UNIVERSITY CLUB
OF ROCKFORD

Dinner

EST. 1911

Bowl $14
Soup Of The Day
Lobster Bisque

Appetizers

Popcorn Chicken Fritters $11
Served With BBQ Sauce

Bruschetta $14
Marinated Tomato, Basil, Garlic, Crostini, Balsamic Reduction

Seafood Tower $125
Shrimp, Oysters, Snow Crab Legs, Lobster Tail, Assorted Condiments

Mini Crab Cake $16
Served with a Dill Dijon Lemon Aioli

Oysters Rockefeller $19
Butter Sauce, Spinach, Garlic Breadcrumbs

Macaroni & Smoked Gouda Bites $17
Served with Chili Crisp Ranch

Salads

Caesar Salad $17
Romaine, Caesar Dressing, Croutons, Parmesan, Boiled Egg

Wedge Salad $17
Iceberg, Bacon, Red Onion, Heirloom Tomato, Bleu Cheese Crumbles, Bleu Cheese Dressing

Spinach Chopped Salad $17
Raspberry Vinaigrette, Pomegranate, Pecans, Bleu Cheese Crumbles, Apples, Craisin, Quinoa

Side Caesar or Side House 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

Salad Dressing Choices
Raspberry Vinaigrette, French Dressing, Thousand Island, Caesar, Ranch, Creamy Bleu Cheese, Stoneground Mustard Vinaigrette, Italian, Balsamic Vinaigrette, and Honey Mustard.

Small Plates

Beef Medallion $22
4oz. Beef Tenderloin, Cabernet Demi Glaze Reduction, Garlic Chive Mashed

Shrimp Burrata Pasta $18
Vodka Pasta Sauce, Tortellini, Burrata, Jumbo Shrimp

Prime Rib Carne Asada Tacos $17
Corn Tortilla, Salsa Fresca, Guacamole

Ahi Tuna $19
Sesame Crusted Ahi Tuna, Soba Noodle Salad, Wasabi Aioli

Off The Grill

Filet Mignon $48
8oz. Beef Tenderloin, Cabernet Reduction, Baked Potato, Veg Du Jour

New York Strip Sinatra $50
14-ounce NY Strip, Topped with Parmesan Breadcrumbs, Garlic Cream Sauce, Baked Potato, Veg Du Jour

Salmon $36
Atlantic Salmon, Wild Rice Pilaf, Dill Lemon Beurre Blanc, Veg Du Jour

Berkshire Pork Chop $45
14-Ounce Bone in Pork Chop, Bacon Apple Compote, Garlic Chive Mashed, Veg Du Jour

Grilled Shrimp & Scallop Kabobs $55
Grilled Jumbo Shrimp & Scallops, Jasmine Rice, Jicama Cucumber Relish, Thai Coconut Curry Sauce

Entrees

Lobster Tail & Frites $65
Twin 8-Ounce Lobster Tails, Frites, Cajun Saffron Aioli, Clarified Butter, & Lemon

Dover Sole Almondine $45
Sauteed Dover Sole, Brown Butter, Lemon, Almonds, Wild Rice Pilaf, Veg Du Jour

Beef Pappardelle Ragu $30
Prime Angus Beef Braised with Aromatic Vegetables, Cabernet, Herbs, Tomato Sauce, Pappardelle Pasta

Butternut Squash & Wild Mushroom Risotto $26
Arborio Rice, Herbs, Butternut Squash, Wild Mushroom Blend, Parmesan, Butter, Heavy Cream

Chicken Vesuvio Skillet $26
Crispy Pan-Fried Chicken Breast, Peas, Herbs Roasted Yukon Potato, Lemon Garlic White Wine Sauce