

BEECH ROOM LUNCH MENU

Proudly featuring items made in-house with fresh ingredients right from the UC Garden!

~ Chef Hugo Ramirez & Chef Alfonso Hernandez ~

APPETIZERS

SOUP OF THE DAY 5.

Please ask your server for the daily soup special

SHRIMP SCAMPI 13.

Shrimp Sautéed in Garlic, Tomato, White Wine & Herbs

TUNA TARTARE 15.

Sesame Ginger Sauce, Avocado, Wasabi, Crispy Won Tons *G*

FLATBREAD SPECIAL AQ.

Please ask your server of the Chef's Special

PORK TACO PIBIL 12.

Two Tacos with Pickled Red Onion, Lettuce, Tomato & Spicy Salsa

HOMEMADE GNOCCHI DI GUSTARE 9.

Choice of Marinara, Alfredo or Pesto Sauce

TRUFFLE MUSHROOM FLATBREAD 14.

Shiitake Mushroom, Truffle Oil, Pesto, Parmesan & Mozzarella *V*

* Gluten Free Flatbread Available

SALADS

Add chicken \$4 Add shrimp \$5 Add salmon \$6

APPLE & MIXED GREENS SALAD 10.

With Pumpkin Seeds, Feta Cheese, Cranberries, Roasted Beets, Apple Cider Mustard Vinaigrette *G**V*

BABY KALE & ROASTED BUTTERNUT SQUASH SALAD 11.

With Goat Cheese, Pine Nuts, Red Onion, Black Radish, Citrus Honey Vinaigrette *G**V*

BEEF AND ARUGULA SALAD 11.

Dried Cranberries, Goat Cheese, Walnuts & Maple Vinaigrette *G**V*

CALAMARI SALAD 15.

Romaine, Napa & Red Cabbage, Carrots, Bell Peppers, Rice Noodles & Asian Sesame Dressing

UC COBB SALAD 13.

Romaine, Chicken, Bacon, Egg, Bleu Cheese, Cucumber, Cherry Tomato, Avocado, Yellow Corn, Sweet & Spicy Dressing *G*

SANDWICHES & ENTREES

SALMON BLT 16.

Served on a Ciabatta Roll with Caper Aioli and choice of Napa Slaw, Fries, Side Green Salad or Fresh Fruit

UC BURGER 13.

Grilled Kobe/Angus Beef Patty with American Cheese, UC Special Sauce, Pickles & Red Onions

Served with choice of Napa Slaw, Fries, Side Green Salad or Fresh Fruit

MEDITERRANEAN GRILLED CHICKEN SANDWICH 13.

Garlic Naan Bread with Spicy Roasted Eggplant Spread, Arugula, Feta Cheese & Heirloom Tomato

Served with choice of Napa Slaw, Fries, Side Green Salad or Fresh Fruit

LEMONGRASS & COCONUT VEGETABLES 13.

Eggplant, Carrot, Cilantro, Green Beans, Bell Pepper, Snow Peas, Leek & Mushrooms simmered in a Lemongrass & Coconut Sauce, served over Basmati Rice *G**V*

Add tofu \$3 Add chicken \$4 Add shrimp \$5 Add salmon \$6 Add Beef Strips \$5

ITALIAN STUFFED CHICKEN BREAST 18.

With Spinach, Parmesan Polenta Cake & Sage Sauce

SHRIMP FETTUCINE PASTA 16.

With Cherry Tomatoes, Shallots, White Wine, Garlic & Butterfish Stock

PAN SEARED TOFU 13.

Pan seared, Crispy Tofu in Fragrant Mushroom Consommé with Bok Choy *G**V*

GRILLED FILLET OF SALMON 18.

Served with Leeks, Asparagus, Green Peas & Miso Apple Sauce *G**V*

PAN FRIED PETRALE SOLE 19.

Served with Vegetable Succotash & Red Bell Pepper Coulis

MARKET FISH AQ.

Please ask your server for the catch of the day and the Chef's preparation

G - Gluten Free *V* - Vegetarian