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



OCTOBER 2015 MENU

| Week | of (| October | 5 - 9 | 2015 |
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<u>Entrées</u>

Choice of

Broiled Salmon

or

Grilled Fulton Valley Farm Free Range Chicken Breast

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

\$11.75

\$10.95

<u>Omelette</u>

Corn, Poblano Chiles, and Jack Cheese

\$6.95

Cup of Soup

Black Bean

\$3.95

Week of October 12 - 16, 2015

Entrées

Choice of

Broiled Idaho Rainbow Trout

\$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

served with

| Orzo Pasta and Grilled Vegetables | |
|---|---------|
| Or Three Bean Chili served with choice of toppings: Avocado, Jack Cheese, and/or Sour Cream | \$8.95 |
| <u>Omelette</u> Broccoli, Leeks and Cheese | \$6.95 |
| <u>Cup of Soup</u> Heirloom Tomato Bisque | \$3.95 |
| Week of October 19 - 23, 2015 Entrées | |
| Pan Seared Local Salmon | \$11.75 |
| Sautéed Fulton Valley Farm Free Range Chicken Breast with your choice of sauce; Arugula Pesto; Meyer Lemon Buerre Blanc; or Mango Salsa | \$10.95 |
| served with Roasted Potatoes and Sautéed Vegetables or | |
| Green Chile and Cheese Enchiladas with Black Beans and Avocado Salsa | \$8.95 |
| Omelette Goat Cheese, Spinach and Mushroom | \$6.95 |
| <u>Cup of Soup</u> Roasted Eggplant, Tomato and Yellow Squash | \$3.95 |
| Week of October 26 - 30, 2015 | |
| <u>Entrées</u> Petrale Sole Casserole Gratin with Mediterranean Tomato Sauce or | \$11.75 |
| 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 |
| <u>Omelette</u> Avocado, Green Onions and Cheese | \$6.95 |
| <u>Cup of Soup</u> Ribollita – Tuscan peasant soup with bread, cannellini beans and vegetables | \$3.95 |