

Dinner

Starters

Burrata & Romesco Dip: Served with toasted baguette. \$11

Chips and Guacamole: Seasoned tortilla chips and homemade guacamole. \$11

Shrimp Ceviche: Shrimp marinated with tomato, cucumber, cilantro, garlic, green onion, lime juice and served with seasoned tortilla chips. \$15

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

Cheeseburger Salad: 8-ounce Prime Angus beef seasoned and grilled to medium rare and melted American cheese. Served on topped of chopped iceberg lettuce, tomato, onion, bacon, chopped pickles and thousand island dressing. \$18

Crispy Butternut Squash Salad: Spinach, tossed with walnuts, feta, bacon shallot vinaigrette and topped with crispy butternut squash. \$16

Strawberry Avocado Salad: romaine and arugula blend tossed with sliced strawberry, avocado, red onion, walnut and raspberry vinaigrette. \$16

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

Entrees

Filet Mignon Au Poivre: Center cut prime angus filet pepper corn crusted and pan seared to medium rare served with a baked potato, grilled asparagus, and finished with a creamy Brandy peppercorn sauce. 6-ounce \$27 or 8-ounce \$31

Lamb Chops: 3 Petite T-bone lamb chops seasoned and grilled to medium rare, served with garlic chive mashed potatoes, grilled asparagus, and finished with a rosemary demi glaze. \$39

Shrimp Kebabs: 12 Jumbo Shrimp skewered with red onion and peppers, seasoned and grilled served on jasmine rice, with a mango relish. \$26

Chicken Nicoise: Chicken breast seasoned and pan roasted with blistered heirloom tomato, roasted red peppers, green beans, roasted fingerling potatoes, kalamata olives, and finished with a creamy dijon stoneground mustard sauce. \$20

Blackened Scallop: 4 Jumbo scallops seasoned with Cajun seasoning and blackened, served with lemon dill tzatziki, grilled asparagus, crispy prosciutto, and quinoa pilaf. \$37

Honey Miso Glazed Salmon Bowl: Seasoned and grilled Atlantic salmon glazed with a honey miso glaze served on top of jasmine rice, piles of cucumber, roasted corn, avocado, green onion, and mango relish. \$28

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 potatoes, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add an extra side \$2*



Weekly Dinner Specials

5/1/2023- 5/4/2023 Seafood Bouillabaisse: Clams, mussels, scallops, shrimp stewed in a rich tomato saffron broth with fingerling potato, fennel, peppers, onion, garlic, and parsley. Served with a toasted baguette. \$28

5/8/2023-5/12/2023 Hazelnut Crusted Halibut: Fresh Halibut encrusted with a blend of panko breadcrumbs and chopped hazelnut then sauteed and served on a creamy spinach risotto. \$30

5/15/2023-5/19/2023 Pork Schnitzel: Seasoned panko breadcrumb breaded pork loin, served pan fried with garlic chive mashed potato, vegetables and finished with a lemon, capers, and parsley gremolata.

5/22/2023-5/26/2023 Pistachio Crusted Mahi: Pistachio mixed with panko, herbs, and spices. Encrusted on mahi mahi, served with wild rice pilaf, vegetables, and finished with a miso beurre blanc. \$29

5/29/2023 Memorial Day Cookout

2 For \$39

Beef Enchiladas: Prime Angus beef braised with tomatoes, onion, spices, and herbs. Rolled in a flour tortilla and topped with Cotija cheese and baked. Served with pico de gallo and Spanish rice.

Pan Fried Blue Gill: Lightly breaded blue gill pan fried served with baked potato, vegetables, lemon, and tartar sauce.

Chicken Parmesan: Chicken breast breaded with panko and parmesan cheese then fried. Topped with mozzarella cheese and baked, served with linguine pasta and garlic bread.

Sesame Tofu Bowl: Jasmine rice topped with piles of cucumber, green onion, green beans, peppers, avocado, crispy tofu and finished with a sesame lemon vinaigrette.

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