



Table 1911 - Supper Club Menu

Appetizers

Shrimp Cocktail \$16

6 Jumbo Shrimps, Cocktail Sauce, Lemons

Chicken Tenders \$10

4 Piece Chicken Tenders, BBQ Sauce

Baked Clams \$17

Chopped Clams, Garlic Breadcrumbs, Lemons

Lobster Collins \$21

Chunks of Lobster, Garlic Breadcrumbs,
Lemons

Oysters Rockefeller \$20

6 Blue Point, Garlic Spinach, Bearnaise

Fried Onion Rings \$11

Chipotle Ranch

Garlic Steak Bite \$16

Sauteed Beef Tenderloin, Garlic, Warm Bread

Carpaccio of Beef \$16

Thinly Sliced Tenderloin, Capers,
Shaved Parmesan, Micro Greens,
Ground Pepper, Olive Oil, Crostini

Soup & Salad

Soup of The Day: Cup \$7 Bowl \$9

Baked French Onion Soup: \$10

Caesar Salad \$17

Romaine Lettuce Tossed with Housemade Caesar
Dressing, Croutons, Parmesan Cheese and
Boiled Egg

Spinach Salad \$17

Spinach, Red Onion, Sliced Egg,
Sliced Mushroom,
Cheddar Cheese, Hot Bacon Dressing

Dinner Salad \$7

Romaine Lettuce, Heirloom Tomato, Cucumber,
Croutons Your Choice of Dressing

Add Grilled Chicken: \$7,

Seared Ahi Tuna: \$12, Grilled Salmon: \$13,

6 Jumbo Grilled Shrimp: \$16

Salad Dressing Choice

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

Off The Grill

8oz. Forbes Burger \$18

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

Grilled Salmon \$36

Atlantic Salmon, Choice of Side, Veg Du Jour, Dill Beurre Blanc

10oz. Filet Mignon \$42

16oz. Ribeye Steak \$45

5oz. Filet Mignon \$26

14oz NY Strip \$40

All Steaks Come with Au Jus, Veg De Jour & Choice of Side

Au Gratin Potato, Baked Potato, Sweet Potato Fries, French Fries,
Garlic Chive Mashed

Enhancements:

Gorgonzola Crust: \$5

6oz. Lobster Tail: \$28

Oscar Style (Crabmeat,

6 Jumbo Grilled Shrimp: \$16

Bearnaise Sauce \$5

Bearnaise, Asparagus): \$12

Sauteed Wild Mushrooms: \$7

Classics

BBQ Baby Back Ribs

Half Rack \$24

Full Rack \$30

Coleslaw & Fries

Pan Fried Walleye \$30

Coleslaw & Fries

Club Favorites

Chicken Marsala \$25

Chicken Breast, Shallots, Garlic, Wild Mushrooms, Marsala, Demi Glaze, Tagliatelle Pasta

Veal Piccata \$33

Lemon, Capers, Parsley, Butter, Garlic, White Wine, Tagliatelle Pasta

Frutti Di Mare \$38

Lobster, Shrimp, Mussels, Clams, Tagliatelle Pasta, Herbs, White Wine, Tomato Sauce

Beef Stroganoff \$25

Rich Creamy Wild Mushroom Sauce, Herbs, Sour Cream, Egg Noodles

Liver & Onions \$21

Beef Liver, Caramelized Onion, Bacon, Au Jus, Garlic Chive Mashed, Veg Du Jour

All Entrees Are Served with Your Choice of Soup of The Day, Dinner Salad, or Side Caesar Salad

Friday Night Specials

University Club Prime Rib

Slow Roasted Angus Prime Rib, Baked Potato, Au Jus, Vegetable Du Jour

10oz. Cut: \$29 14oz. Cut: \$37 18oz. Cut: \$45

Fish Fry \$20

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

Choice Of: Fried, Baked, or Pan Fried

Blackened Add: \$2; Fish Reorder \$8

Desserts

Chocolate Cake Tower \$16

Whipped Cream

Pineapple Upside Down Cake

\$9

Whipped Cream, Cherry

Chefs Pie \$9

Ask Your Server For Details

U Club Turtle Sundae \$9

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

U Club Brownie ala Mode \$9

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

Ice Cream Drinks

Grasshopper \$15.50

Crème de Mint and Crème de Cacao

Brandy Alexander \$15.50

Brandy and Crème de Cacao

Nutty Irishman \$15.50

Frangelico and Bailys Irish Cream

Golden Cadillac \$15.50

Galliano and Crème de Cacao

White Dove \$15.50

Amaretto and Crème de Cacao

Butterball \$15.50

Butterscotch and Baileys Irish Cream