

STARTERS

Chicken Tenders \$8

4 Chicken Tenders, B.B.Q. Sauce

Taco Dip \$10

Chipotle Cream Cheese, Roasted Pepper, Shredded Cheddar, Pico De Gallo, Tortilla Chips

Fried Mozzarella \$10

Served with Marinara

Potato Latkes \$11

Served with Caramelized Onion Apple Chutney

Fried Avocado \$12

Served with Chipotle Ranch

Meatball Marinara \$12

Served with Garlic Bread

SOUPS

**Cup \$7/ Bowl \$8/
Soup Of The Day
Shepherd's Pie Soup**

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

Cajun Grilled Pork Chop

Sandwich \$18

Pork Chop, Cajun Seasoning, Lettuce, Tomato, Onion, Ciabatta Bun, Whole Grain Mustard Aioli, 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

Apple & Greens Salad \$16

Acadian Mixed Greens, Granny Smith Apples, Craisin, Walnuts, Blue Cheese, Honey Cider Dressing

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 Medallion \$20

4-Ounce, Cracked Black Pepper Brandy Sauce, Garlic Chive Mashed

Shrimp Dijon \$16

5 Jumbo Shrimp, Parsley, White Wine, Chili Flake, Garlic Parmesan Breadcrumbs, Linguine Pasta

Chicken Burrata Parmesan \$16

Garlic Parmesan Breadcrumbs, Linguine Pasta, Burrata, Marinara

Beef & Potato Casserole \$15

Potatoes, Green Onion, Cheddar Cheese, Prime Angus Ground Chuck

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

Carrot Bundt Cake

Topped with Butter Cream cheese Frosting
\$9

Chef's Fresh Pie

Entrees

Grilled Salmon \$30

Atlantic Salmon, Crispy Rice Noodles, Ginger Sesame Soy Glaze, Chili Lime Slaw

Filet Mignon \$38

Grilled 7-ounce Filet, Baked Potato, Veg Du Jour, Au Jus

Duck \$37

Pan Roasted Duck Breast, Garlic Chive Mashed, Veg Du Jour, Cherry Port Sauce

Pan Roasted Chicken \$21

Chicken Breast, Oven Dried Roma Tomato, Artichokes, Arugula, White Wine Pan Sauce, Garlic Chive Mashed

Lobster Frites \$24

Fries, Red Peppers, Green Onion, Celery, Old Bay Aioli, Garlic Butter Poached Lobster

Beef Stew Bread Bowl \$21

Great Harvest Whole Wheat Bread Bowl, Hearty House Made Beef Stew

Bang Bang Shrimp Bowl \$23

9 Jumbo Tempura Shrimp, Bang Bang Sauce, Jasmine Rice, Avocado, Cabbage, Sesame Seeds, Crispy Wontons, Roasted Red Pepper

University Club Prime Rib

(Available Thursday & Friday Only)

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