The Dining Room at The Club & Guest House is committed to procuring local and organic product whenever possible, and promoting sustainability and environmentally-friendly practices at UCSB.

Roasted Artichoke & Leek Soup 5/bowl 7 vn, gf
  crispy leek

Club Clam Chowder 5/bowl 7
  housemade oyster crackers

Local Carrot Risotto 8 v, gf
  grilled asparagus, grana padano, garlic chip

Sweet Pea Hummus 7 v
  pickled baby vegetable, feta, lemon chili oil, local olive bread crostini

Seared Ahi 10
  avocado, lemon, chili flake, local olive oil, fleur de sel, sesame cracker

Heirloom Tomato & Local Peach Salad 13
  organic wild baby arugula, burrata, thai basil, pine nut, roasted shallot aged balsamic

Chilled Shrimp Salad 16 gf
  organic wild baby arugula, avocado, spiced chickpea, fennel, spinach, lemon thyme vinaigrette

Seared Salmon Salad 17 gf
  napa cabbage, edamame, jicama, red chili, lotus root chip, apricot ginger vinaigrette

Club Crab Benedict 16
  crispy crab cake, poached egg, blistered tomato, basil aioli, herb roasted potato, cheddar scallion biscuit

Lamb Sliders 14
  mint pickled tomato, red onion, feta, za’atar aioli, toasted brioche bun

additional selections and dessert on reverse

gf = made without gluten   v = vegetarian   vn = vegan
Red Lentil Falafel 13 v
pickled cucumber, feta, avocado almond cilantro sauce, housemade pita

Bo Ssam Pork Tacos 14
kimchi, grilled scallion, little gem, ssam sauce, corn tortilla

The Burger 15
grass fed beef, muenster, caramelized onion compote, brioche bun

Roasted Cauliflower Curry 14 v, gf
crispy organic tofu, grilled mango, thai basil, cilantro, red cargo rice

Chicken & Waffles 13
buttermilk fried chicken, housemade waffle, bacon butter, maple syrup

Pan Roasted Salmon 18 gf
fava & sweet corn succotash, roasted red pepper purée

Chicken & Dumplings 16
potato gnocchi, peas, baby carrot, chicken demi

Steak Frites 19
pan seared petite filet, pickled mustard seed, garlic herb french fries, rosemary demi

Desserts

Sticky Toffee 7 v
blueberries, vanilla ice cream

Lavender Crème Brûlée 6 v
local berries

Chocolate Torte 7 v, gf
raspberry purée, whipped cream, shaved chocolate

Tangerine Cake 7
toasted meringue, lime gelato

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