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.

Creamy Corn Soup  cup 5/bowl 7
  chicharrón, cilantro

Cauliflower Hummus 7
  goat cheese, pepita, extra virgin olive oil, local black olive crostini

Chicken Wings 8
  pickled daikon, sweet chili glaze, scallion

Grilled Salmon Salad 18
  organic black kale, hazelnut, organic beets, goat cheese, roasted shallot vinaigrette

Vietnamese Pork Salad 16
  chopped organic romaine, vermicelli, organic carrot, cucumber, sesame, cashew, spicy lime vinaigrette

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

Club Trio 14
  ½ house roasted turkey sandwich, mixed greens, swiss, basil aioli, ciabatta, cup of soup or
  ½ grilled vegetable sandwich, sun dried tomato hummus, goat cheese, ciabatta, cup of soup

Red Lentil Falafel 13
  avocado almond cilantro sauce, pickled cucumber, feta, house made pita

Shrimp Roll 17
  shredded organic romaine, fines herb, pickled mustard seed, garlic chip, buttered new england roll

BLTA 15
  slow cooked pork belly, lolla rossa, heirloom tomato, avocado, basil aioli, brioche

Grass Fed Beef Burger 15
  little gem, local cheddar, house cured bacon, onion ring, chipotle aioli, grilled brioche

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

Almond Crusted Local Halibut 18
  grilled local asparagus, herb spätzle, whole grain mustard beurre blanc

Lamb Meatball Pasta 17
  orecchiette, porcini mushroom tomato sauce, mushroom dust

Grilled Petit Filet 20
  pickled mustard seed, confit wild mushroom, herb fingerling potato

House Made Dessert Selections Also Available