

Appetizers

Ham & Cheese Crostini

SERRANO HAM, MANCHEGO, SAFFRON AÏOLI

Black Pepper Agnolotti

RICOTTA, SAGE BUTTER

Seared Ahi Tuna

ROASTED PEPPERS, GRILLED SCALLION, HERB VINAIGRETTE

Crab Cake

RADISH SALAD, BURNT LEMON SAUCE

Soups and Salads

University Club Signature She Crab Soup

OLD BAY CREMA

Butternut Squash Soup

TOASTED COCONUT, CHILI OIL

Heirloom Tomato Salad

MESCLUN GREENS, MISO PESTO, MOZZARELLA

Grilled Stone Fruit Salad

SPINACH, TOASTED PINE NUTS, DIJON VINAIGRETTE

Classic Caesar Salad

MADE TABLESIDE WITH ROMAINE, HERBED CROUTONS & PARMESAN

Main Course

Grilled Salmon

LEMON POLENTA CAKE, GREEN BEANS, ESCABECHE

Roasted Butternut Squash

DINOSAUR KALE, MANCHEGO, MANZANILLA TAPENADE

Chicken Paillard

WHITE BEANS, LARDONS,
GLAZED CARROTS, LOCAL SQUASH

Filet Mignon

8 OZ. CENTER CUT, POMME PURÉE,
SAUTEED SPINACH, COGNAC MUSHROOM SAUCE

Pan Seared Duck Breast

FARRO, WILTED LOCAL GREENS,
SALMOREJO, CHIMICHURRI

Spice Rubbed NY Strip

ROSEMARY-GARLIC FINGERLINGS,
GRILLED ASPARAGUS

The University Club strives to create unique member dining experiences.

We use local ingredients whenever possible.

Should you have any special dietary needs, please consult your server.

20 percent gratuity will be added to your food & beverage charges
and billed to your membership account or presented tableside.