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

**Crispy 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
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 v, nuts
avocado almond cilantro sauce, pickled cucumber, feta, house made pita

BTLA 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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