

# Dinner

prosciutto, and olive oil. \$11

**Roast Beet Carpaccio:** Thinly sliced roasted beets topped with truffle oil, toasted pinenuts, arugula and shave Asiago cheese. \$10

## Starters

**Shrimp Cocktail:** Served with lemons and cocktail sauce.  
½ Pounds \$13 & 1 Pound \$20

**Honey Burrata & Prosciutto Crostini:** Toasted crostini topped with burrata cheese, honey, thinly sliced

## 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 (add bacon \$0.99) Black bean is \$15, Chicken \$16, Grilled Salmon \$18

**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

**Grilled Asparagus Salad:** Romaine and arugula blend tossed in Italian dressing, topped with thinly slice red onion, fried garlic, tomato, feta cheese, grilled asparagus, and diced avocado. \$15

**Roasted Beet Salad:** Arugula tossed in Dijon vinaigrette, topped with roasted beets, goat cheese, avocado, and crispy prosciutto. \$16

**Quinoa Cobb Salad:** Arugula tossed with Dijon vinaigrette, topped with piles of avocado, bleu cheese crumbles, diced red onion, boiled egg, roasted corn, bacon, cucumber, heirloom tomato, and tri color quinoa. \$16

**Caesar Salad:** Romaine tossed with house Caesar dressing topped parmesan cheese, croutons, hard-boiled egg. \$15

*Add Chicken: \$6, Seared Ahi Tuna: \$8, Grilled Salmon: \$9, 6 Jumbo Grilled Shrimp: \$8*

## Entrees

**Steak & Frites:** Center cut prime angus filet seasoned and grilled to medium rare served with parsley garlic pomme frites, grilled asparagus and chimichurri sauce. 6-ounce \$27 or 8-ounce \$31

**Korean BBQ Pork Chop:** 14-ounce Frenched bone in pork chop seasoned, grilled and basted with house made Korean BBQ sauce served on a soy sweet potato puree and grilled asparagus. \$28

**Lemon Brown Butter Seared Scallops:** 4 Jumbo scallops seasoned, and pan seared with brown butter, served with quinoa pilaf, grilled asparagus, and finished with a crispy prosciutto. \$37

**Potato Crusted Halibut:** 8-ounce halibut encrusted potato served with grilled asparagus, roasted heirloom tomato and fennel sauce, and finished with parsley oil. \$28

**Honey Citrus Cedar Plank Salmon:** Fresh Atlantic salmon seasoned, hot smoked on a Cedar plank, honey citrus glazed, asparagus, and served with jasmine rice. \$26

**U Club Angus Prime Rib (ONLY AVAILABLE ON THURSDAY AND FRIDAY):** 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, 12 oz. \$24, 14 oz. \$27

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

*Cup of our homemade soup \$3; Small dinner wedge salad \$3*

**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*

## **Weekly Dinner Specials**

**2/27/2023-3/3/2023 Steak Kabobs:** Prime angus sirloin tips skewered with peppers, and onion.

Grilled and served with a garlic herb couscous and quinoa pilaf. \$27

**3/6/23-310/2023 Salmon Cakes:** Fresh salmon mix with garlic, herbs, onions, peppers, and panko and pan fried, served with dill crème fraiche, wild rice pilaf and vegetables. \$24

**3/13/23-3/17/23 Corned Beef & Cabbage:** Fresh corned beef braised with carrots, cabbage, and red potatoes. \$24

**3/20/23-3/24/23 Bulgogi Braised Short Ribs:** Prime Angus beef short ribs braised in house made bulgogi sauce, served with crispy sesame rice cake and finished with chopped kimchi. \$29

**3/23/2023 Two for \$39**



**Smothered Pork Chops:** Thin pork chops seared and smothered with wild mushrooms, onion and braised until tender, served with garlic chive mashed, and vegetables.

**Baked Orange Roughy:** Seasoned orange roughy and baked with white wine, lemons, and butter, served with wild rice pilaf, and vegetables.

**Roasted Vegetable Alfredo Lasagna:** Assorted roasted vegetables layered with alfredo sauce, pasta sheets, mozzarella, parmesan and baked, served with garlic bread.

**Grilled 6-ounce Sirloin:** Seasoned Braveheart Sirloin grilled to medium rare served with baked potato, vegetables, and Au Jus.

**3/27/23-3/30/23 Crab & Lobster Stuffed Orange Roughy:** Orange roughy stuffed with crab and lobster stuffing and baked, served with wild rice pilaf, vegetables and finished with a lemon beurre blanc. \$28

## **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

**Brownie 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, grilled asparagus, and coleslaw. \$16 Blackened \$0.99; Soup or Salad \$3