



## Starters

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

**Mini Potato Pancake:** 5 Mini seasoned potato pancakes served with a dill, caramelized onion, and chive crema. \$11

**Wild Mushroom Greek Flatbread:** Naan flatbread topped with truffle oil, wild mushrooms, roasted pepper, kalamata olives, capers, tomato, and feta cheese. \$16

## 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

**Mixed Green & Roasted Pepper Salad:** Mixed greens tossed in Italian dressing topped with shredded carrots, sliced red onion, roasted peppers, and Gruyere cheese. \$15

**Black Bean & Quinoa Salad:** Romaine hearts mixed with arugula, roasted corn, cucumber, avocado, tri color quinoa, black beans, tomato, feta cheese and cilantro lime crème. \$16

**Quinoa Salad:** Arugula tossed with E.V.O.O. avocado, green onion, bacon, corn, 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

**Center Cut Filet Mignon Au Poivre:** Peppercorn crusted Braveheart prime angus filet mignon, cooked to medium rare, baked potato, grilled asparagus, finished with a Brandy peppercorn cream sauce. 6-ounce \$27 or 8-ounce \$31

**Chicken Parmesan:** Breadcrumb breaded chicken breast lightly fried and topped with mozzarella, marinara, and parmesan and baked served with linguine pasta, and garlic bread. \$19

**Seared Scallop Risotto:** 3 Jumbo seared scallops served on top of a white miso, wild mushrooms, peas, and roasted pepper risotto. \$37

**Pan Seared Duck Breast:** Seasoned duck breast pan seared to medium rare served with honey glazed carrots, garlic chive mashed potato. \$28

**Teriyaki Glazed Salmon:** Fresh Atlantic salmon seasoned, grilled, and glazed with Teriyaki sauce, topped with pineapple salsa, 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 \$2; Small dinner wedge salad \$3*

**Sides:** *Frenched Fries, sweet potato fries, garlic & chive whipped potato, baked potato, loaded baked potato, potato latke, quinoa pilaf, and wild rice pilaf. Add an extra side \$2*

### **Weekly Dinner Specials**

**2/6/2023-2/10/2023 Chicken Kiev:** Chicken breast stuffed with garlic herb butter and breaded. Pan fried served with wild rice pilaf and vegetable. \$24

**2/13/2023-2/17/2023 Pork Chop:** Thick cut and butterflied pork chop, seasoned and grilled. Served with garlic chive mashed, vegetables and finished with an apple, sage, and pine nut chutney. \$29

**2/16/2023 Two for \$39:** Entrée Choices: **Carved Roast Pork:** Pork loin seasoned with garlic, herbs and spices and roasted. Served sliced with garlic chive mashed potato, vegetables, and finished with a hunter sauce.

**Steak Lo- Mein:** Prime angus sirloin slices stir fried with an assortment of vegetables, noodles, in a light garlic sweet soy sauce.

**Blackened Tilapia:** Tilapia seasoned with Cajun seasoning and blackened served with wild rice pilaf, vegetables and finished with a beurre blanc.

**Baked Vegetable Manicotti:** Roasted vegetables mixed with ricotta cheese, mozzarella, and parmesan cheese. Rolled into a sheet of pasta and baked with homemade tomato sauce, served with garlic bread.

**2/20/2023-2/24/2023 Korean BBQ Ribs:** Full rack of baby back pork ribs, glazed with house made Korean BBQ sauce. Served with jasmine rice and chili flake pickled cucumbers. \$38

**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

### **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