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.

Tomato Farro Soup  cup 5/bowl 7  vn
garlic crostini

Club Clam Chowder  cup 5/bowl 7
house made oyster crackers

Crisp Pork Empanadas  9
chipotle crema

Papas Bravas  8 v, gf
charred scallion aioli

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

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

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

Chili Garlic Shrimp Salad  16 gf
organic baby spinach, wild baby arugula, cucumber, sweet corn, heirloom cherry tomato

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

Club French Toast  14 v
citrus whipped cream, maple syrup, local berries

additional selections and dessert on reverse

gf = made without gluten      v = vegetarian      vn = vegan
Club Trio 14
\(\frac{1}{2}\) house roasted turkey sandwich, mixed greens, swiss, basil aioli, ciabatta, cup of soup OR
\(\frac{1}{2}\) grilled vegetable sandwich, sun dried tomato hummus, goat cheese, ciabatta, cup of soup

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

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

Grass Fed Beef Burger 15
gruyère, smoked tomato bacon marmalade, arugula, brioche bun

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

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, warm caramel

Lavender Crème Brûlée 6 v
local berries

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

Strawberry Upside Down Cake 7 v
vanilla ice cream, strawberry sauce

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