

UNIVERSITY CLUB OF ROCKFORD – THURSDAY & FRIDAY DINNER MENU

STARTERS & LIGHTER SIDE

Peel & Eat Shrimp Served with lemons and cocktail sauce. ½ Pound \$11.95, 1 Pound \$18.95

Fresh Vegetable Flatbread Herbed cream cheese spread on a warm flatbread, topped with arugula, tomato, cucumber, roasted red peppers and carrots. \$10.95

Salmon Lox Tostada Crispy corn tortilla topped with guacamole, tomato, feta and cured salmon lox. \$10.95

Bowl Of Shrimp Gazpacho Hearty chilled tomato soup with herbs, cucumber, peppers, onion and shrimp. \$9.95

Muffuletta Kabobs Skewered green olives, kalamata olives, salami, pepperoncini, ham, roasted red pepper and crostini. \$8.95

SALADS

Caesar Salad Romaine lettuce tossed with Parmesan cheese, croutons, boiled egg and house Caesar dressing. \$12.95

Chef Salad Romaine lettuce, topped with ham, turkey, bacon, cheddar cheese, onion, tomatoes, cucumber, hard-boiled egg, and choice of dressing. \$13.95

Wedge Salad A wedge of crisp Iceberg topped with bleu cheese dressing, cherry tomatoes, red onion, chopped bacon and bleu cheese crumbles. \$8.95

Nicoise Salad Blend of romaine and arugula tossed in stoneground mustard vinaigrette, topped with kalamata olives, green beans, tomatoes, onions, boiled egg, roasted potatoes and red peppers. \$10.95

Add Chicken: \$3; Seared Ahi Tuna: \$5; Grilled Salmon: \$6; 6 Jumbo Grilled Shrimp: \$6; Seared Scallops \$8

ENTREES

Braveheart Prime Angus Filet 6-ounce \$24.95 or 8-ounce \$28.95

Seasoned filet mignon, grilled to medium rare, served with veg du jour and a cabernet demi-glazed reduction and choice of side.

Cedar Plank Salmon Fresh Atlantic salmon hot smoked on a cedar plank served with choice of side, veg du jour and lemon beurre blanc. \$23.95

U Club Angus Prime Rib Angus prime rib seasoned with garlic, herbs and club spices, slow roasted and served with a choice of side, veg du jour and au jus 8 oz. \$16.95, 10 oz. \$19.95, 12 oz. \$22.95, 14 oz. \$25.95, 16 oz. \$28.95

Veal Piccata Tender veal dusted in seasoned flour and sauteed with lemon juice, white wine, capers, garlic and parsley, served with choice of side and veg du jour. \$23.95

Mahi Fajita Bowl Seasoned and pan roasted Mahi, served on Spanish rice, guacamole, pico de gallo, sauteed peppers, onions, and finished with a chipotle aioli. \$21.95

Shrimp & Peppers 10 Jumbo shrimp sauteed with roasted red peppers, garlic, lemon juice and thyme served with veg du jour and choice of side. \$17.95

U CLUB SIDES

Frenched fries, sweet potato fries, whipped potato, baked potato, loaded baked potato, herb-roasted red potato, wild rice pilaf, Spanish rice, quinoa pilaf, potato latke with apple sauce or hash browns.

U CLUB SIGNITURE ITEMS

U Club Cowflop Prime angus ground beef mixed with Parmesan cheese, garlic, egg, seasoned and pan roasted to medium rare served with choice of side and whole wheat toast. \$16.95

U Club Gold Brick Sundae Pecan chunks in a milk chocolate sauce spooned over vanilla ice cream. \$9.50