

appetizers

seared shrimp

THAI BASIL, TOMATO-AVOCADO SALAD, CHILI GINGER GASTRIQUE

charcuterie

ASSORTED MEATS, ARTISAN CHEESES & ACCOMPANIMENTS

63 degree duck egg

SHAVED ASPARAGUS, SOY GLAZED PORK BELLY,
SHOESTRING YUKON GOLD POTATOES, SMOKED SALT

croquettas de pollo

SAFFRON GARLIC AIOLI

mushroom toast

CRÈME FRAÎCHE, PARSLEY, THYME, LEMON, GARLIC

butternut gnocchi

CHARRED SCALLIONS, QUESO FRESCO, SMOKED TOMATO BEURRE BLANC

soup & salads

roasted poblano chowder

CHARRED CORN, CRISPY CHORIZO

university club signature

SHE CRAB SOUP WITH OLD BAY CREMA

herb salad

MESCLUN GREENS, THAI BASIL, CHIVE, CILANTRO, RED ONION,
CARROT, TOMATO, CUCUMBER, GINGER LIME VINAIGRETTE

roasted fennel salad

ORANGE SUPREMES, PIQUILLO PEPPERS, ARUGULA,
BLACK PEPPER, OLIVE OIL

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.



entrées

rack of lamb

BLACK PEPPER-ROSEMARY BUTTER BASTED RACK,
SMOKED PISTACHIO PURÉE, SHREDDED BRUSSELS SPROUTS,
FINGERLINGS & GREEN HARISSA

grilled chicken breast

MUSHROOM RISOTTO, CRISPY SHALLOT,
HARICOTS VERTS, ROMESCO

skin on salmon

ZUCCHINI FRITTERS, CHERMOULA,
PICKLED CUCUMBER & RADISH SALAD, DILL CREMA

ribeye

12 OUNCE RIBEYE, CHARRED BRUSSELS SPROUTS,
TRUMPET MUSHROOMS, YUCCA FRIES,
SCALLION CHIMICHURRI

pan seared duck breast

BROCCOLI RABE, SMOKED MARCONA ALMONDS,
HASSELBACK YAMS, BAGNA CAUDA

root vegetable hash

PIQUILLO COULIS, ARUGULA, TRUMPET MUSHROOM,
63 DEGREE EGG, BASIL OIL

filet mignon

CERTIFIED BLACK ANGUS & CENTER CUT
POMME PURÉE, WILTED KALE, SOFRITO,
SHOESTRING YUKON GOLD POTATOES
PETIT | GRANDE

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.

