

Starters

1/2 Pound Peel & Eat Shrimp:	\$12
served with cocktail sauce and lemons	
Housemade French Onion Dip:	\$7
served with U Club potato chips	
Fried Pork Potstickers:	\$10
8 served with sweet chili sauce	
Cheese Curds:	\$9
Served with house made roasted pepper aioli	
Sweet Potato or French Fries:	\$5

Salads and Soup

Soup of the day:	Cup \$4	Bowl \$6
Soup and Salad Combination:		\$10
Small house or Caesar salad and cup of soup. Make it a wedge for \$2.		
Caesar Salad:		\$10
Romaine lettuce tossed with house made Caesar dressing, croutons, parmesan cheese and boiled egg.		
Crab & Lobster Salad:		\$14
Mixture of crab & lobster salad mix with celery, onion, and mayonnaise served on a bed of romaine, cherry tomato, and crostini.		
Wedge Salad:		\$9
A wedge of iceberg topped with bleu cheese dressing, cherry tomatoes, red onion, chopped bacon and bleu cheese crumbles.		
Grilled BBQ Chicken Salad:		\$14
Romaine, ranch dressing, roasted corn, tomatoes, scallions, red onion, cilantro, corn tortilla strips, avocado, and BBQ chicken breast.		
Nicoise Salad:		\$11
Blend of romaine and arugula tossed in stone ground mustard vinaigrette, topped with kalamata olives, green beans, tomato, onion, boiled egg, roasted potato, and red pepper.		
Chicken Chopped Salad:		\$14
Romaine, shredded cabbage, shredded carrots, diced tomatoes, scallions, shredded cheddar, cold ditalini pasta, cold diced chicken, and bacon tossed in Italian dressing.		
B. E. L. T. Salad:		\$11
Romaine lettuce tossed in ranch dressing and topped heavily with tomatoes, bacon and chopped boiled eggs.		
Add chicken \$3; seared ahi tuna \$5; grilled salmon \$6; 6 jumbo grilled shrimp \$6		
Salad Dressing choices: Poppyseed, Champagne Dijon Vinaigrette, French, Caesar, Ranch, Creamy Bleu Cheese, Mustard Vinaigrette, Italian, Balsamic Vinaigrette, Honey Mustard, and Chipotle Ranch.		

SANDWICHES

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

8 oz. Forbes Burger:	\$14
Braveheart prime angus ground beef, grilled to desired temperature and served on a potato brioche bun with lettuce, tomato, onion, pickles, and choice of cheese.	
Zesty Black Bean Burger:	\$12
Black bean, pepper, and onion veggie patty on a potato brioche bun with lettuce, tomato, and onion.	
Blackened Prime Rib Sandwich:	\$18
Cajun seasoned and blackened prime rib, toasted hoagie bun, lettuce, tomato, onion, creamy horseradish sauce.	
Smoked Salmon BLTA:	\$15
Toasted croissant, mayonnaise, lettuce, tomato, salmon gravlax, bacon, and avocado.	
U-Club Deli Sandwich:	\$10
Breads: Whole wheat, hearty white, marble rye, flour tortilla or buttery croissant, add 99¢ for gluten-free bun.	
Meats: roast beef, roast turkey, ham, herb chicken salad, egg salad	
Cheese: American, Swiss, Cheddar, Gouda and Provolone	
½ Deli Sandwich and cup of soup:	\$10

Specialties

Eggroll Bowl:	\$14
Choice of protein, Prime angus ground beef, grilled chicken breast, or 6 jumbo shrimp(+\$2) sauteed with shredded cabbage, carrots, green onion, garlic, and a savory sweet soy sauce.	
Pesto Shrimp Flatbread:	\$14
Naan flatbread topped with homemade pesto, roasted peppers, provolone cheese, jumbo shrimp, and finished with a balsamic syrup.	
Quinoa Grilled Lettuce Wrap:	\$16
Seasoned and grilled ahi tuna served on leaf lettuce, quinoa pilaf, cucumber, avocado, feta cheese and champagne Dijon vinaigrette. Switch it up with, Chicken, Salmon, or Shrimp.	
Grilled Chicken Bacon Ranch Taco:	\$15
3 Flour corn tortilla topped with grilled chicken, bacon, lettuce, tomato, shredded cheddar cheese, ranch dressing, and served with U Club chips.	
Steak & Frites:	\$17
6-ounce prime angus sirloin seasoned and grilled to medium rare served with some garlic herb seasoned frites and a roasted garlic aioli.	