



WEEKLY SPECIALS FEB. 26 - MARCH 2


SOUPS OF THE WEEK

Cup 4.00 Bowl 5.50

Chicken and Vegetable 

Carrot Ginger  

SALAD SPECIAL

Grapes, Apples, Fennel, and Croutons on
Artisan Mixed Greens served with a
Green Goddess Dressing 
11.00

(Add Herb-grilled Chicken Breast 3.00)

(Add Blackened Salmon 5.95)

GRILL SPECIAL

Meatball Sub with Marinara and Mozzarella on a
Franz Hoagie Roll served with Fries
12.00

ENTRÉES

Sunrise Farms Chicken Breast
with a Teriyaki Sauce
8.00

Salmon with a Miso Broth
9.00



Teriyaki *Gardein Vegan "Chick'n" Breast*
7.00  

Seafood Cioppino with a Toasted Baguette
12.00

SIDES

2.00 each

Sticky Rice  


Roasted Fingerling Potatoes  

Roasted Carrots  

Stir-fried Vegetables  

Sautéed Mixed Vegetables  

DESSERT SPECIAL

Bread Pudding with Salted Caramel 
4.95

SPECIALTY SALADS

UW Club Cobb Salad

Artisan 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

Wild Bay Shrimp Louie Salad

Butter Lettuce with Wild Bay Shrimp, Capers, Avocado,
a Cage-free Hard-boiled Egg, and Cherry Tomatoes
served with 1000 Island Dressing and a Lemon Wedge

Full 14.00 Half 10.00

Sesame Wonton Salad

Artisan 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

Beet Salad

Arugula with Roasted Beets, Herbed Goat Cheese,
Grapefruit Segments, Candied Walnuts, and
Shaved Fennel tossed with a
Champagne-Orange Vinaigrette

Full 11.00 Half 7.00

Mediterranean Salad

Artisan Romaine Lettuce with Red Onions, Cucumbers,
Oregano-marinated Chickpeas, Kalamata Olives,
Cherry Tomatoes, and Feta Cheese served
with a White Balsamic Vinaigrette

Full 11.00 Half 7.00

Caesar Salad †

Artisan 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 6.95

Mixed Spring Greens

Artisan Mixed Greens with
Chef-selected Seasonal Vegetables and
Your Choice of Dressing

Full 7.00 Half 4.00


DRESSINGS

Creamy Bleu Cheese Dressing  



Ranch Dressing 

1000 Island Dressing  


Honey Dijon Dressing  

White Balsamic Vinaigrette  

Soy Sesame Vinaigrette

Red Wine Vinaigrette  

Champagne-Orange Vinaigrette  

 - vegetarian

 - vegan

 - gluten-friendly

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 ‡

Painted Hills ½lb. *Beef Patty* with *Tillamook Cheddar Cheese*, Bacon, Avocado, Red Onion, Lettuce, and Tomato on a Kaiser Bun
14.00

The Original Gardenburger 🥕

Original Gardenburger Vegetarian Patty with Swiss Cheese, Red Onion, Lettuce, and Tomato on a Whole Wheat Bun
13.00

Grilled Lamb and Beef Gyro

Grilled Lamb and Beef with *Artisan Romaine Lettuce*, Tomatoes, Red Onions, Feta Cheese, and Tzatziki Sauce on Warm Pita
13.00

Blackened Salmon Sandwich

Blackened Salmon Filet with Feta Cheese, Chipotle Aioli, Lettuce, Tomato, and Onion on a Kaiser Bun
14.00

UW Club Reuben

Peppered Pastrami with Swiss Cheese, Sauerkraut, and 1000 Island Dressing on Toasted Marble Rye
12.00

Turkey Melt

Turkey Breast with Honey Dijon Dressing, Tomatoes, and Havarti Cheese on Toasted Sourdough
12.00

B.L.T.

Bacon, Lettuce, Tomato, and Mayo on Toasted Thick-cut White
12.00

UW Club Pulled Pork

House-smoked and Beer-braised Pork Shoulder with Charred Onions and Barbecue Sauce on a Kaiser Bun
12.00

Vegan BBQ 'Chick'n' Sandwich 🌱

Gardein Vegan "Chick'n" with Charred Onions and Barbecue Sauce on a Whole Wheat Bun served with a Side Salad
12.00

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

Substitute Gluten-friendly Bun 🥕 GF 2.00 extra

All breads are from *Franz Bakery*

Marble Rye 🥕 Sourdough 🥕 Thick-cut White 🥕

Whole Wheat 🌱 Kaiser Bun 🥕 Whole Wheat Bun 🌱

SANDWICHES

All Sandwiches are served with a Pickle and a Deli Side.

Turkey Sandwich

Turkey Breast with Radish Shoots, Red Onion, Lettuce, Tomato, and Herbed Cream Cheese on Sourdough
Full 11.00 Half 7.00

Chicken Salad Sandwich

Chicken Salad with Toasted Almonds, Red Onion, Lettuce, and Tomato on Whole Wheat
Full 11.00 Half 7.00

Tuna Salad Sandwich

Tuna Salad with Red Onion, Lettuce, and Tomato on Whole Wheat
Full 11.00 Half 7.00

Vegetarian Sandwich 🥕

Tomatoes, Radish Shoots, Cucumber, Avocado, Lettuce, Red Onion, and Herbed Cream Cheese on Whole Wheat
Full 11.00 Half 7.00

UPGRADES

Bacon GF 2.50

Avocado 🌱 GF 3.00

Cheese 🥕 GF 1.00

Tillamook Cheddar

Bleu Cheese Crumbles

Pepper Jack

Havarti

Swiss

Feta

Herbed Goat Cheese

Herbed Cream Cheese

Cage-free Hard-boiled

Egg GF 🥕 2.75

Herb-grilled Chicken Breast GF 3.50

Blackened Salmon 6.95

Chicken Salad GF 3.00

Tuna Salad GF 3.50

LIGHTER FARE

Side of Fries 2.75

Tim's Cascade Original Potato Chips 🥕 GF 1.25

LaBrea Bakery Rolls 🥕 2.00

Seasonal Fresh Fruit Salad 🌱 GF 3.00

Chef-selected Deli Side 🥕 2.00

‡ 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

GF - gluten-friendly