

STARTERS

SOUPS

SALADS

Chicken Tenders \$8

4 Chicken Tenders, B.B.Q. Sauce

Fried Pork Potsticker \$10

8 Pork Potsticker, Sweet Chili Sauce

Cheese Curds \$9

Cheese Curds, Roasted Red Pepper Aioli

Bruschetta \$11

Toasted Cristini, Tomato, Onion Garlic, Fresh Basil, Balsamic Glaze, Parmesan Cheese

Reuben Rolls \$12

8 Fried Reuben Rolls, Russian Relish Sauce.

Cup \$7 Bowl \$8
Soup Of The Day
Chili

HANDHELD

8oz. Forbes Burger \$18

Brioche Bun, Lettuce, Tomato, Onion, French Fries
Add: Bacon \$2

Sub:

Chipotle Black Bean Burger \$15

Chicken Breast \$16

Grilled Salmon \$18

Prime Rib Sandwich \$23

10oz Angus Prime Rib, Lettuce, Tomato, Onion, Creamy Horseradish Sauce, French Fries

Caesar Salad \$15

Romaine Lettuce, Egg, Parmesan Cheese, Caesar Dressing

Wedge Salad \$15

Wedge of Iceberg Lettuce, Heirloom Tomato, Onion, Bacon, Bleu Cheese, Bleu Cheese Dressing

Greek Salad \$16

Romaine, Feta, Kalamata Olives, Tomato, Onion, Cucumber, Oregano Feta Vinaigrette.

Dinner Side Salad \$7

Romaine Lettuce, Heirloom Tomato, Cucumber, Croutons
Your Choice Of Dressing
Add Grilled Chicken: \$7, Seared Ahi Tuna: \$10, Grilled Salmon: \$13, 6 Jumbo Grilled Shrimp: \$12

Small Plates

Beef Enchilada \$12

Flour Tortilla, Adobo Braised Beef, Enchilada Sauce, Cheddar Cheese, Pico De Gallo.

Scallops \$14

2 Jumbo Scallops, Sesame Soy, Sauteed Spinach.

Elote Deviled Eggs \$10

6 Deviled Eggs, Roasted Corn, Chipotle Sauce, Cotija Cheese

Wild Mushroom Risotto \$12

Arborio Rice, Heavy Cream, Parmesan Cheese, Wild Mushrooms

Entrees

Grilled Salmon \$30

Atlantic Salmon, Wild Rice Pilaf
Vegetable Du Jour, Dill Lemon Beurre Blanc

University Club Prime Rib

Slow Roasted Angus Prime Rib, Baked Potato, Au Jus,
Vegetable Du Jour
10oz. Cut: \$23; 14oz. Cut: 29; 18oz. Cut: 36

Surf & Turf \$55

6oz Filet, Lemon Garlic Scallops, Pesto Orzo,
Vegetable Du Jour, Au Jus

Lemon Brown Butter Trout \$26

Fresh Rainbow Trout, Lemon, Brown Butter, Wild Rice Pilaf,
Vegetable Du Jour

Honey Garlic BBQ Chicken \$24

Semi Boneless Half Chicken, Honey Garlic BBQ Sauce,
Garlic Chive Mashed, Vegetable Du Jour

Beef Mongolian Stir Fry Noodles \$23

Beef, Sliced Onion, Green Onion, Noodles, Mongolian Sauce

Friday Night Fish Fry \$20

Fresh Atlantic Cod, French Fries, Coleslaw
Choice Of: Fried, Baked, or Breaded and Pan Fried
Blackened Add: \$1
Fish Reorder \$8

Desserts

University Club Famous Turtle Sundae \$7

Vanilla Ice Cream, Chocolate and Caramel Sauce, Pecans, Whipped Cream

Brownie Ala Mode \$9

Homemade Brownie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

Strawberry Short Cake \$9

Pound Cake, Macerated Strawberry, Whipped Cream

Chef's Fresh Pie \$9