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 2018-19

Hot Buffet Lunch Menu

Includes house made cookies.
Also includes iced tea, lemonade and iced water.
Vegan entrée item can be selected to be available upon request.

($25 per person for one entrée)
($33 per person for two entrées)

Select One Salad

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

Caesar Salad
little gem lettuce, local anacapa cheese, garlic crouton
house made caesar dressing

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

Sweet Potato Kale Salad
butter lettuce, roasted red onion, pomegranate, chili flake, poppy seed dressing (vn, gf)

Asian Napa Cabbage Salad
edamame, jicama, lotus root chip, apricot ginger vinaigrette (vn, gf)

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

Select One or Two Entrées

Wild Mushroom Risotto
blistered tomato, grana padano, garlic chip (v, gf)

Pan Seared Herb Polenta
white bean ragout, charred leek sauce (vn, gf)

gf = made without gluten    v = vegetarian    vn = vegan    nuts = contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Crisp Tempeh
braised kale, garlic potato, spicy chimichurri (vn, gf)

Crispy Skin Salmon
celery root purée, citrus gremolata (gf)

Pan Seared Black Cod
herb beurre blanc (gf)

Pan Roasted Chicken Breast
sage & rosemary brine, lemon brown butter sauce, crispy sage (gf)

Beef Bourguignon
tomato demi

Select Two Sides
Roasted Local Baby Carrot
lime mint vinaigrette (vn, gf)

Roasted Curried Cauliflower
pickled golden raisin, breakfast radish (vn, gf)

Grilled Asparagus
béarnaise (v, gf)

Vegetable Biryani
cauliflower, cashew, raisin, lime, cilantro (vn, gf, nuts)

Harvest Wild Rice
roasted squash, local apple, organic baby kale, pearl onion (vn, gf)

Crushed New Potatoes
anchovy, caper, garlic, herb, extra virgin olive oil (gf)

Buttermilk Whipped Potatoes
fresh chive (v, gf)

Creamy Herb Lentils
lemon, crème fraîche (v, gf)

Sweet Potato Hash
pearl onion, calabrian chile (vn, gf)

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

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