

Dinner

STARTERS

Battered Fried Avocado: Served with chipotle ranch. \$12

Shrimp Cocktail: 8 Jumbo Shrimp Served with cocktail sauce and lemons. \$15

Loaded Fries: Crispy french fries topped with green onion, roasted corn, bacon, sliced jalapenos, and Monterey Jack cheese sauce. \$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 crostinis topped with marinated tomato, onion, garlic, fresh basil, and balsamic then 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, and 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 and 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

Wedge Salad: Large wedge of iceberg lettuce topped with heirloom tomato, onion, bacon, bleu cheese crumbles, and bleu cheese dressing. \$15

Nicoise Salad: A 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. \$16

Caesar Salad: Romaine tossed with house Caesar dressing topped 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

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

Garlic Brown Sugar Glazed Salmon: Seasoned and grilled fresh Atlantic salmon glazed with a garlic brown sugar glaze and served veg du jour and dill roasted red potatoes. \$30

Burrata, Pea, & Prosciutto Tortellini: Sauteed shallots, garlic and peas tossed with a cheese tortellini then finished with butter, parsley, lemon zest, red chili flakes, shaved prosciutto, and burrata cheese. \$22

Spinach & Bacon Stuffed Chicken: Blend of chopped bacon, garlic, spinach, and herb cream cheese mix stuffed into a chicken breast and baked with white wine and butter, served with garlic chive mashed, veg du jour, and finished with a garlic cream sauce. \$25

U Club Angus Prime Rib: Angus prime rib seasoned with garlic, herbs, and club spices, slowly 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.

Specials

April Weekley Specials

4/1/2024 & 4/5/2024 Rainbow Trout- Seasoned Rainbow Trout lightly floured and sauteed with lemon, capers, and brown butter served with wild rice and veg du jour. \$30.

4/8/2024, 4/11/2024 & 4/12/2024 Bacon Wrapped Pork Medallions- Pork medallion cuts, wrapped in applewood smoked bacon and grilled, served with baked potato, veg du jour then topped with a sweet & sour apple chutney. \$35

4/15/2024, 4/18/2024 & 4/19/2024 Shrimp DeJonghe- 10 jumbo shrimp topped with garlicky herb, buttery breadcrumbs, and baked, served with wild rice pilaf, and veg du jour. \$30

4/18/2024 2 For \$40

Baked Chicken- Half bone in chicken seasoned with garlic, herbs, spices then roasted, served with baked potato, veg du jour, and pan gravy.

Bee®Enchiladas- Prime angus beef braised in a rich chili tomato sauce. Rolled up in a flour tortilla with chihuahua cheese and baked, served with Spanish rice, and guacamole.

Baked Tilapia- Seasoned tilapia baked with white wine, butter, and lemon juice, served with wild rice pilaf, and veg du jour.

Sweet & Sour ToFu- Crispy fried tofu tossed with peppers, onion, pineapple, house made sweet and sour sauce, jasmine rice, and green onion.

4/22/2024, 4/25/2024 & 4/26/2024 Carved Herb Roasted Pork loin- Pork loin seasoned with garlic, herbs, and spices then slow roasted, served with garlic chive mashed, veg du jour, and gravy. \$25

4/29/2024, 5/2/2024 & 5/3/2024 Twin Lobster- 2 6-ounce cold water lobster tails, split open, seasoned, and broiled then served with drawn butter, baked potato, and veg du jour. \$39

Dinner

STARTERS

Battered Fried Avocado: Served with chipotle ranch. \$12

Shrimp Cocktail: 8 Jumbo Shrimp Served with cocktail sauce and lemons. \$15

Loaded Fries: Crispy french fries topped with green onion, roasted corn, bacon, sliced jalapenos, and Monterey Jack cheese sauce. \$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 crostinis topped with marinated tomato, onion, garlic, fresh basil, and balsamic then 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, and 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 and 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

Wedge Salad: Large wedge of iceberg lettuce topped with heirloom tomato, onion, bacon, bleu cheese crumbles, and bleu cheese dressing. \$15

Nicoise Salad: A 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. \$16

Caesar Salad: Romaine tossed with house Caesar dressing topped 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

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

Garlic Brown Sugar Glazed Salmon: Seasoned and grilled fresh Atlantic salmon glazed with a garlic brown sugar glaze and served veg du jour and dill roasted red potatoes. \$30

Burrata, Pea, & Prosciutto Tortellini: Sauteed shallots, garlic and peas tossed with a cheese tortellini then finished with butter, parsley, lemon zest, red chili flakes, shaved prosciutto, and burrata cheese. \$22

Spinach & Bacon Stuffed Chicken: Blend of chopped bacon, garlic, spinach, and herb cream cheese mix stuffed into a chicken breast and baked with white wine and butter, served with garlic chive mashed, veg du jour, and finished with a garlic cream sauce. \$25

U Club Angus Prime Rib: Angus prime rib seasoned with garlic, herbs, and club spices, slowly 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.

Specials

April Weekley Specials

4/1/2024 & 4/5/2024 Rainbow Trout- Seasoned Rainbow Trout lightly floured and sauteed with lemon, capers, and brown butter served with wild rice and veg du jour. \$30.

4/8/2024, 4/11/2024 & 4/12/2024 Bacon Wrapped Pork Medallions- Pork medallion cuts, wrapped in applewood smoked bacon and grilled, served with baked potato, veg du jour then topped with a sweet & sour apple chutney. \$35

4/15/2024, 4/18/2024 & 4/19/2024 Shrimp DeJonghe- 10 jumbo shrimp topped with garlicky herb, buttery breadcrumbs, and baked, served with wild rice pilaf, and veg du jour. \$30

4/18/2024 2 For \$40

Baked Chicken- Half bone in chicken seasoned with garlic, herbs, spices then roasted, served with baked potato, veg du jour, and pan gravy.

Bee®Enchiladas- Prime angus beef braised in a rich chili tomato sauce. Rolled up in a flour tortilla with chihuahua cheese and baked, served with Spanish rice, and guacamole.

Baked Tilapia- Seasoned tilapia baked with white wine, butter, and lemon juice, served with wild rice pilaf, and veg du jour.

Sweet & Sour ToFu- Crispy fried tofu tossed with peppers, onion, pineapple, house made sweet and sour sauce, jasmine rice, and green onion.

4/22/2024, 4/25/2024 & 4/26/2024 Carved Herb Roasted Pork loin- Pork loin seasoned with garlic, herbs, and spices then slow roasted, served with garlic chive mashed, veg du jour, and gravy. \$25

4/29/2024, 5/2/2024 & 5/3/2024 Twin Lobster- 2 6-ounce cold water lobster tails, split open, seasoned, and broiled then served with drawn butter, baked potato, and veg du jour. \$39