



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French baguette. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



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**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

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*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

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**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2.00*

### **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

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**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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### Starters

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### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

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**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

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**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

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**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

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### Starters

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**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

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

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*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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

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### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2.00*

### **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

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**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

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**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2.00*

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### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

*Ask your server for additional featured desserts*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2.00*

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*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French baguette. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





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### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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

### Entrees

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**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



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### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

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### Entrees

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**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2.00*

### **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

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**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



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### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

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**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



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**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French baguette. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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

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**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00



## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **Desserts**

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### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00





## Thursday & Friday Night Dinner Menu- Nov/Dec

### Starters

**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

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### Entrees

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### Entrees

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**Peel & Eat Shrimp** Served with lemons and cocktail sauce. ½ Pounds \$12.00 & 1 Pound \$19.00

**Bruschetta:** Tomatoes marinated in balsamic, garlic, basil, onion, and served on toasted crostini and balsamic reduction and parmesan cheese. \$11.00

**Greek Flatbread:** Naan flatbread topped with pesto, tomato, roasted pepper, artichoke hearts, kalamata olives, feta cheese, and finished with arugula. \$15.00

### Salads & Handhelds

**8-ounce Forbes Burger** Hand pattied Angus ground beef grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion. Served with U Club house chips. \$14.00 (add bacon \$0.99) Black bean is \$14.00, Chicken \$16.00, Grilled Salmon \$18.00

**Prime Rib Sandwich** 10- ounce Angus prime rib seasoned served on a hoagie bun, lettuce, tomato, onion, creamy horseradish sauce. Choice of French fries or sweet potato fries. \$18.00

**Apple & Butternut Squash Salad** Arugula tossed in poppyseed dressing, roasted butternut squash, candied pecans, bleu cheese crumbles, apples, and dried cranberries. \$17.00

**Avocado+Egg BLT Salad:** Romaine topped with chopped boiled eggs, avocado, bacon, and tomatoes choice of dressing. \$15.00

**Cobb Caesar Salad** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, tomato, onion, avocado, cucumber bacon, hard-boiled egg. \$15.00

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

### Entrees

**Center Cut Filet Mignon** Braveheart prime angus filet seasoned filet mignon grilled to medium rare, topped with a garlic, herb compound butter, loaded baked potato, roasted cauliflower. 6-ounce \$27.00 or 8-ounce \$31.00

**Mediterranean Ahi Tuna Couscous Bowl:** Couscous pilaf topped with capers, kalamata olives, tomato, artichoke hearts, roasted red peppers, cucumber, arugula, and grilled rare Ahi tuna. \$27.00

**Cedar Plank Salmon:** Fresh Atlantic salmon seasoned and hot smoked on a Cedar plank served with dill beurre blanc, wild rice pilaf and roasted green bean almondine. \$26.00

**Pan Fried Walleye:** Lightly breaded walleye pan fried served with wild rice pilaf and roasted green bean almondine, tartar, and lemon. \$18.00

**Seafood Bouillabaisse:** Calamari, shrimp, jumbo scallops, and clams stewed in a rich fennel, tomato and saffron lobster broth, fingerling potatoes and served with a toasted French bagget. \$33.00

**U Club Angus Prime Rib** Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, roasted cauliflower, and au jus. 10 oz. \$23.00, 12 oz. \$26.00, 14 oz. \$30.00

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

*Cup of our homemade soup \$3.00; Small dinner wedge salad \$3.00*

### **University Club Sides**

*Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf.* *Add an extra side \$2.00*

### **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*

### **Monday, Thursday & Friday Chef Special**

#### **11/3/2022 5 Course Dinner**

**11/7/2022 10-ounce Filet Oscar:** Seasoned prime angus filet and grilled to medium rare, topped with seasoned crab meat, served with garlic chive mashed potato, roasted cauliflower and finished with Bernaise. \$42.95

**11/14/2022 Sicilian Swordfish:** Seasoned and grilled swordfish topped with a Sicilian tomato, kalamata olives and caper relish served on couscous pilaf. \$29.95

**11/17/2022 2 For \$39:** Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu

**11/21/2022 24-Ounce Bone in Ribeye:** Seasoned and grilled prime angus bone in ribeye to medium rare, garlic roasted cauliflower, and loaded baked potato. \$48.95

**11/28/2022 NY Strip Sinatra:** 14-ounce prime angus NY strip loin seasoned and pan roasted topped with a garlic parmesan bread crumbs, garlic cream sauce and baked to desire temperature, served loaded baked potato, and roasted green bean almondine. \$28.95

### **AVAILABLE ONLY ON FRIDAY NIGHTS**



**Friday Fish Fry:** Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, roasted green bean almondine, and coleslaw. \$16.00 Blackened \$1.00; Soup or Salad \$3.00