

Dinner

Thursday & Friday Night July Dinner Menu

Starters

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

Sicilian Burrata Caponata Blend of eggplant, zucchini, yellow squash, capers, tomato, onion, garlic, kalamata olives sauteed with a sweet & sour sauce, fresh basil and parsley served with burrata cheese and toasted focaccia toast. \$14.95

Grilled Garden Veggie Flatbread Grilled Naan bread, boursin cheese, grilled zucchini, roasted red bell peppers, beefsteak tomato slices, provolone cheese fresh basil and thyme. \$13.95

Cold BLT Dip Layers of shredded iceberg lettuce, cherry tomatoes, bacon bits, shredded cheddar, on top of a creamy parmesan dip topped with green onions. Served with toasted crostini. \$13.95

Salads & Handhelds

8-ounce Forbes Burger Hand patty Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with Uclub house chips. \$13.95 (add bacon \$0.99) Black bean is \$14.95, Chicken \$15.95, Grilled Salmon \$17.95

Quinoa Tacos 3 white corn tortilla shells stuffed with warmed quinoa, arugula, corn kernels, pickled red onion, cucumber, feta cheese topped with a creamy jalapeno avocado dressing. Side of coleslaw \$14.95

Summer Quinoa Salad Quinoa tossed with arugula, pineapple, green peas, feta cheese, cherry tomatoes, red onion, toasted walnuts, and parsley tossed in balsamic vinaigrette. \$15.95

Strawberry Cobb Salad Romaine/Iceberg blend, rows of strawberry slices, bacon bits, avocado, corn kernels hard-boiled egg, grape tomatoes, blue cheese crumbles, blue cheese dressing (on side) and croutons. \$16.95

Chicken Chopped Salad Romaine/iceberg blend, red cabbage, diced tomatoes, scallions, shredded cheddar, cold pasta, cold diced chicken, and bacon tossed in Italian dressing. \$17.95

Caesar Salad Romaine tossed with house Caesar dressing, parmesan cheese, croutons, finished with hard-boiled egg slices. \$14.95

Add Chicken: \$3, Seared Ahi Tuna: \$5, Grilled Salmon: \$6, 6 Jumbo Grilled Shrimp: \$6, Grilled 6-ounce Filet: \$10

Entrees

Steamed Mussels 1 pound of steamed mussels served in a garlic, white wine broth and parsley, served with sides of frenched fries and veg de jour \$25.95

Braveheart Prime Angus Filet Au Poivre Peppercorn crusted filet mignon, pan roasted to medium rare, served with a brandy demi glazed reduction, whipped garlic and chive potatoes and veg de jour.
6-ounce \$25.95 or 8-ounce \$29.95

Salmon with Corn Salsa Grilled fresh Atlantic salmon, topped with corn and avocado salsa, drizzle of jalapeno avocado dressing served with cilantro lime jasmine rice and veg de jour \$26.95

Chicken Loaded Baked Grilled chicken breast, baked potato, chipotle ranch, cheddar cheese, cilantro, and green onions served with veg de jour. \$15.95

Uclub 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. 10 oz. \$20.95, 12 oz. \$23.95, 14 oz. \$26.95

Each entrée is served with a house or Caesar salad, rolls and butter.

Cup of our homemade soup \$1.99; Small dinner wedge salad \$2.99

University Club Sides

Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, potato latke and apple sauce, baked sweet potato, cilantro lime jasmine rice

Add an extra side \$1.95

Desserts

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

Turtle Sundae: Vanilla ice cream, chocolate sauce, caramel sauce, and pecans. \$6.50

Brown Ala Mode: Homemade brownie topped with vanilla ice cream and chocolate sauce. \$7.00

Ask your server for additional featured desserts

Thursday Featured Entrees & Special

7/7/2022 Ahi Tuna Sushi Bowl Sushi rice topped with cucumber, toasted seed sheets, ribbons of carrots, avocado, spicy mayo and finished with a rare sesame seed crusted ahi tuna. \$25.95

7/14/2022 2 for \$39.95 (Roasted Pork, Ginger Orange Chicken, Eggplant Parmesan and Steak Fajita)

7/21/2022 Bone In Frenched Pork Chop Seasoned and grilled served with sweet & sour peppers and baked sweet potato. \$29.95

7/28/2022 Salmon Cake Fresh salmon mixed with herbs, spices, peppers, garlic, onion and lightly breaded and pan fried served with wild rice pilaf, veg du jour and finished with a dill lemon crema. \$26.95



AVAILABLE ONLY ON FRIDAY NIGHTS



Friday Fish Fry: Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, veg du jour, and coleslaw. \$15.95 Blackened \$0.99; Soup or Salad \$2.95

07/01/2022 Cod & Walleye

07/08/2022 Cod & Tilapia

07/15/2022 Cod & Blue Gill

07/22/2022 Cod & Catfish

07/29/2022 Cod & Perch