UNIVERSITY CLUB OF ROCKFORD

Dinner

EST. 1911

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Cup $7 Bowl $9
Soup Of The Month
Classic Chili

Appetizers

Shrimp Cocktail $18
Served with Cocktail Sauce, Lemons

Goat Cheese & Strawberry Crostini's $12
Creamy Goat Cheese, Strawberry Jam

Tuna Wonton Crisps $18
Grilled Ahi Tuna, Wonton Crisp
Wasabi Cream Cheese, Soy Sauce

Chilled Crab Claws $20
Chilled Crab Claws, Mustard Sauce, Lemon

Candied Bacon $13
Crispy Thick Bacon, Brown Sugar, Maple Syrup
Cajun Seasoning

Baked Brie $14
Brie Cheese, Cranberry, Candied Pecans, Bread

Salads

Caesar Salad $13
Romaine, Caesar Dressing, Croutons, Parmesan, Boiled Egg

Sweet Potato & Apple Quinoa Salad $16
Arugula, Quinoa, Roasted Sweet Potato, Bleu Cheese Crumbles, Granny Smith Apples, Walnuts, Honey Mustard Vinaigrette

Pear & Gorgonzola Salad $15
Arugula, Pears, Gorgonzola, Candied Pecans, Balsamic Vinaigrette

Side Caesar or Side House Salad $7
Romaine Lettuce, Heirloom Tomato, Cucumber, Croutons Your Choice of Dressing

Add Grilled Chicken: $7, Seared Ahi Tuna: $12, Grilled Salmon: $13, 5 Jumbo Grilled Shrimp: $12

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

Small Plates

Beef Medallion $22
4oz. Beef Tenderloin,
Cabernet Reduction, Mashed Potato

Maple Gochujang Ahi Tuna $18
Sweet- Spicy Korean Glazed,
Jasmine Rice, Cucumber Relish

Chicken Fried Steak $17
Mashed Potato,
White Pepper Gravy, Green Onion

Shrimp Saganaki $19
Jumbo Shrimp, Peppers, Herbs, Tomato Sauce, Ouzo, Feta,
Sizzling Skillet, Herb Orzo Pilaf

Entrees

NY Strip Steak $44
14oz NY Strip, Peppercorn Sauce, Baked Potato, Veg Du Jour

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

Creamy Garlic Parmesan Salmon $36
Atlantic Salmon, Garlic Cream Pan Sauce, Sun Dried Tomato, Spinach, Angel Hair Pasta

Beef Sugo Pappardelle $29
(Pappardelle al Sugo di Manzo)
Braised Angus Beef, Tomato Sauce, Red Wine, Herbs, Spices, Pappardelle Pasta, Parmesan

Veal Piccata $36
Sauteed Veal, Caper, Garlic, Shallots, White Wine, Lemon Angel Hair

Club Favorites

Fried Lobster Tail $40
Fried Lobster, Cheddar Jalapeno Grits, Cajun Cream Sauce

B.B.Q. Baby Back Ribs – Full Slab $30 ½ Slab $22
Baby Backs Ribs, B.B.Q. Sauce, French Fries

Blackened Scallops $38
3 Scallops, Jumbo, Dirty Rice

University Club Prime Rib (Friday & Saturday Only)
Slow Roasted with Herbs, & Spices Angus Prime Rib, Baked Potato, Au Jus, Veg Du Jour, Horseradish Sauce
10oz $29 14oz $37 18oz $45