

# Dinner

## STARTERS

**Roasted Butternut Squash Hummus:** Served with toasted focaccia. \$11

**Salt & Pepper Fried Calamari:** Served with roasted pepper and tomato marinara. \$13

**Garlic Parmesan Potato Wedges:** Crispy fried potato wedges tossed in garlic butter, parsley, parmesan, and served with chipotle & paprika ranch. \$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 Potstickers:** 8 crispy fried pork potstickers 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 seasoned Angus prime rib served on a hoagie bun with 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*

**Mediterranean Cucumber & Zoodle Salad:** Cucumber and zucchini noodles tossed with spinach, kalamata olives, red onion, chickpeas, tomato, feta, and a lemon oregano vinaigrette. \$16

**Spinach & Bacon Salad:** Spinach, tomato, red onion, bacon, bleu cheese, and walnuts tossed in a warm apple cider, roasted garlic, and bacon vinaigrette. \$15

**Apple and Craisin Salad:** Arugula, diced celery, craisins, cheddar cheese, apples, and red onion tossed in a cider yogurt dressing \$14

**Caesar Salad:** Romaine tossed with house Caesar dressing then topped with parmesan cheese, croutons, and a hard-boiled egg. \$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 cup of soup, rolls and butter. Upgrade to a Small dinner wedge salad \$3*

**Cajun Steak Bites:** Prime angus sirloin bites- hot sauteed with Cajun seasoning then finished with butter, garlic, and parsley, served with garlic chive mashed, and toasted focaccia. \$27

**Chicken Pot Pie:** Tender white meat chicken braised in a rich creamy sauce with herbs, garlic, celery, carrots, onion, and potato and topped with a flakey pastry then baked. \$18

**Prime Angus Filet Mignon:** Center cut prime angus beef tenderloin, seasoned, and grilled to medium rare, served with baked potato, veg du jour, and au jus. 6-ounce \$27 or 8-ounce \$31

**Bang Bang Shrimp Bowl:** Cilantro lime rice topped with purple cabbage, shredded carrots, edamame, roasted red pepper, sliced avocado, and 8 crispy tempura shrimp tossed in bang bang sauce. \$29

**Grilled Salmon:** Seasoned Atlantic salmon grilled to medium served with wild rice pilaf, veg du jour, and finished with a lemon beurre blanc. \$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.*

**11/2/2023 & 11/3/2023- New Menu Start. Honey Walnut Shrimps- 10** Jumbo crispy tempura shrimp tossed in a sweet, toasted walnut and garlic savory sauce served with a side of fried rice. \$26

**11/6/2023, 11/9/2023, and 11/10/2023- Pork Chop Sinatra-**14-ounce Frenched bone in pork chop seasoned and grilled, then topped with a buttery garlic & parmesan breadcrumb crust, served with garlic chive mashed, veg du jour, then finished with a garlic cream sauce. \$29

**11/9/2023 2 for \$39**

\* **Shrimp DeJonghe-** 6 jumbo shrimp topped with garlic herb buttery breadcrumbs then baked, served with wild rice pilaf, and veg du jour.

\***Bacon Wrapped Pork Medallion-** Pork medallion cuts wrapped in applewood smoked bacon then grilled, served with baked potato, veg du jour, and topped with a sweet & sour apple chutney.

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

\***Coq au Vin Blanc-** Bone in airline chicken breast seared and braised in a rich white wine, chicken broth with aromatic herbs, mushrooms and onion served with garlic chive mashed and veg du jour.

**11/13/2023 Chili Cook off Buffet.**

**11/16/2023 and 11/17/2023- Crab & Lobster Stuffed Orange Roughy-** Orange roughy stuffed with crab and lobster stuffing and baked, served with wild rice pilaf, veg du jour, and finished with a lemon beurre blanc. \$28

**11/20/2023- Salmon Cakes-**Fresh salmon mix with garlic, herbs, onions, peppers, then panko pan fried, served with dill crème fraiche, wild rice pilaf, and veg du jour. \$24

**11/27/2023,11/30/2023, and 12/1/2023-Meatloaf-** Seasoned prime angus beef with peppers, onion, herbs, garlic, and formed into a loaf then baked. Served with garlic chive mashed potato, veg du jour, and gravy. \$23.00