



UCLA LAKE ARROWHEAD
LODGE

SUMMER BREAKFAST MENU

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Chilled Fruit Juice	Chilled Fruit Juice	Chilled Fruit Juice	Chilled Fruit Juice	Chilled Fruit Juice	Chilled Fruit Juice	Chilled Fruit Juice
Breakfast Pastries	Breakfast Pastries	Breakfast Pastries	Breakfast Pastries	Breakfast Pastries	Breakfast Pastries	Breakfast Pastries
Toasted Bread	Toasted Bread	Toasted Bread	Toasted Bread	Toasted Bread	Toasted Bread	Toasted Bread
Bagels & Cream Cheese	Bagels & Cream Cheese	Bagels & Cream Cheese	Bagels & Cream Cheese	Bagels & Cream Cheese	Bagels & Cream Cheese	Bagels & Cream Cheese
Fresh Seasonal Fruits & Berries	Fresh Seasonal Fruits & Berries	Fresh Seasonal Fruits & Berries	Fresh Seasonal Fruits & Berries	Fresh Seasonal Fruits & Berries	Fresh Seasonal Fruits & Berries	Fresh Seasonal Fruits & Berries
Greek Yogurt	Greek Yogurt	Greek Yogurt	Greek Yogurt	Greek Yogurt	Greek Yogurt	Greek Yogurt
Hot Steel-Cut Oatmeal & Cereals	Hot Steel-Cut Oatmeal & Cereals	Hot Steel-Cut Oatmeal & Cereals	Hot Steel-Cut Oatmeal & Cereals	Hot Steel-Cut Oatmeal & Cereals	Hot Steel-Cut Oatmeal & Cereals	Hot Steel-Cut Oatmeal & Cereals
Hard Cooked Eggs	Hard Cooked Eggs	Hard Cooked Eggs	Hard Cooked Eggs	Hard Cooked Eggs	Hard Cooked Eggs	Hard Cooked Eggs
Bruin Eggs Benedict Canadian Bacon, Hollandaise Sauce	Buttermilk Pancakes Blueberry Compote, Maple Syrup, Whipped Butter	Timberjack Scramble Pork Sausage, Bell Peppers, Onions, Cheese	Belgian Waffles Blueberry Toppings, Strawberry Toppings, Maple Syrup, Whipped Butter, Whipped Cream	Breakfast Burrito Bar Scrambled Eggs, Potatoes, Beans, Chicken Sausage, Bacon, Cheese, Salsa	Cinnamon Swirl French Toast Whipped Butter, Maple Syrup, Wildberry Sauce	Smoked Salmon Lemon, Capers, Tomatoes, Onions, Whipped Cream Cheese
Cage Free Scrambled Eggs	Cage Free Scrambled Eggs	Cage Free Scrambled Eggs	Cage Free Scrambled Eggs	Cage Free Scrambled Eggs	Cage Free Scrambled Eggs	Cheese Blintz Wildberry Compote, Sour Cream, Whipped Butter
Cage Free Scrambled Egg Whites	Cage Free Scrambled Egg Whites	Cage Free Scrambled Egg Whites	Cage Free Scrambled Eggs	Cage Free Scrambled Egg Whites	Cage Free Scrambled Egg Whites	Cage Free Scrambled Eggs
Breakfast Potatoes	Breakfast Potatoes	Breakfast Potatoes	Cage Free Scrambled Egg Whites	Breakfast Potatoes	Breakfast Potatoes	Cage Free Scrambled Egg Whites
Smokehouse Bacon	Smokehouse Bacon	Smokehouse Bacon	Breakfast Potatoes	Smokehouse Bacon	Smokehouse Bacon	Breakfast Potatoes
Chicken Sausage	Pork Sausage	Chicken Sausage	Smokehouse Bacon	Chicken Sausage	Pork Sausage	Smokehouse Bacon
			Pork Sausage			Chicken Sausage

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UCLA LAKE ARROWHEAD
LODGE

SUMMER LUNCH MENU

SUNDAY

Field Green Salad
Tomatoes, Carrots, Cucumbers,
Red Onion, Kidney Beans, Peas,
Olives, Cheddar Cheese, Croutons
Herb Vinaigrette, Ranch
or French Dressing

