

## The Faculty Club

### Starters Appetizer or Large Size

**Warm Charred Octopus Horiatiki Salad**—14/20  
Tomato, Cucumber, Watermelon, Peppers, Red Onions  
Extra Virgin Olive Oil & Olive Tapenade (GF)

**Northern Atlantic Salmon Gravlax**—12/18  
Pumpernickel Bagel Crisps, Dill & Mustard Drizzle

**Crispy Broccoli & Cauliflower “Wings”**—11/17  
Sriracha Lime Garlic Dipping Sauce (GF, VG)

**Italian Fritto Misto**—13/19  
Fried Calamary & Shrimps in Cornmeal  
With Lemon Capers Aioli (GF)

**Char-Grilled Calamari**—12/18  
With Chunky Tomato & Caper Sauce  
on Greens with Kalamata Olives (GF)

**Dried Aged Beef Carpaccio**—12/18  
Thinly Sliced Raw Aged Beef with XV00 & Shaved Pecorino  
Served with Baby Arugula Greens (GF)

**Tomato & Basil Bruschetta & Cotija Cheese**—11/17  
Served on Herb Flat Bread (V)

### \*\* Light Main Courses

**\*\*Warm Vietnamese Rice Vermicelli**—13  
On Greens, with Vegetable Julienne, Shitake Mushrooms,  
Pickled Ginger & Cashews with Soy & Sesame Oil Vinaigrette (VG, GF)

**\*\* “Fattoush” Quinoa Salad**—13  
With Hummus, Artichokes, Chick Peas,  
Tahini Zaatar Lemon Dressing, Toasted Pita Crisp, (VG)

**\*\*Caesar Salad**—12.5  
With Shaved Asiago Cheese & Herb Croutons (V)  
Add: Maple Wood Bacon—2

**\*\*Warm Salad Nicoise Bowl**—13  
With Potatoes, Green Beans, Tomatoes, Boiled Eggs, Olives,  
White Spanish Anchovies, with Red Wine & Olive Oil Dressing (GF)

**\*\* F.C. Specialty Poke Bowl**—14  
Steamed “Forbidden” Black Rice, Roasted Chickpeas,  
Edamame, Red Radish, Cucumber, Avocado, Sesame Seeds  
Cashew Nut & Tamarind Dressing (VG, GF)

**\*\*Add a Topping Below to Make it a Complete Meal**

<b>Add: Grilled Chicken 6</b>	<b>Grilled Salmon 7</b>
<b>Grilled Marinated Tofu 4</b>	<b>Halloumi Cheese 4</b>
<b>Seared Ahi Tuna 7</b>	<b>Poke Tuna 7</b>
<b>Roasted Mushrooms 4</b>	

**F.C. Signature Cobb’s Salad**—17.5  
Romaine & Leaf Lettuces with Chicken, Maple Smoked Bacon,  
Avocado, Hard Boiled Eggs, Tomatoes & Roquefort Cheese  
Served with Warm Sherry Vinaigrette (GF)

**Artisanal Cheese Platter**  
From Ontario & Quebec (Goat and Cow Milk Cheeses)  
Crusty Bread, Nuts & Fig Chutney

4 varieties—13.5 6 varieties—19

**Charcuterie & Cheese Platter**—19  
Casalingo Salami, Beef Carpaccio & Bresaola,  
Pork Prosciuttino & Artisan Cheese Selection  
with Vidalia Onions & Red Wine Chutney & Fench Baguette

**F.C. Seafood Platter**—23  
Salmon Gravlax, Shrimps, Grilled Octopus, Ahi Tuna  
With Warm Potato Salad, Scallion Vinaigrette

(V-Vegetarian, VG-Vegan & G-Gluten Free)

## The Faculty Club

### \*\*Sandwich & Burger Section

**F.C. Club Sandwich “Panini”**—16.5  
With Chicken, Bacon, Arugula, Jalapeno Havarti and Mayo

**F.C. Classic Burger**—17.5  
Prime Rib Beef Patty, Horseradish Aioli,  
With Brie, Mushrooms & Bacon served with French Fries

**Build Your Own Burger**—16  
6oz Canadian Prime Beef Patty  
With Lettuce, Tomato, Onion, Pickle & Horseradish Aioli

Add: Caramelized Onions or Mushrooms—1.5 ea.  
Add: Swiss, Brie, Gorgonzola or Bacon—2. ea.

**Crispy Caribbean Spiced Cod Sandwich**—17.5  
With Cilantro Lime Cabbage Slaw  
Served on Pretzel Bun

**Grilled Portobello Mushroom Burger**—14.5  
With Avocado, Grilled Vegetables & Babaganoush  
Served on a Plant Based & Almond Bun (VG, GF)  
Add: Grilled Tofu (VG) or Grilled Haloumi Cheese (V) 3 ea.

**\*\*All Sandwiches come with a Choice  
of Mixed Green Salad  
or Home Made Fries**  
To replace with Caesar or Greek Salad —2  
Sweet Potato Fries or Spicy Country Wedge Potatoes —2

### Main Courses

**Yucatan Quesadilla**—13.5  
Refried Black Beans, Sautéed Peppers, Onions, Cotija Cheese  
Served with Sour Cream & Salsa (V)  
Add: Tofu—3 Grilled Chicken—3

**Poke Tuna or Seared Ahi Tuna “Taco”**—20  
With Avocado, Peppers, Nappa Cabbage, Cilantro  
& Tahini Zaatar Dip  
Served on a Soft Shell Tortilla (VG)

**Grilled or Poached Atlantic Salmon Fillet**—20  
Daily Rice & Seasonal Vegetables  
Roasted Red Pepper & Herb Butter (GF)

**Beer Battered Wild Cod Fish & Chips**—17.5  
Coleslaw, French Fries & House Made Tartar Sauce

**Lemon Zest & Honey Three Cheese Ravioli (V)**—16  
With Blistered Cherry Tomatoes, Baby Arugula  
In Sundried Tomato Pesto  
Add: Grilled Chicken—4 Grilled Salmon—4

**Steak Frites**—23.5  
Grilled 7oz Angus Beef Striploin with 3 Peppercorn Sauce  
Sautéed Mushrooms & French Fries (GF)

**Vindaloo Chicken Curry**—18.5  
With Basmati Rice Pilaf & Grilled Naan Bread  
Served with Mango Chutney

**Crispy Perigord Style Duck Leg Confit**—20  
on French Green Lentils du Puy Ragu, Peppercorn Jus (GF)

**The Faculty Club’s culinary team  
proudly supports local and artisanal producers  
of organic and/or naturally raised foods  
whenever possible.**