

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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.

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6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

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DESSERTS

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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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

June Weekley Specials

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6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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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*

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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, Add a piece of fish-to-fish fry for \$5.00.

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

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Specials

June Weekley Specials

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6/13/2024 2 For \$40

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Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

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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

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

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6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

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Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

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June Weekley Specials

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Dinner

STARTERS

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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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

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Specials

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

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6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

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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

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Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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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

June Weekley Specials

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6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

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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*

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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, Add a piece of fish-to-fish fry for \$5.00.

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

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Specials

June Weekley Specials

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6/13/2024 2 For \$40

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Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

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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

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

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6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

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Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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Dinner

STARTERS

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

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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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

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Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

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6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

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6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 is \$15, Chicken \$16, Grilled Salmon \$18

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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

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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

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Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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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

June Weekley Specials

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6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

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Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

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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*

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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, Add a piece of fish-to-fish fry for \$5.00.

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

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Specials

June Weekley Specials

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6/13/2024 2 For \$40

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Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

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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

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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*

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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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

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6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 Chicken: \$5, Seared Ahi Tuna: \$8, Grilled Salmon: \$9, 6 Jumbo Grilled Shrimp: \$8

ENTREES

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Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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June Weekley Specials

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Dinner

STARTERS

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

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STARTERS

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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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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

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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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

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Specials

June Weekley Specials

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6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 is \$15, Chicken \$16, Grilled Salmon \$18

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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

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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

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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- (not all you can eat)



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, Add a piece of fish-to-fish fry for \$5.00.

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

June Weekley Specials

6/3/2024, 6/6/2024, & 6/7/2024 BBQ Glazed Twin Chops-2 5-ounce pork chops, seasoned, grilled then glazed with BBQ sauce, served with loaded baked potato, and veg du jour. \$24

6/10/2024, 6/13/2024, & 6/14/2024 Bacon Wrapped Pork Medallion- 2 bacon wrapped pork tenderloin, seasoned and grilled, served with garlic chive mashed potatoes, veg du jour and finished with a bourbon pepper corn sauce. \$28

6/17/2024, 6/20/2024, & 6/21/2024 Lemon Pepper Red Snapper- Red snapper seasoned with fresh lemon zest and fresh cracked pepper, served sauteed with butter, wild rice pilaf, and veg du jour. \$30

6/27/2024 & 6/28/2024 Filet Mignon- 10-ounce prime angus filet seasoned with butter and herbs then basted to medium rare, served with baked potato and veg du jour. \$39

6/13/2024 2 For \$40

BBQ Ribs- Half rack of BBQ ribs served with baked beans and coleslaw.

Baked Orange Roughy- Seasoned orange roughy baked with butter and white wine, served with wild rice pilaf and veg du jour.

Vegetarian Chili Mac- Seasonal vegetables braised with kidney beans, chili spices and tossed with macaroni noodles then topped with fresh green onion and cheddar cheese.

Mongolian Beef- Thinly sliced sirloin stir-fry with green onion in a sweet and savory soy sauce, served with jasmine rice.

Dinner

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 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

Strawberry & Raspberry Vin. Salad: Mix greens, fresh strawberry, toasted almonds, bleu cheese crumbles, red onion, and avocado, 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 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

Grilled Salmon: Fresh Atlantic salmon seasoned and grilled, served with roasted corn, avocado salsa, cilantro lime rice, and chimichurri. \$30

Refreshing Gazpacho: Chilled hearty tomato, garlic, basil, peppers, onion, parsley, and avocado soup served with garlic toasted ciabatta bread. \$12

Bang Bang Shrimp Bowl: 7 jumbo tempura shrimp, tossed with bang bang sauce, cilantro lime rice, roasted red peppers, sliced avocado, sliced cucumber, red cabbage, and crispy wonton strips. \$23

Steak Au Poivre: 14- ounce New York strip, peppercorn crusted, and pan roasted to medium rare, served with a baked potato, veg du jour then finished with a Brandy peppercorn demi glaze. \$31

Pecan Encrusted Red Snapper: Red snapper encrusted with pecans, herbs, garlic, and spices then baked, served wild rice pilaf, veg du jour, and lemon wedge. \$32

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

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