Chef's Salad

Creamy Coleslaw

Country Potato

Summer Pasta Salad

Sunday Fried Chicken

SANDWICHES

Turkey Club Sandwich
Bacon, Tomato, Lettuce, Mayo

Italian Sandwich

Salami, Capicola, Ham,
Provolone, Tomato, Peppers,
Onion, Lettuce, Red Wine

Grilled Veggie Sandwich

Portobello Mushroom,
Red Pepper, Marinated Onion,
Spinach, Balsamic Vinegar

KIDS

PB&J – Fresh Fruit

DESSERT

Chocolate Chip Cookies
Raspberry Sorbet

MONDAY

Caesar Salad
Romaine Lettuce,
Avocado, Black Beans,
Queso Fresco,
Tortilla Strips,
Caesar Dressing

Ceviche Three Ways

Shrimp
Scallop
Hearts of Palm

CHEF'S SPECIALTIES

Grilled Carne Asada
Grilled Ancho Chicken

Corn & Flour Tortillas
Grilled Peppers & Onion
Pinto Beans
Mexican Rice
Tortilla Chips

House Salsa – Guacamole
Tomatillo Salsa
Queso Fresco - Lime

KIDS

Chicken Taquitos & Salsa

PB&J – Fresh Fruit

DESSERT

Churros
Raspberry Sorbet

TUESDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Red Onion
Ranch Dressing or
Red Wine Vinaigrette

Garlic Bread Sticks

Marinara Sauce
Ranch Dressing

CHEF'S PIZZA

Tomato Basil
Sausage & Pepperoni
Deluxe
Three Cheese
Hawaiian Style

CHEF'S GRILL

Grilled Marinated Chicken

KIDS

PB&J – Fresh Fruit

DESSERT

Sundae Bar

WEDNESDAY

Artisanal Salad
Baby Greens, Pineapple,
Candied Pecan, Goat Cheese
White Balsamic Vinaigrette

Tropical Coleslaw

Fruit Salad

CHEF'S GRILL

Soy Ginger Salmon
Mango Papaya Salsa

Caribbean Marinated
Chicken Breast

BURGERS

Angus Beef Patties
Veggie Burgers
Candied Bacon, Caramelized
Onions, Secret Sauce,
Ketchup, Mustard

Maui Onion Potato Chips

Fruit Salad

KIDS

Breaded Chicken
Sandwiches

PB&J

DESSERT

Mango Pudding

THURSDAY

Asian Salad Greens
Romaine, Cabbage,
Almonds, Wontons,
Green Onion, Mandarins
White Balsamic Vinaigrette

Vietnamese Noodle Salad

Napa Cabbage, Red Cabbage,
Carrots, Red Peppers, Scallions,
Cilantro, Almonds, Wontons
Sesame Ginger Vinaigrette

TERIYAKI BOWL SPECIALTIES

Soy Ginger Chicken
Beef Bulgogi
Fried Tofu

Assorted Toppings

Jasmine Rice, Quinoa,
Bok Choy, Broccoli, Carrots,
Scallions, Red Peppers,
Black Beans, Edamame,
Radish, Jalapenos, Sesame
Seeds, Chili Flakes, Limes
Teriyaki Sauce, Chili Sauce

KIDS

Orange Chicken

PB&J – Fresh Fruit

DESSERT

Almond Cookie
Sugars Cookies

FRIDAY

Italian Chopped Salad
Garbanzo Bean, Roasted
Peppers, Olives, Tomato,
Cucumber, Red Onion
Red Wine Vinaigrette

Marinated Olives

Fresh Mozzarella

BUILD YOUR OWN PASTA

Plain Pasta

Meat Balls

Pesto Cream Sauce

Tomato Basil

Italian Roasted Veggies

Garlic Bread

KIDS

PB&J – Fresh Fruit

DESSERT

Raspberry Panna Cotta

SATURDAY

Salad Greens
Tomatoes, Carrots,
Cucumbers,
Red Onions, Olives,
Kidney Bean

Ranch Dressing or
French Dressing

Sliced Watermelon

Classic Coleslaw

All-Beef Burgers

All-Beef Hot Dogs

Veggie Burgers

BBQ Chicken

Assorted Toppings
BBQ Sauce, 1000 Island,
Ketchup, Mustard, Relish,
Lettuce, Tomatoes,
Onions, Pickles, Cheese,
Caramelized Onions
Assorted Buns

