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.

Spring & Summer Menu 2019

Continental Breakfast
Includes iced water.
($11 per person)

Assorted House Made Pastries & Breakfast Breads
strawberry lemon breakfast bread (v)
cherry chocolate scone (v)
blueberry walnut muffin (v, nuts)
whole wheat golden raisin scone

Seasonal Fruit Salad
local berries, banana, strawberry, melon, fresh mint & citrus (vn, gf)

House Made Granola
local berry yogurt, milk (v, gf)

Select One Item

The Club Benedict
house made cheddar scallion biscuit, poached egg, blistered baby tomato, herb aioli (v)

Chorizo Frittata
wild baby arugula, cilantro, avocado, red onion, queso fresco (gf)

Market Scramble
baby spinach, organic cherry tomato, grilled asparagus, black olive toast (v)

Lemon Coconut Baked Oatmeal
local berries, brown sugar (vn, gf)

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

Fresh Orange Juice
(add $2.25 per person)

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