

## Starters

<b>1/2 Pound Peel &amp; Eat Shrimp:</b>	<b>\$13</b>
served with cocktail sauce and lemons	
<b>Housemade French Onion Dip:</b>	<b>\$7</b>
served with U Club potato chips	
<b>Fried Pork Potstickers:</b>	<b>\$10</b>
8 served with sweet chili sauce	
<b>Cheese Curds:</b>	<b>\$9</b>
Served with house made roasted pepper aioli	
<b>Sweet Potato or French Fries:</b>	<b>\$5</b>

## Salads and Soup

<b>Soup of the day:</b>	<b>Cup \$4 Bowl \$6</b>
<b>Soup and Salad Combination:</b>	<b>\$10</b>
Small house or Caesar salad and cup of soup. Make it a wedge for \$2.	
<b>Caesar Salad:</b>	<b>\$10</b>
Romaine lettuce tossed with house made Caesar dressing, croutons, parmesan Cheese, and boiled egg.	
<b>Crab &amp; Lobster Salad:</b>	<b>\$14</b>
Mixture of crab & lobster salad mix with celery, onion, and mayonnaise served on a bed of romaine, cherry tomato, and crostini.	
<b>Wedge Salad:</b>	<b>\$9</b>
A wedge of iceberg topped with bleu cheese dressing, cherry tomatoes, red onion, chopped bacon, and bleu cheese crumbles.	
<b>Grilled BBQ Chicken Salad:</b>	<b>\$14</b>
Romaine, ranch dressing, roasted corn, tomatoes, scallions, red onion, cilantro, corn tortilla strips, avocado, and BBQ chicken breast.	
<b>Nicoise Salad:</b>	<b>\$11</b>
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.	
<b>Chicken Chopped Salad:</b>	<b>\$14</b>
Romaine, shredded cabbage, shredded carrots, diced tomatoes, scallions, shredded cheddar, cold ditalini pasta, cold diced chicken, and bacon tossed in Italian dressing.	
<b>B. E. L. T. Salad:</b>	<b>\$11</b>
Romaine lettuce tossed in ranch dressing and topped heavily with tomatoes, bacon, and chopped boiled eggs.	
Add chicken \$6; seared ahi tuna \$6; grilled salmon \$9; 6 jumbo grilled shrimp \$8	
<b>Salad Dressing choices:</b> 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

<b>8 oz. Forbes Burger:</b>	<b>\$14</b>
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. (add Bacon \$.099) Black Bean patty \$15, Grilled Chicken \$16, Grilled Salmon \$18	
<b>Blackened Prime Rib Sandwich:</b>	<b>\$21</b>
Cajun seasoned and blackened prime rib, toasted hoagie bun, lettuce, tomato, onion, creamy horseradish sauce.	
<b>Smoked Salmon BLTA:</b>	<b>\$15</b>
Toasted croissant, mayonnaise, lettuce, tomato, salmon gravlax, bacon, and avocado.	
<b>U-Club Deli Sandwich:</b>	<b>\$10</b>
<b>Breads:</b> Whole wheat, hearty white, marble rye, flour tortilla or buttery croissant, add 99¢ for gluten-free bun.	
<b>Meats:</b> roast beef, roast turkey, ham, herb chicken salad, egg salad	
<b>Cheese:</b> American, Swiss, Cheddar, Gouda and Provolone	
<b>½ Deli Sandwich and cup of soup:</b>	<b>\$10</b>

## Specialties

<b>Eggroll Bowl:</b>	<b>\$14</b>
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.	
<b>Shrimp and Peppers:</b>	<b>\$15</b>
6 jumbo sauteed shrimp, rice pilaf, and assorted peppers	
<b>Pesto Shrimp Flatbread:</b>	<b>\$15</b>
Naan flatbread topped with homemade pesto, roasted peppers, provolone cheese, jumbo shrimp, and finished with a balsamic syrup.	
<b>Ahi Tuna Lettuce Wrap:</b>	<b>\$16</b>
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.	
<b>Grilled Chicken Bacon Ranch Taco:</b>	<b>\$15</b>
3 Flour and corn tortillas topped with grilled chicken, bacon, lettuce, tomato, shredded cheddar cheese, ranch dressing, and served with U Club chips.	
<b>Steak &amp; Frites:</b>	<b>\$17</b>
6-ounce prime angus sirloin seasoned and grilled to medium rare served with some garlic herb seasoned frites and a roasted garlic aioli.	