

Starters

1/2 Pound Peel & Eat Shrimp:	\$12
served with cocktail sauce and lemons	
Housemade French Onion Dip	\$7
served with U Club potato chips	
Fried Pork Potstickers	\$10
8 served with sweet chili sauce	
Sweet Potato of French Fries	\$5
Soup of the day:	Cup \$4 Bowl \$6

Sandwiches

All Sandwiches come with U-Club Potato chips. Add \$3 for Fresh Fruit, French Fries, Sweet Fries, Cottage Cheese, or Coleslaw

8 oz. Forbes Burger:	\$14
Braveheart prime angus ground chuck, grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion, pickles, U Club chips and choice of cheese. (Add bacon 99¢)	
Zesty Black Bean Burger:	\$12
Black bean, pepper, and onion veggie burger on a potato brioche bun with lettuce, tomato, onion, and U Club chip.	
Blackened Prime Rib Sandwich:	\$18
Cajun seasoned and blackened prime rib, toasted hoagie bun, lettuce, tomato, onion, creamy horseradish sauce, and U Club chips. \$18.95	
Smoked Salmon BLTA:	\$15
Toasted croissant, mayonnaise, lettuce, tomato, salmon gravlax, bacon, and avocado.	
U-Club Deli Sandwich:	\$10
Breads: Whole wheat, hearty white, marble rye, flour tortilla or buttery croissant, add 99¢ for gluten-free bun.	
Meats: roast beef, roast turkey, ham, herb chicken salad, egg salad	
Cheese: American, Swiss, Cheddar, Gouda and Provolone	
1/2 Sandwich and cup of soup	\$10

Specialties

Eggroll Bowl:	\$14
Prime Angus ground sirloin sauteed with shredded cabbage, carrots, green onion, garlic, and a savory sweet soy sauce.	
Pesto Shrimp Flatbread:	\$14
Naan flatbread topped with homemade pesto, roasted peppers, provolone cheese, jumbo shrimp, and finished with a balsamic syrup.	

Greens

Caesar Salad:	\$10
Romaine lettuce tossed with house made Caesar dressing, croutons, parmesan cheese and boiled egg,	
Crab & Lobster Salad:	\$14
Mixture of crab & lobster salad mix with celery, onion, and mayonnaise served on a bed of romaine, cherry tomato, and crostini.	
Wedge Salad:	\$9
A wedge of iceberg topped with bleu cheese dressing, cherry tomatoes, red onion, chopped bacon and bleu cheese crumbles,	
Grilled BBQ Chicken Salad:	\$14
Romaine, ranch dressing, roasted corn, tomatoes, scallions, red onion, cilantro, corn tortilla strips, avocado, and BBQ chicken breast.	
Nicoise Salad:	\$11
Blend of romaine and arugula tossed in stone ground mustard vinaigrette, topped with kalamata olives, green beans, tomato, onion, boiled egg, roasted potato, and red pepper.	
Chicken Chopped Salad:	\$14
Romaine, shredded cabbage, shredded carrots, diced tomatoes, scallions, shredded cheddar, cold ditalini pasta, cold diced chicken, and bacon tossed in Italian dressing.	
B. E. L. T. Salad:	\$11
Romaine lettuce tossed in ranch dressing and topped heavily with tomatoes, bacon and chopped boiled eggs.	
Add chicken \$3; seared ahi tuna \$5; grilled salmon \$6; 6 jumbo grilled shrimp \$6	
Salad Dressing Choices: Poppyseed, Champagne Dijon Vinaigrette, French, Caesar, Ranch, Creamy Bleu Cheese, Mustard Vinaigrette, Italian, Balsamic Vinaigrette, Honey Mustard, and Chipotle Ranch.	

Specialties

Quinoa Grilled Salmon Lettuce Wrap:	\$16
Seasoned and grilled salmon served on leaf lettuce, quinoa pilaf, cucumber, avocado, feta cheese and champagne Dijon vinaigrette.	
Grilled Chicken Bacon Ranch Taco:	\$15
3 Flour corn tortilla topped with grilled chicken, bacon, lettuce, tomato, shredded cheddar cheese, ranch dressing, and served with U Club chips.	
Steak & Frites:	\$17
6-ounce prime angus sirloin seasoned and grilled to medium rare served with some garlic herb seasoned frites and a roasted garlic aioli.	