

# University Club

## Appetizers

**PAN SEARED CRAB CAKE** with Lemon Aioli and Celery Salad \$12

**CRISPY DUCK CONFIT** with Seared Fennel and Beet Purée \$14

**TUNA TARTARE** with Miso, Cucumber, Serrano Chili, Sesame, and Won Ton Crisps \$14

**ROASTED MUSHROOM CROSTINI** with Ricotta, Arugula Pesto, and Roasted Tomato \$10

## Soups & Salads

**ROASTED BUTTERNUT CHOWDER** with Chili Roasted Walnuts \$7

**SIGNATURE SHE CRAB SOUP** with Roasted Shallot Oil \$8

**ROASTED BEET SALAD** with Tomato, Arugula, Feta, Pickled Mustard, and Parsley Vinaigrette \$10

**CLASSIC CAESAR SALAD** with Tender Romaine Leaves, Parmigiano-Reggiano, and Herbed Croutons \$9

## Entrées

**SEARED TRUMPET MUSHROOMS** with Brussels Sprouts, Fried Garlic, Kale, and Parsnip Purée \$24

**HERB ROASTED CHICKEN** with Baby Carrot, Yukon Gold Potato Purée, and Herb Jus \$28

**GRILLED SALMON** with Fall Squash, Turnip Purée, and Chorizo Vinaigrette \$32

**BRAISED SHORT RIB** with Leek Risotto, Wilted Greens, Sautéed Radish, and Red Wine Demi \$32

**PAN SEARED 8 OZ. FILET MIGNON** with Fondant Potato, French Beans, and Caramelized Onion Sauce \$34

**BUTTER POACHED LOBSTER TAIL** with Roasted Pepper Pappardelle, Asparagus, and Confit Tomato \$36

## FEATURED COCKTAILS

- Club Martini** - Ketel One, Gorgonzola & Tabasco Stuffed Olives \$12  
**Manhattan** - Redemption Rye, Carpano Vermouth, Whiskey Infused Cherry, Bitters \$11  
**El Verano** - 100 Años Tequila, St. Germain, Muddled Cucumber \$11  
**Marlborough** - Hendricks Gin, St. Germain, Sauvignon Blanc \$12  
**Orange Blossom** - Tanqueray Gin, Cointreau, Orange Juice, Lime, Bitters \$11  
**Ruby Bubbles** - Hennessy, Aperol, Prosecco \$11  
**Club Daisy** - Mt. Gay Rum, Chartreuse, Mint, Lemon, Bitters \$11

## WINES BY THE GLASS

### SPARKLING & WHITE WINES

Anna Du Codorniu Brut Cava	\$8
Anna Du Codorniu Brut Rosé	\$8
Avissi Prosecco	\$8
Fiore Moscato d'Asti	\$8
Montpellier Chardonnay	\$8
Columbia "Unoaked" Chardonnay	\$8
Hess East Grown Chardonnay	\$10
Napa Cellars Chardonnay	\$10
Sileni Sauvignon Blanc	\$8
Riff Pinot Grigio	\$8
Schmitt Sohne Riesling	\$8

### RED WINES

Kenwood "Yulupa" Cabernet Sauvignon	\$8
Chateau St. Michelle Cabernet Sauvignon	\$10
Napa Cellars Cabernet Sauvignon	\$10
Alias Merlot	\$8
Alamos Malbec	\$8
Angeline Pinot Noir	\$8
Sea Glass Pinot Noir	\$10
Bieler Pere + Fils Sabine Rosé	\$8
Ravenswood "Zen of Zin" Zinfandel	\$8
Millbrandt Brothers Red Blend	\$8

## BEERS

### DRAUGHT BEER

Starpoint Hipster Hobo Pale Ale, Durham, NC	\$7
Red Oak Amber Lager, Whitsett, NC	\$7
Wicked Weed Pernicious IPA, Asheville, NC	\$7

### DOMESTIC BOTTLES

Bud Light	\$4
Coors Light	\$4
Michelob Ultra	\$4
Miller Lite	\$4
Yuengling Lager	\$4

### PREMIUM BOTTLES

Amstel Light	\$6
Bell's Two Hearted Ale	\$6
Blue Moon	\$6
Corona	\$6
Guinness	\$6
Heineken	\$6
Lagunitas IPA	\$6
Sam Adams	\$6
Sierra Nevada	\$6

For a complete list of wines by the bottle,  
please ask your server.