

SANDWICHES

All Sandwiches are served with your choice of one side:
Fries, Side Salad, Fruit, or Cup of Soup.

Turkey Sandwich

Turkey Breast with Lettuce, Tomato, and Provolone Cheese on *Franz Sourdough*

Full 11.00
Half 7.00

Ham Sandwich

Ham with Lettuce, Tomato, and Swiss Cheese on *Franz Marble Rye*

Full 11.00
Half 7.00

Honey Walnut Chicken Salad Sandwich

Chicken Salad with Walnuts, Tomato, and Lettuce on *Franz Great Seed Whole Wheat*

Full 11.00
Half 7.00

Condiments for Deli Sandwiches are available upon request.

SIDES

Side of Fries 🍟	2.75
Tim's Cascade Chips 🥕	1.25
LaBrea Bakery Rolls 🥖	2.00
Seasonal Fresh Fruit 🍏🌱	3.00
Side Salad 🥗🌱	4.00
Cup of Soup	4.00

UPGRADES

Cage-free Hard-boiled Egg 🍳🥕	2.75
Herb-grilled Chicken Breast 🍗🌱	3.50
⚡ Blackened Salmon 🍷🌱	MP
Chicken Salad 🍗🌱	3.00
Bacon 🥓	2.50
Avocado 🥑🌱	3.00
Cheese 🧀🥕	1.00
Cheddar, Bleu Cheese Crumbles, Provolone, Swiss	
Vegan Cheese 🌱	3.00

All menu prices are listed in U.S.

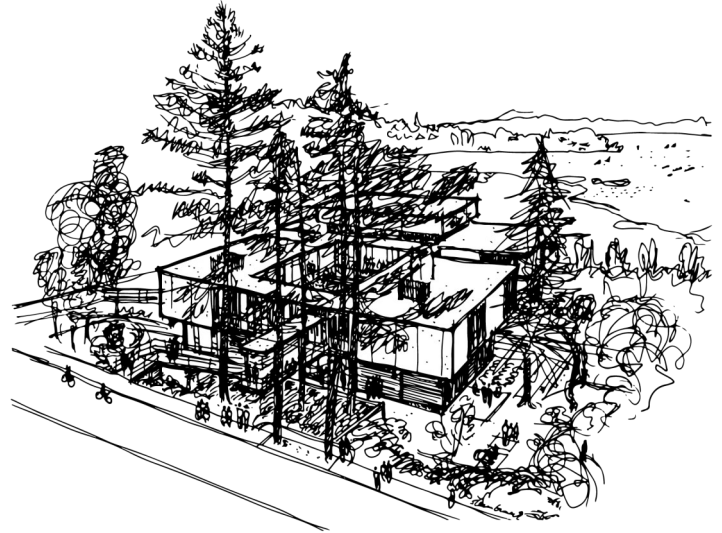
⚡ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 10% surcharge is added to all member sales to fund capital improvements.

Sales tax is applied to all food and beverage purchases.

🥕 Vegetarian 🌱 Vegan 🍷🌱 Gluten-friendly

The University of Washington Club



Menu

MONDAY – FRIDAY

Lunch Service

11:00a – 2:30p

Lounge Hours

10:00a – 7:30p

Office Hours

8:30a – 4:30p

206.543.0437

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uofwclub.org

SPECIALTY SALADS

UW Club Cobb Salad

Mixed Greens with Cherry Tomatoes, Avocado, Herb-grilled Chicken Breast, Bleu Cheese Crumbles, Cucumbers, Bacon, and a Cage-free Hard-boiled Egg, served with your choice of dressing

Full 14.00
Half 10.00

Smoked Salmon Salad

Mixed Greens with House-smoked Salmon, Quinoa, Cherry Tomatoes, and English Cucumbers served with a Red Wine Vinaigrette

Full 15.00
Half 10.00

Sesame Wonton Salad

Mixed Greens with Peppers, Roasted Peanuts, Celery, Toasted Sesame Seeds, Fried Wontons, and Herb-grilled Chicken Breast served with Soy Sesame Vinaigrette

Full 13.00
Half 9.00

Roasted Pear Salad

Arugula with Roasted Pears, Roasted Potato, and Candied Walnuts served with a White Balsamic Vinaigrette

Full 10.00
Half 7.00

Caesar Salad

Romaine Lettuce with Seasoned Croutons and shaved Parmesan Cheese tossed in Caesar Dressing served with a Lemon Wedge

Full 11.00
Half 7.00

Add Herb-grilled Chicken Breast 3.00


⊕ Add Blackened Salmon MP



DRESSINGS

Creamy Bleu Cheese Dressing  

Ranch Dressing 

White Balsamic Vinaigrette  

Soy Sesame Vinaigrette  

Red Wine Vinaigrette  

Caesar Dressing 








FROM THE GRILL

All items from the grill are served with your choice of one side: Fries, Side Salad, Fruit, or Cup of Soup.

Build Your Own Burger

Starting at 10.00


1 Pick your patty

Creek Stone Beef  , Turkey Burger, Original Gardenburger  (+1.00), Impossible Burger   (+1.00)

2 Choose your topping

Lettuce, Tomato, Onion, Fresh Avocado Spread (+2.00), Bacon (+2.50)

3 Choose your cheese (+1.00)

Cheddar, Blue Cheese Crumbles, Provolone, Swiss, Vegan Cheese  (+3.00)

4 Choose your condiments

Mayonnaise  , Mustard  , Ketchup  , House-made Vegan Mayonnaise  

Blackened Salmon Sandwich

Blackened Salmon Filet with Fresh Avocado Spread, Chipotle Aioli, Lettuce, and Tomato on a *Franz Pub Bun* 16.00

UW Club Reuben

House-smoked Pastrami with Swiss Cheese, Sauerkraut, and 1000 Island Dressing on Toasted *Franz Marble Rye* 12.00

Turkey Bacon Melt

Turkey Breast with Bacon and Provolone Cheese on Toasted *Franz Sourdough* 12.00

BBQ Jackfruit Sandwich

Jackfruit in Vegan BBQ Sauce with Vegan Cheese on a *Franz Pub Bun* 14.00

All of our grill options are made to order and may take up to 20 minutes to prepare. We cook our burgers medium or to your specifications.

BREADS

All breads are from *Franz Bakery*

Marble Rye 

Sourdough 

Great Seed Whole Wheat 

Pub Bun 

Gluten-friendly Bun   (+2.00)

