

appetizers

tuna carpaccio

GRILLED SAVOY CABBAGE SLAW, LEMONGRASS VINAIGRETTE,
TOASTED SESAME SEEDS

charcuterie

ASSORTED MEATS, ARTISAN CHEESES & ACCOMPANIMENTS

pappardelle

PORCINI MUSHROOMS, SWEET PEAS, PANCETTA, CREAM

hominy grits

CRAB, ROASTED TOMATOES, ANDOUILLE, SCALLIONS

corn fritters

SWEET CORN, QUESO FRESCO BUTTER, HONEY

seared scallops

MARCONA GAZPACHO, HERB SALAD

soup & salads

split pea soup

COLLARDS, SMOKED HAM HOCK

university club signature

SHE CRAB SOUP WITH OLD BAY CREMA

watermelon citrus salad

ARUGULA, BLOOD ORANGE VINAIGRETTE

mushroom & beet salad

MESCLUN GREENS, ROBIOLA, WALNUTS

classic caesar salad

MADE TABLE SIDE WITH TENDER ROMAINE AND PARMESAN

THE UNIVERSITY CLUB STRIVES TO CREATE UNIQUE MEMBER DINING EXPERIENCES. WE USE LOCAL INGREDIENTS WHENEVER POSSIBLE. SHOULD YOU HAVE SPECIAL DIETARY NEEDS, PLEASE CONSULT YOUR SERVER.



main

lamb osso bucca

TAHINI, FAVA BEANS

roasted half chicken

PROVENÇAL GRILLED VEGETABLES, SHALLOT-THYME PAN SAUCE

pan seared red snapper

GRAPEFRUIT SALAD

grilled ny strip

OYSTER MUSHROOMS, WILTED SPINACH

frenched pork chop

GUAVA GLAZE, SWISS CHARD

blackened filet mignon

CERTIFIED BLACK ANGUS & CENTER CUT
MUSHROOM BUTTER, HARICOTS VERTS
PETIT | GRANDE

sides

ROASTED ASPARAGUS, NUTMEG, LEMON ZEST

YUKON GOLD POTATO GRATIN

POMMES FRITES, ROASTED SHALLOT MAYO

FRIED PLANTAINS, AJI AIOLI

SEARED BRUSSELS SPROUTS, CHERRY TOMATO

ISRAELI COUS COUS

FIRE ROASTED PEPPERS, GARLIC, THYME

SEARED SHRIMP

THE UNIVERSITY CLUB TAKES PRIDE IN THE HIGH LEVEL OF SERVICE PROVIDED TO OUR MEMBERS. 20% GRATUITY WILL BE ADDED TO YOUR FOOD AND BEVERAGE CHARGES AND BILLED TO YOUR MEMBER ACCOUNT.

