

## Appetizers

**SOUP DU JOUR** 4.00

**HOUSE SALAD** 4.00  
Organic spring mix tossed in a house vinaigrette with English cucumbers, cherry tomatoes and shredded carrots

**SMOKED SALMON CARPACCIO**  
Norwegian smoked salmon, hard cooked eggs, capers, diced red onions and toast points 7.00

**MEDITERRANEAN PLATTER**  
Homemade hummus, baba ghanoush, dolmas served with pita bread 6.50

**CAESAR SALAD**  
Crispy Romaine lettuce, herbed croutons, Mediterranean anchovies, shaved parmesan and classic Caesar dressing 6.00

**FACULTY CLUB CRAB CAKES**  
Dungeness crab cakes on a bed of organic mixed greens topped with chipotle aioli 8.00

**VEGETARIAN SAMOSAS**  
Served with pappadam and tamarind sauce 5.50

**FRIED CALAMARI**  
Tender rings of calamari served with spiced tomato rémoulade and roasted bell peppers 8.00

## Entrées

**HALF ROASTED LEMON CUMIN CHICKEN**  
Served with sautéed spinach, herb roasted potatoes and cumin reduction 19.00

**PAPPARDELLE PASTA**  
Served with grilled andouille sausage, roasted corn, English peas and white wine butter sauce topped with shaved Asiago cheese 18.50

**WILD MUSHROOM ENCHILADA**  
Served with black beans, Spanish rice and mole sauce 15.50

**GRILLED SALMON**  
Served with sautéed pearl onions, peas, carrots and egg noodles tossed with tomato and fennel sauce 21.00

**GRILLED T-BONE**  
Served with French mashed potatoes, green beans and a mushroom leek demi 23.00

**DUCK CONFIT**  
Served with giant lima bean and dried cherry ragout and sautéed broccoli 18.00

**GRILLED FRENCH CUT PORK CHOP**  
Served with creamy polenta, baby vegetables and a garlic basil pesto 19.00

**YELLOWTAIL SCALLOPINI**  
Served with roasted fingerling potatoes and broccoli with a caper butter sauce 20.00

\*Substitutions \$2.00

*Executive Chef: Carl Cheney*

	<u>Glass</u>	<u>Bottle</u>
<b><u>Champagne &amp; Sparkling Wine</u></b>		
Domaine Chandon, Sparkling Wine, Blanc de Noir, Carneros		23
Robert Mondavi, Reserve 85 <sup>+</sup> Brut		64
Piper Sonoma, Select Cuvee, Méthode Champenoise, Blanc de Noirs, California		22
Schramsberg, Crémant, Napa Valley		40
<b><u>Chardonnay</u></b>		
The Faculty Club Chardonnay, California, 2002	4.00	16
Sonoma-Cutrer, Russian River, 2001	7.00	30
Flora Springs Chardonnay, Napa Valley 2002		36
Wente "Riva Ranch", Livermore, 2003		28
Chateau St. Jean, Sonoma County 2003		22
Hess Select Chardonnay, Napa 2003		22
Clos Du Bois, Reserve Sonoma, 2003		25
<b><u>Sauvignon Blanc~Fumé Blanc</u></b>		
Clos Pegase, 2002	6.00	25
Murphy-Goode, Fumé Blanc, Sonoma County, 2002		22
Swanson Pinot Grigio, Napa Valley 2003		32
<b><u>Other White Wines</u></b>		
The Faculty Club, Viognier, "Centennial Selection", Rosenblum Cellars, 2001	5.00	22
<b><u>Pinot Noir</u></b>		
Parker Station, Central Coast 2004	5.00	20
BV Carneros, Napa, 2003		20
Thomas Fogarty, Santa Cruz 2001		35
<b><u>Syrah~Shiraz</u></b>		
Zaca Meza, Santa Ynax Valley 2001	6.00	26
Wolf Blass, South Australia 2003		28
Storrs, Petite Syrah Santa Clara County, 2002		28
<b><u>Merlot</u></b>		
Five Rivers Merlot, Paso Robles, 2001	5.00	22
Two Tone Farm Merlot, Napa Valley 2001		22
Swanson, Napa Valley, 2000		40
Palandri Merlot, Western Australia 2002		20
<b><u>Zinfandel</u></b>		
The Faculty Club, "Centennial Selection", Rosenblum Cellars, 2000	7.00	28
Kliner Brick, Lodi, CA 2002		22
Murphy Goode, Sonoma County 2001		28
Shenandoah Vineyards, 2002		18
<b><u>Cabernet Sauvignon</u></b>		
The Faculty Club Cabernet Sauvignon, California	4.00	18
Hess Select, Napa Coast, 2000	6.00	24
Beringer Knights Valley, 2000		24
Wente, 2002		35
Simi Reserve, 1999		70
<b><u>Cellar Selections</u></b>		
Conn Creek, Anthology, 59% Cabernet Sauvignon, 27% Cabernet Franc, 8% Malbec, 6% Merlot, Napa, 1993		70
Shafer, Firebreak, 80% Sangiovese, 20% Cabernet Sauvignon, Napa, 1996		49
Geyser Peak, Reserve, Cabernet Sauvignon, Alexander Valley, Sonoma County 1996		64
Hanna Reserve, Zinfandel, Alexander Valley, Pourroy Vineyard 1998		55
Cardinale, 61% Napa Valley Cabernet Sauvignon, 28% Sonoma County Cabernet Sauvignon, 11% Sonoma County Merlot, 1996		180

*\$10 per bottle corkage fee for outside wine  
Prices do not include tax*