House Potato Chips

KIDS

PB&J – Fresh Fruit

DESSERT

Brownie



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SUMMER DINNER MENU

SUNDAY

Baby Field Green Salad
Blue Cheese, Grapes,
Spiced Walnuts
Red Wine Vinaigrette

CHEF'S SPECIALTIES

Grilled Beef Tips
Bordelaise Sauce and Shallot Butter

Grilled Marinated Shrimp

Vegan – Vegetarian
Grilled Eggplant Stack

SIDES

Herb Roasted Potato
Baby Carrots and Asparagus

KIDS

Chicken Nuggets
Macaroni & Cheese
PB&J – Veggie Tray

DESSERT

Cheesecake
Fresh Strawberry Topping

MONDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Red Onion,
Bell Pepper
Ranch Dressing or
Herb Vinaigrette

ON THE GRILL

BBQ Pork Ribs
BBQ Herb Rubbed Chicken

Slow Cooked Brisket
Andouille Sausage
Veggie Burgers

SIDES

Green Beans
Pepper & Onion
Corn bread
Whipped Honey Butter

Mac & Cheese
Watermelon
House BBQ Sauce

KIDS

Hot Dogs and Chips
Mustard, Ketchup, Relish
PB&J – Veggie Tray

DESSERT

Wild Berry Cobbler
Vanilla Bean Ice Cream

TUESDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Red Onion,
Marinated Olives,
Fresh Mozzarella
Dark Balsamic Vinaigrette

Baby Frisée Salad

Fresh Orange, Toasted
Pine Nut, Shaved Parmesan
Lemon Vinaigrette

CHEF'S ITALIAN SPECIALTIES

Grilled Chicken Breast
Lemon Caper Sauce

Penne Pasta

Sundried Tomato, Asparagus

Three Cheese Tortellini
Parmesan Cheese

Roasted Broccolini
Garlic, Chili and Lemon

Grilled Garlic Bread

KIDS

Pasta & Meatballs
Contains pork
PB&J – Veggie Tray

DESSERT

Oreo Cake

WEDNESDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Red Onions,
Garbanzo Beans
Red Wine or Herb Vinaigrette

Greek Village Salad

Feta Cheese, Kalamata Olives,
Tomatoes, Cucumbers,
Bell Peppers, Onions
Red Wine Vinaigrette

CHEF'S SPECIALTIES Greek Chicken Breast

Charred Lamb Kofta
Mint Demi-Glace

Mediterranean Pasta

Artichokes, Olives,
Tomatoes, Garlic, Lemon

Cauliflower and Carrots

Greek Orzo and Rice Medley

Grilled Halloumi
Grilled Flatbread
Tzatziki, Hummus

KIDS

Chicken Tenders
Plain Pasta

PB&J – Veggie Tray

DESSERT

Ricotta Cake

THURSDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Red Onions
Cilantro Lime Vinaigrette
or Ranch Dressing

Quinoa Salad

Charred Corn, Black Beans,
Queso Fresco
Lime Vinaigrette

LATIN SPECIALTIES

Gauche Steak
Chimichurri

Citrus Grilled Chicken
Cilantro Avocado Sauce

Arroz con Vegetables

Peruvian Beans

Tortilla Chips

Salsa Fresca

Salsa de Aguacate

KIDS

Quesadilla

PB&J – Veggie Tray

DESSERT

Mango Tart

FRIDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Red Onions,
Dried Cranberries,
Spiced Walnuts, Blue Cheese
Ranch Dressing or
Balsamic Vinaigrette

Marinated Cucumber Salad

CHEF'S SPECIALTIES

Prime Ribeye Steak
Bordelaise Sauce

Salmon Filet
Mango Salsa

Wild Mushroom Ravioli
Roasted Tomato Basil Sauce

Mashed Potatoes

Wild Rice Medley

Assorted Dinner Rolls

KIDS

Pizza Bites

PB&J – Veggie Tray

DESSERT

Liz's Chocolate Paradise Cake

SATURDAY

Field Green Salad
Tomatoes, Carrots,
Cucumbers, Dried
Cranberries, Spiced
Almonds, Goat Cheese
White Balsamic Vinaigrette
or Ranch Dressing

Marinated Tomato and Onion

CHEF'S SPECIALTIES

Strip Steak
Wild Mushroom Sauce

Pan-Roasted Chicken
Tomato Caper Sauce

Farfalle
Blister Tomato and Spinach

SIDES

Mashed Potato
Garden Rice
Roasted Vegetables
Assorted Rolls

KIDS

Chicken Corn Dogs
French Fries

PB&J – Veggie Tray

DESSERT

Peanut Butter Pie
Raspberry Sorbet

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