herbal Teas	\$3.25
<b>ICED TEA</b>	\$2.75
<b>ARNOLD PALMER (ICED TEA &amp; LEMONADE)</b>	\$2.95
<b>CHAI ICED TEA</b>	\$2.95
<b>MILK</b> – Low-Fat or Soy	\$2.75
<b>COCA-COLA OR DIET COCA-COLA</b>	\$2.95
<b>SAN PELLEGRINO SPARKLING BEVERAGE</b> –	\$2.95
Limonata (Lemon), Aranciata (Orange) or Aranciata Rossa (Blood Orange)	
<b>PELLEGRINO SPARKLING MINERAL WATER</b> w/ wedge of Lemon or Lime	\$2.95
<b>Bottle</b>	\$6.50
<b>ORANGE, CRANBERRY, OR TOMATO JUICE</b>	\$3.25
<b>SPARKING CIDER</b>	\$3.25
<b>Bottle</b>	\$6.95
<b>LEMONADE</b>	\$2.95

### WHITE WINE

<b>VIN BLANC, NAKED EARTH (ORGANIC)</b>	\$20.75
<b>PINOT GRIGIO, COTTONWOOD CREEK (ORGANIC)</b>	\$23.00
<b>PINOT GRIS, McFADDEN (ORGANIC)</b>	\$25.00
<b>SAUVIGNON BLANC, PATIANNA/GREEN TRUCK (ORGANIC)</b>	\$25.00
<b>SAUVIGNON BLANC, HAGAFEN (KOSHER)</b>	\$25.50
<b>SAUVIGNON BLANC, SILVER PEAK</b>	\$24.00
<b>CHARDONNAY, PATIANNA (ORGANIC)</b>	\$26.00
<b>CHARDONNAY, VENTANA (ORGANIC)</b>	\$25.00
<b>CHARDONNAY, LAETITA</b>	\$24.00

### RED WINE

<b>VIN ROUGE, NAKED EARTH (ORGANIC)</b>	\$20.75
<b>DRY ROSÉ OF PINOT NOIR, TOAD HOLLOW</b>	\$23.50
<b>SYRAH, VENTANA (ORGANIC)</b>	\$24.50
<b>SANGIOVESE, PRIMOSOLE (ORGANIC)</b>	\$23.50
<b>CABERNET SAUVIGNON, SKYFALL</b>	\$26.75
<b>MERLOT, HAGAFEN (KOSHER)</b>	\$35.00
<b>MERLOT, NIGHTFALL</b>	\$26.75
<b>MERLOT, SKYFALL</b>	\$26.75
<b>PINOT NOIR, HAGAFEN (KOSHER)</b>	\$32.00
<b>PINOT NOIR, HOWLING MOON</b>	\$25.50

### CHAMPAGNE

<b>SCHARFFENBERGER, BRUT</b>	\$27.00
<b>SEGURA VIUDAS, BRUT</b>	\$20.75

### PROSECCO

<b>BIVIO</b>	\$20.75
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### SHERRY

<b>ALVEAR'S</b> Amontillado, Cream, Fino	glass	\$6.50
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### SPECIAL SELECTIONS

<b>WHITE OR RED</b>	glass	\$8.00
<b>ASSORTED PREMIUM BEER</b>		\$5.75
<b>HARD CIDER, RED DRAGON</b>	glass	\$5.75

High Chairs Available Upon Request