

Appetizers

Sweet Potato Baba Ghanoush

GREEN ONION, CHILI FLAKE, WARM PITA

Pappardelle Aglio e Olio

CRUSHED BLACK PEPPER, PECORINO ROMANO

Crispy Fried Shrimp

THAI BASIL + LEMONGRASS CURRY SAUCE

Crab and Sweet Corn Fritters

CHIPOTLE CREAM, CILANTRO

Soups and Salads

University Club Signature She Crab Soup

WITH OLD BAY CREMA

Green Posole

WITH CHICKEN, TOMATILLO + HOMINY

Roasted Beet Salad

SPRING PEAS, ARUGULA, QUESO FRESCO,
AND GARLIC MINT SAUCE

Cucumber Salad

DILL, ZA'ATAR SPICE, FETA, PEPPADEWS

Classic Caesar Salad

MADE TABLESIDE WITH ROMAINE, CROUTONS + PARMESAN

Entrees

Pan Seared Red Snapper

WITH GREEN PAPAYA, MANGO + AVOCADO SALAD

Fava Bean Risotto

CREMINI MUSHROOMS, SPICED CARROTS

Ginger Roasted Chicken

WITH BOK CHOY, SHIITAKES, JASMINE RICE

Center Cut Filet Mignon

GRILLED ASPARAGUS, POMME PURÉE, GARLIC THYME JUS

Pork Shoulder Steak

BROCCOLINI, ROASTED SWEET POTATOES,
CARMELIZED ONION PURÉE

Grilled New York Strip

WITH BLISTERED TOMATOES, SNAP PEAS,
SHALLOT AND CRISPY POTATO

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% GRATUITY WILL BE ADDED
TO YOUR FOOD & BEVERAGE CHARGES
AND BILLED TO YOUR MEMBERSHIP ACCOUNT
OR PRESENTED TABLESIDE.