

SANDWICHES

All Sandwiches are served with a Pickle and Your Choice of Fries or a Side Salad.

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



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

Full 11.00 Half 7.00

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

Blue Cheese Crumbles

Provolone

Swiss

Vegan Cheese  3.00


LIGHTER FARE

Side of Fries

2.75

Tim's Cascade Chips  

1.25

LaBrea Bakery Rolls 

2.00


Seasonal Fresh Fruit Salad  


3.00

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

10% of all food and beverage sales are invested into a fund for capital improvements.

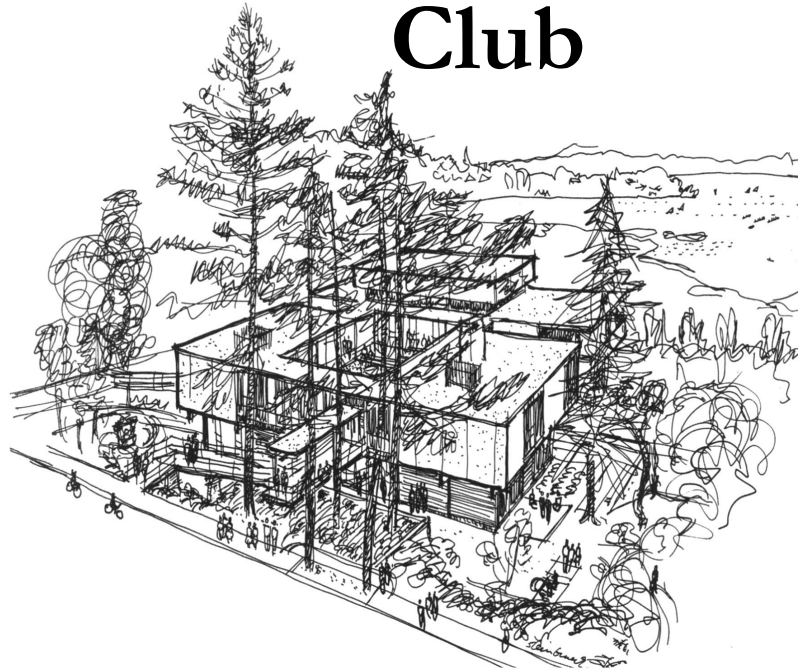
Sales tax is applied to all food and beverage purchases.

 - vegetarian

 - vegan

 - gluten-friendly

The University of Washington Club



Menu

Monday - Friday

Lunch Service

11:00 a.m. - 2:30 p.m.

Lounge Hours

10:00 a.m. - 7:30 p.m.

Office Hours

8:30 a.m. - 4:30 p.m.

(206) 543-0437

uwclub@uw.edu

www.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 Toasted Sesame Seeds, Peppers, Roasted Peanuts, Celery, Fried Wontons, and Herb-grilled Chicken Breast served with a 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 Anchovy-Lemon 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  

FROM THE GRILL

All items From the Grill are served with a Pickle and Your Choice of Fries or a Side Salad.

Avocado Bacon Burger †


Creek Stone Beef Patty with Cheddar Cheese, Bacon, Avocado Spread, Lettuce, and Tomato on a *Franz Pub Bun*

14.00

Impossible Burger

Impossible Burger Vegan Patty with Lettuce and Tomato on a *Franz Pub Bun*

Substitute:

Original Gardenburger Vegetarian Patty 

14.00

Blackened Salmon Sandwich

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

16.00

UW Club Reuben

House-made 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

Buffalo Jackfruit Sandwich

Jackfruit in Vegan Buffalo 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 17 minutes to cook.


We cook our burgers medium or to your specifications.

BREADS



All breads are from *Franz Bakery*

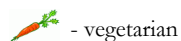
Marble Rye 

Sourdough 

Great Seed Whole Wheat 

Pub Bun 

Gluten-friendly Bun   2.00 extra



- vegetarian



- vegan



- gluten-friendly



- vegetarian



- vegan



- gluten-friendly