



STARTERS

Battered Fried Avocado: Served with chipotle 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 Potsticker: 8 crispy fried pork potstickers 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-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 \$15, Grilled Chicken \$16, Grilled Salmon \$18

Prime Rib Sandwich: 10- ounce Angus prime rib seasoned then served on a hoagie bun with lettuce, tomato, onion, creamy horseradish sauce, and your choice of side. \$21

Chimichurri Steak Sandwich: 12-ounce prime angus new strip seasoned and grilled to medium rare, on toasted ciabatta bread with chimichurri aioli, lettuce, tomato, and onion- served with a dill roasted fingerling potato. \$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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, avocado, all tossed with a raspberry vinaigrette. \$16

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

Add Grilled 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 and, rolls and butter. Upgrade to a Small dinner wedge salad \$3

Gorgonzola Crusted Prime Angus Filet Mignon: Center cut prime angus beef tenderloin, seasoned, and grilled to medium rare, topped with gorgonzola cheese and breadcrumb mixture, served with baked potato, veg du jour and au jus. 6-ounce \$31 or 8-ounce \$35

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled- served with wild rice pilaf, veg du jour, and finished with a lemon dill Beurre Blanc. \$30

Garlic Grilled Shrimp: 10 Jumbo grilled shrimp brushed with garlic butter served on a bruschetta orzo pasta salad and finished with a pesto aioli. \$27

Cheese & Pimento Crusted Chicken: Sauteed chicken breast topped with a pimento, herb, and garlic cheese then baked- served with garlic chive mashed and veg du jour. \$21

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, Fish Reorder: \$5, Blackened \$0.99; Soup or Salad \$3

July Weekly Specials



July 5th:

- **Veal Piccata-** Lightly floured Veal cutlet sauteed with capers, lemon juice, and butter- served with wild rice pilaf, and veg du jour. \$28
- **Salmon Cakes-** Fresh salmon mix with garlic, herbs, onions, peppers, and panko then pan fried, served with dill crème fraiche, wild rice pilaf, and veg du jour. \$24

July 11th & 12th:

- **Cashew Crusted Seabass-** Seabass encrusted with chopped cashews, panko breadcrumbs, garlic and sauteed. Served with wild rice pilaf, veg du jour and lemon dill beurre blanc. \$28
- **10-Ounce Filet-** Braveheart prime angus filet mignon seasoned and grilled to medium rare, loaded baked potato, veg du jour. \$39

July 18th & 19th:

- **Chipotle Honey Glazed Baby Back Ribs-** Full rack of baby back ribs grilled and glazed with a smokey chipotle honey glazed- served with potato salad, and coleslaw. \$28
- **NY Strip Sinatra-** 14-ounce prime angus NY strip, seasoned and grilled, topped with a garlicky cracker crumbs and garlic cream sauce- served with baked potato, and veg du jour. \$34

AVAILABLE ONLY ON THURSDAY, JULY 18TH TWO FOR \$40 DINNER

- **Blackened Catfish-** Seasoned with Cajun seasoning and blackened served with corn maux choux, and red beans and rice.
- **Chicken Cordon Bleu-** Chicken breast stuffed with Swiss cheese and ham. Breaded with panko and fried- served with garlic chive mashed, veg du jour, and garlic cream sauce.
- **Steak Kabobs-** Seasoned Prime angus sirloin skewered with peppers and onions, then grilled- served with barley pilaf, and finished with green Salsa Verde.
- **Hoisin Glazed Tofu Bowl-** Firm tofu glazed with hoisin sauce and baked served on cilantro lime rice, pickled carrots, cucumber, and cabbage.



July 25th & 26th:

- **Chicken Marsala-** Lightly floured chicken breast sauteed with garlic, wild mushrooms, and deglazed with Marsala wine, then finished with parsley, butter, and chicken stock- served with wild rice pilaf and veg du jour. \$26
- **Horseradish Encrusted NY Strip-** Seasoned 14-ounce Prime angus beef - horseradish and panko encrusted- served with baked potato, veg du jour, and Au Jus. \$31