

Dinner

STARTERS

Salt & Pepper Calamari: Seasoned and Fried calamari served with a lemon crack aioli. \$15

Reuben Rolls: Corned beef and sauerkraut rolled in eggroll skin and fried served with thousand island. (8) \$14

Black Bean Hummus: Blend of black bean with garlic, cilantro, salsa, topped with green onion and roasted corn served with corn tortilla chips. \$12

Roasted Beef Crostini: Crostini topped with thinly sliced prime angus beef, horseradish sauce and bleu cheese crumbles. (8) \$12

Homemade French Onion Dip: with our famous U Club potato chips. \$7

Chicken Tenders: Four-piece chicken tenders served with BBQ sauce. \$8

Fried Pork Potsticker: 8 crispy fried pork potsticker served with sweet chili sauce. \$10

Cheese Curds: Cheese curds with roasted pepper aioli. \$9

Bruschetta: Toasted crostini topped with marinated tomato, onion, garlic, fresh basil and balsamic finished with parmesan cheese. \$11

GREENS & 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 your choice of side. \$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 and your choice of side. \$21

Handhelds are served with your choice of U Club Potato Chips, Fresh Fruit, French Fries, Cottage Cheese, or Coleslaw. Add \$3 Sweet Potato Fries

Arugula & Carrot Salad: Ribbons of tri color carrots, avocado, green onion, cucumber, and arugula tossed with a garlic dill red wine vinaigrette. \$16

Roasted Corn & Cabbage Salad: Green cabbage tossed with roasted sweet corn, tomato, green onion, bell peppers, tri color carrots, tossed with a sweet corn vinaigrette. \$16

Mediterranean Salad: Arugula tossed in a Greek vinaigrette, thinly sliced red onion, tomato, sliced cucumber, roasted red peppers, feta cheese, and chickpeas. \$16

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

Wedge Salad: Half of a Iceberg lettuce head, bacon, tomatoes, bleu cheese, and croutons \$15

Add Chicken: \$5, Seared Ahi Tuna: \$8, Grilled Salmon: \$9, 6 Jumbo Grilled Shrimp: \$8

ENTREES

Each entrée is served with your choice of a house salad, Caesar salad, or a cup of soup, rolls and butter. Upgrade to a Small dinner wedge salad \$3

Shrimp & Peppers: 10 Sauteed jumbo shrimp, garlic, thyme, lemon juice and roasted red pepper served with veg du jour and wild rice pilaf. \$28

Steak Au Poivre: Prime angus beef tenderloin, peppercorn crusted and pan seared to medium rare, served with baked potato, veg du jour and Brandy peppercorn sauce. 6-ounce \$27 or 8-ounce \$31

Crispy Chicken Katsu Bowl: Panko breaded chicken breast deep fried served on top of a cold soba noodle salad, consists of cabbage, carrots, green onion, cucumber, avocado and finished with a mild curry sweet glaze. \$22

Prime Angus Beef Short Ribs: Short ribs marinated in olive oil, garlic, and brown sugar. Served grilled to medium rare with a garlic, lemon zest, cashew gremolata, garlic chive mashed potato, and veg du jour. \$30

Firecracker Salmon: Fresh Atlantic salmon marinated with garlic, ginger, oil, soy sauce, brown sugar, sriracha, and chili flake. Served grilled with jasmine rice and veg du jour. \$29

U Club Angus Prime Rib: Angus prime rib seasoned with garlic, herbs, and club spices, slow roasted and served with a loaded baked potato, veg du jour, and au jus. 10 oz. \$21, 12 oz. \$24, 14 oz. \$27

Sides: *Frenched Fries, garlic & chive whipped potato, baked potato, loaded baked potato, quinoa pilaf, and wild rice pilaf. Add \$3 Sweet Potato Fries; Add an extra side \$2*

AVAILABLE ONLY ON FRIDAY NIGHTS



Friday Fish Fry: Choice of fried, baked, breaded & pan fried, or blackened cod. Served with your choice of side, veg du jour, and coleslaw. \$16 Blackened \$0.99; Soup or Salad \$3

DESSERTS

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.