Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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.

Fall & Winter Menu 2019-20

Cold Buffet Lunch
Includes house made chips and cookies. Also includes iced tea, lemonade and iced water. ($19 per person)

Includes One Green Salad

House
local organic greens, radish, fennel, carrot, heirloom tomato, organic cucumber
the club balsamic vinaigrette (gf, vn)

Select One Signature Salad

Caesar
little gem, pork belly, brioche crouton, ricotta salata, roasted garlic dressing

Satsuma Orange
endive, local organic greens, fresh mint, medjool date, slivered almond
toasted orange vinaigrette (gf, vn, nuts)

Sweet Potato Pomegranate
butter lettuce, kale, roasted red onion, chili flake, poppy seed dressing (gf, vn)

Mizuna Cabbage
edamame, jicama, bean sprout, red jalapeño, lotus root chip, organic cilantro, chive
apricot ginger vinaigrette (vn)

Wild Baby Arugula
local organic greens, toasted almond, red apple, goat cheese, farro
fig balsamic dressing (v, nuts)

Select Three Sandwiches

Roasted Vegetable Wrap
roasted garlic hummus, butternut squash, goat cheese, spinach tortilla (v)

gf = made without gluten    v = vegetarian    vn = vegan    nuts = contains nuts
Crisp Organic Tofu Shawarma
zucchini, portabella, bell pepper, spicy tahini, house made pita (vn)

Toasted Soppressata
organic watercress, red onion, provolone, whole grain mustard aioli, ciabatta

House Roasted Turkey Sandwich
local mixed greens, avocado, bacon, emmentaler, garlic herb spread, local sourdough

Grilled Chicken Sandwich
baby frisée, roasted bell pepper aioli, feta, sourdough hoagie

Chargrilled Skirt Steak Sandwich
organic baby arugula, roasted onion, horseradish cream, brioche roll

Organic Fair Trade Coffee & Tea
(add $3.50 per person)