

### Club Starters

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

**Fried Calamari** Lightly breaded calamari, deep-fried and served with garlic roasted-pepper aioli and lemons. \$12.95

**Bruschetta** Marinated tomato, garlic, red onion, basil and balsamic vinegar served on toasted crostini and finished with parmesan cheese. \$9.95

**Tequila Mojo Shrimp Skewer** 12 Jumbo shrimp seasoned and grilled, finished with a green tequila mojo sauce. \$14.95

**Chicken & Andouille Sausage Gumbo** Hearty mild-spiced stew with peppers, onion, okra, celery, herbs, spices, chicken and andouille sausage, served with jasmine rice. \$9.95

### Club Salads

**Mediterranean Salad** Romaine and arugula blend, tossed in an oregano mustard vinaigrette topped with piles of cucumber, red pepper, onion, kalamata olives, cherry tomato, feta cheese and hard-boiled egg. \$10.95

**Cranberry & Apple Quinoa Salad** Arugula tossed with quinoa, dried cranberries, apples, green onions, toasted walnut and poppyseed vinaigrette. \$9.95

**Roasted Beets and Sweet Potato Caesar Salad** Romaine lettuce tossed with parmesan cheese, crouton, roasted beets, roasted sweet potato, boiled egg and house Caesar dressing. \$12.95

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

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

### Club Sides

Frenched fries, sweet potato fries, garlic red potato mashed, baked potato, loaded baked potato, wild rice pilaf, jasmine rice, quinoa pilaf or potato latke with apple sauce. Add an extra side for \$1.99

### **Club Sandwiches**

**8 oz. Forbes Burger** Hand patty Angus ground beef, grilled to your specification and served on a potato brioche bun with lettuce, tomato and onion. Served with U Club house chips. \$12.95 Add bacon \$0.99

Black Bean Burger \$14.95, Grilled Chicken \$15.95, Grilled Salmon \$17.95

**Po' Boy** Choice of grilled shrimp or grilled salmon served on a toasted hoagie bun, lettuce, tomato, onion, garlic sun-dried tomato aioli and served with U Club house chips. Grilled shrimp \$12.95, grilled salmon \$14.95.

### **Club Dinner Entrees**

**Grilled Salmon Bowl** Quinoa pilaf, piles of cucumber, pineapple relish, radish and pickled carrots, finished with a cilantro lime avocado coulis. \$23.95

**Risotto** Roasted butternut squash, sun-dried tomato, arugula, wild mushrooms tossed in a buttery garlic creamy risotto finished with pecorino romano cheese. \$15.95 Add Chicken \$3; Seared Ahi Tuna \$5; Salmon \$6; 6 Jumbo Shrimp \$6

**Cornish Hen Vesuvio** Roasted cornish hen with fingerling potatoes, herbs and spices served with a white wine pan sauce and vegetable du jour. \$16.95

**Vegetarian Pot Pie** Blend of wild mushrooms, carrots, celery, onion, zucchini, yellow squash, lentils, herbs and spices in a rich vegetable gravy topped with a buttery crust. \$13.95

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

**Braveheart Prime Angus Filet** Seasoned filet mignon, grilled to medium rare, served with vegetable du jour and topped with herb garlic butter and fried onion straws and choice of side. 6-oz. \$24.95, 8-oz. \$28.95

### **Club Signature Items**

**U Club Specialty Burger** Prime angus ground beef mixed with Parmesan cheese, garlic, egg, seasoned and pan roasted to medium rare, served with U Club house chips and whole wheat toast. \$16.95

**U Club Gold Brick Sundae** Golden pecan pieces in a creamy milk chocolate form a chocolate shell over vanilla ice cream. \$9.50