

STARTERS

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

Potato Croquettes \$11

Served With Pesto Aioli

SOUPS

Cup \$7/ Bowl \$8/
Soup Of The Day
Turkey Noodle

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

SALADS

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

Chopped Salad

Romaine, Cabbage, Tomato, Onion,
Bacon, Ham, Cucumber, Bleu Cheese
Crumbles, Ditalini Pasta,
Italian Dressing \$16

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

Ahi Tuna Taco \$16

Sesame Seared Ahi Tuna, Cabbage, Cotija
Cheese, Tomatillo Salsa, White Corn
Tortilla

Shrimp Scampi \$16

5 Jumbo Shrimp, Parsley, White Wine,
Chili Flake, Toasted Baguette

Prosciutto Burrata Toast \$14

Toasted Baguette, Burrata, Heirloom
Grape Tomato, Balsamic Reduction,
Prosciutto

Garlic & Herb Steak Bites \$16

Served On Garlic Chive Mashed

Desserts

University Club Famous Turtle Sundae

Vanilla Ice Cream, Chocolate And
Caramel Sauce, Pecans, Whipped Cream
\$7

Brownie Ala Mode

Homemade Brownie, Vanilla Ice Cream,
Chocolate Sauce, Whipped Cream
\$9

Chocolate Pots De Crème

Topped with Whipped Cream
\$9

Chef's Fresh Pie

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

Friday Night Fish Fry \$20

Fresh Atlantic Cod, French Fries, Vegetable Du Jour, Coleslaw

Choice Of:

Fried, Baked, Or Breaded And Pan Fried

Blackened Add: \$1

Fish Reorder \$8

Duck \$43

Seared Duck Breast, Leg Confit, Herb Risotto, Calvados Sauce

Steak Frites \$48

14-Ounce Prime Angus NY Strip, Seasoned Frites, Bearnaise Sauce

Seared Chicken Butternut Squash Ravioli \$20

Butternut Ravioli, Asparagus, Shallots, Sage, Parsley, Garlic, Butter,
and Pecorino Romano.

Pork Chop \$22

12- Ounce Pork Chop, Baked Potato, Veg Du Jour, Apple Bacon Jam

Turkey Stroganoff \$18

Garlic, Herbs, Wild Mushrooms, Sour Cream, Egg Noodles,
And Turkey