WHAT WE STAND FOR
We use only the freshest produce, meats & seafood. We support organic, small family farms whenever possible.

All of our seafood is sourced in accord with the Monterey Bay Aquarium’s Seafood Watch Program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment.

RX List
Non-alcoholic beverages $4

Professor J’s
fresh cucumber, thai basil, aloe water, fresh lime, ginger beer

pH
setsumo oranges, tarragon, fresh lemon juice, honey syrup

Booster
fennel, pear juice, fresh lemon juice, simple syrup

High Fever
english breakfast tea, lavender syrup, almond milk (served hot)

MIGHTY LEAF ORGANIC ICED TEA $3

ASSORTED SODAS $3
  Coca Cola, Diet Coke, Sprite

SALADS
Add Chicken $4 • Shrimp $8 • Salmon $8

CAESAR SALAD $5.99
chopped romaine, housemade herbed sourdough croutons, caesar style vinaigrette

HOUSE SALAD $7.99
butter lettuce, sliced grapefruit, walnuts, housemade croutons, cherry tomatoes, citrus vinaigrette

PACIFIC SALMON SALAD $15.99
grilled salmon, mixed greens, caramelized fennel, roasted tomatoes, beets, roasted shallot vinaigrette

MORETON KOB $13.99
free range chicken, crispy artichokes, shaft’s bleu cheese, smoked pork lardon, piquillo peppers, cage free egg, avocado, chopped romaine, country buttermilk dressing

ASIAN CHICKEN SALAD $10.99
Shredded napa & red cabbage, julienne carrots, green onions, ginger braised chicken, caramelized pineapple, mandarin oranges, toasted almonds, crisp wonton strips, spicy sesame-soy vinaigrette

SKIRT STEAK SALAD $14.99
grilled tri tip, wild arugula, blue lake green bean & carrot salad, charred tomato vinaigrette

SANDWICHES

THE E BURGER $13.99
8oz custom grind burger, romaine leaves, smoked cheddar cheese, tomatoes, pickles, garlic fries

HSC CLUB SANDWICH $11.99
hickory smoked turkey, roast pork belly, arugula, caramelized shallot spread, tomatoes, on a grilled artisan sourdough bread with house made kennebec potato chips

DAGWOOD SANDWICH $11.99
triple decker sourdough, hot pastrami, roast turkey, swiss cheese, tomatoes, shredded lettuce, pickles, herbed aioli with housemade kennebec chips

TK’S BUTTERMILK FRIED CHICKEN SANDWICH $12.99
jalepeno cabbage slaw, garlic aioli, housemade hot sauce, challah bun with kennebec potato chips

VEGGIE BURGER $12.99
beluga lentils, bulgur wheat, leeks, almonds, mushrooms, honey wheat bun, Kennebec fries (v)

(v) – Vegan entrée option
ENTREES

SLOW COOKED SHORT RIBS $15.99
braised short rib, potato-celeriac puree, broccolini a’la plancha, red wine sauce

FENNEL CRUSTED JIDORI CHICKEN $16.99
jidori chicken, herbed spätzle, parsnips, roast sweet potatoes

SEARED STEELHEAD SALMON $17.99
toasted fregula, baby spinach, roast butternut squash, green goddess sauce, chili oil

PAN ROASTED SHRIMP $17.99
fresh linguine, pumpkin seed pesto, shredded kale, roasted autumn squash, charred lemon

DESSERTS

CARAMEL APPLE UPSIDASIUM OLIVE OIL CAKE $5.99
caramelized fuji apples, spiced olive oil cake, softly whipped cream, caramel sauce

BUTTER TART $5.99
french vanilla ice cream

OPEN FACED ICE CREAM SANDWICH $5.99
snickerdoodle cookie, french vanilla ice cream, housemade caramel sauce

OLD FASHIONED CHOCOLATE MOUSSE CAKE $5.99
softly whipped cream & raspberry sauce

FEATURED WINES

Sparkling
NV La Marca Prosecco $8/28

Whites
2013 Shannon Ridge Sauvignon Blanc, Lake County $10/30

2013 Lagaria Pinot Grigio, Venezie $7.50/27

2012 William Hill Chardonnay, Central Coast $8/28

Rose
2013 Chateau de Campuget Rose, Nimes $9/31

Reds
2012 Leese Fitch Pinot Noir, Sonoma $8/29

2012 Louis Martini Cabernet Sauvignon, Sonoma $10/30

2009 Shooting Star Zinfandel, Lake County $8/28

FEATURED DRINKS

Dr.’s Orders $9
plymouth Gin, homemade Rose syrup, makrut bitters, fresh lemon juice

Fig Sidecar $10
fig infused Torres 10 year brandy, fresh lemon juice, simple syrup

Hot Toddy $9
maker’s mark bourbon, honey-persimmon syrup, fresh lemon, whole cloves

Tequila “Old Fashioned” $10
correlejo reposado, apricot bitters, orange wheel and cloves

Sweet Science $10
vodka, dry vermouth, fresh lemon juice, simple syrup, red wine float

Penicillin $9
blended Scotch, honey syrup, ginger liquor, lemon juice, float islay scotch

Nina’s Antidote $10
atlantico rum, maraschino liqueur, grapefruit, fresh lemon juice

DRAFT BEER

FIREMAN’S BRUNETTE DRAFT $7
ANCHOR IPA DRAFT $7
ANCHOR CALIFORNIA LAGER $7

BOTTLED BEER

HEINEKEN $5
SAMUEL ADAMS BOSTON LAGER $5
MILLER LIGHT $5

We’re available for private events!

Please contact us directly to make your reservation today in our Deans’ Dining Room or Cardinal & Gold Room.

Christina Deocampo at 323.442.1081 or cdeocamp@usc.edu

Booking is easy! Find us on OpenTable to make your reservations today!