

Dinner

Thursday & Friday Night Dinner Menu

Starters

Shrimp Cocktail: Served with lemons and cocktail sauce. ½ Pounds \$13.00 & 1 Pound \$20.00

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

Wild Mushroom & Burrata Flatbread: Naan flatbread topped with truffle oil, wild mushrooms, roasted pepper, grated parmesan, parsley, basil, and finished with arugula. \$16.00

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 \$15.00, 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. \$21.00

Waldorf Salad: Romaine tossed in poppyseed dressing, topped with apples, candied pecan, raisins, and feta cheese. \$15.00

Burrata Caprese Salad: Arugula topped with tomato, basil, burrata cheese, olive oil, and balsamic reduction. \$15.00

Caesar Salad: Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, 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, au jus, loaded baked potato, grilled asparagus. 6-ounce \$27.00 or 8-ounce \$31.00

Seafood Pasta Aglio E Olio: Blend of jumbo shrimp, clams, scallops sauteed with garlic, crushed red pepper, asparagus, roasted red pepper, sun-dried tomato, white wine, parsley and basil, tossed with linguine pasta and finished with parmesan cheese. \$29.00

Chilean Seabass: Seasoned Chilean seabass and pan roasted served over a wild mushroom, spinach, and roasted pepper risotto. \$36.00

Dill Lemon Garlic Butter Salmon: Fresh Atlantic salmon seasoned and grilled, basted with lemon dill garlic butter served with wild rice pilaf and grilled asparagus \$26.00

Pan Fried Walleye: Lightly breaded walleye pan fried served with wild rice pilaf, wilted spinach, tartar sauce, and lemon. \$18.00

U Club Angus Prime Rib: Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, grilled asparagus, and au jus. 10 oz. \$21.00, 12 oz. \$24.00, 14 oz. \$27.00

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

Cup of our homemade soup \$2.00; Small dinner wedge salad \$3.00

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

Monday, Thursday & Friday Chef Special

1/9/2023, 1/12/2023, 1/13/2023 Meatloaf: Seasoned prime angus beef with peppers, onion, herbs, garlic, and formed into a loaf and baked. Served with garlic chive mashed potato, veg du jour and gravy. \$23.00

1/16/2023, 1/19/2023, 1/20/2023 Fried Chicken: 4-piece buttermilk fried chicken served garlic chive mashed potato, veg du jour and gravy. \$22.00

1/19/2023 2 For \$39: Sirloin, Sweet & Sour Chicken, Honey & Garlic BBQ Ribs, and Chicken Alfredo Lasagna

1/23/2023, 1/26/2023/1/27/2023 10-Ounce Filet Sinatra: Seasoned and grilled to medium rare topped with a creamy garlic, herbs, and panko crust. Served with garlic chive mashed and veg du jour. \$39.00

1/30/2023 Red Snapper Veracruz: Red snapper dredge in seasoned flour and sauteed with capers, kalamata, green olives, tomato, garlic, basil, and deglazed with lemon juice and tomato juice served with wild rice pilaf. \$25.00

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

AVAILABLE ONLY ON FRIDAY NIGHTS



Friday Fish Fry: Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, wilted spinach, and coleslaw. \$16.00 Blackened \$0.99; Soup or Salad \$2.95