The Faculty Club Lunch Menu

Starters

Muskoka Lake Smoked Trout — 11/18
With Horseradish Dill Crème, Boiled Eggs & Bread Crisps

Winter Squash & Applewood Cheddar Soufflé — 11/18
Served on Baby Arugula & Toasted Walnuts,
With Grainy Mustard & Maple Vinaigrette (V)

California Ahi Tuna Rolls— 11/18
With Avocado, Peppers, Gliantoro & Wasabi Crème Fraiche (GF)

Italian Deep Fried Calamari — 10/17
With Sun-dried Tomato Aioli & Lemon

E.C. Char-Grilled Calamari — 10/17
With Chunky Tomato & Cajer Sauce
on Greens with Kalamata Olives (GF)

Dried Aged Beef Carpaceo — 12/18
Thiny Sliced Raw Aged Beef with V/V0 & Balsamic Reduction,
Served with Baby Arugula greens (GF)

Truffle Roasted Medley of Mushrooms — 11/17
Served on Herb Flat Bread with Smoked Ontario Gorgonzola (V)

Roasted Local Beet Salad — 10/17
Goat Cheese Roasted Beet Vinaigre & Toasted Pumpkin Seeds
Drizzled with Spiced Apple Cider Reduction (V,GF)

**Light Main Courses**

Warm Japanese Udon Noodle Salad — 12.5
On Greens, with Vegetable Julienne, Enoki Mushrooms,
Pickled Ginger and Cashews with Soy & Sesame Oil Vinaigrette (V, VG)

“Fattoush” Quinoa Salad — 12.5
With Hummus, Roasted Grape Tomatoes, Romaine Greens, Gliantoro Pesto & Toasted Pita Crisp (V, VG)

Cesar Salad — 12.5
With Shaved Asago Cheese & Herb Croutons (V)
Add: Maple Wood Bacon — 2, Lobster — 7

Warm Salad Nicoise — 12.5
With Potatoes, Green Beans, Tomatoes, Boiled Eggs, White Spanish Anchovies & Nicoise Olives with Red Wine & Olive Oil Bressing (GF)

E.C. Specialty Salad Bowl — 15.5
Roasted Chickpeas, Roasted Beets, Avocado, Red Onion, Flax Seeds, Cucumber, Grape Tomatoes on a Bed of Greens
Gliantoro, Lime & Yogurt Bressing (VG, GF)

**Add a Topping Below to make it a complete meal
Add: Grilled Chicken 5, Grilled Salmon 6,
Grilled Marinated Tofu 4, Halloumi Cheese 4,
Solid White Tuna 4, Seared Ahi Tuna 7,
Beef Striploin 6.

E.C. Signature Cobb’s Salad — 17
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 and Fig Chutney
4 varieties — 13, 6 varieties — 18

Charcuterie & Cheese Platter — 18
Gaspacho Salami, Beef Carpaccio & Bresaola,
Pork Prosciutto & Artisan Cheese Selection
With Vidalia Onions & Red Wine Chutney and Fench Baguette

**Sandwich & Burger Section**

E.C. Club Sandwich “Panini” — 16
With Chicken, Bacon, Arugula, Jalapeno Havarti and Mayo

E.C. Classic Burger — 17
Prime Rib Beef Patty, Horseradish Aioli,
With Brie, Mushrooms & Bacon served with French Fries

Build Your Own Burger — 15.5
6oz Canadian Prime Beef Patty
With Lettuce, Tomato, Onion, Pickle & Horseradish Aioli
Add: Caramelized Onions or Mushrooms — 1, ea.
Add: Swiss, Brie, Gorgonzola or Bacon — 1.5 ea.

Crispy Caribbean Spiced Cod Sandwich — 16
With Gliantoro Lime Cabbage Slaw
Served on Pretzel Bun

Grilled Portobello Mushroom Burger — 14.5
With Avocado, Grilled Vegetables and Balsagounous
Served on Vegan Brioche (VG)
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

California Style Quesadilla — 12.5
Add: Tofu — 3, Grilled Chicken —3, Mexican Beef Strips — 6
with Refried Beans, Sautéed Peppers, Onions, Monterey Jack
Served with Sour Cream & Salsa

E.C. Beef Striploin Fajita Taco — 21
with Grilled Peppers, Avocado, Onions & Jack Cheese
Served on a Soft Shell Tortilla

Ahi Tuna Taco — 19
With Avocado, Peppers, Gliantoro & Wasabi Crème Fraiche
Served on a Soft Shell Tortilla

Grilled or Poached Atlantic Salmon Fillet — 19
with Hiliary Rice & Seasonal Vegetables
Café de Paris Butter Sauce

Beer Battered Wild Cod Fish & Chips — 17
Golesaw, French Fries and House Made Tartar Sauce

E.C. Macaroni & Cheese (V) — 13
In a Rich Creamy Cheddar Sauce
Add: Spinach & Mushrooms (V) — 2, Grilled Chicken — 1
Smoked Trout — 4, Grilled Salmon — 4

7oz Steak Frites — 23
Grilled Beef Striploin with 3 Pepperonna Sauce
Sautéed Mushrooms & French Fries

Vindaloo Chicken Curry — 18
with Basmati Rice Pilaf & Grilled Naan Bread
(Vegetarian, VG-Vegan & GF-Gluten Free)

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