

# APPETIZERS

**SIGNATURE HOMEMADE POTATO CHIPS** with ancho chili aioli \$6

**CRISPY FRIED SHRIMP** with honey garlic glaze, scallion, and chili \$12

**POUTINE** with yukon gold potato fries, cheese curds, and brown gravy \$9

**STUFFED MUSHROOMS** with ricotta, bacon, and spinach \$9

**CHICKEN SKEWERS** with peppers, onions, zucchini, cilantro pesto \$10

# SOUPS AND SALADS

**UNIVERSITY CLUB SIGNATURE SHE CRAB SOUP**

with roasted shallot oil \$8

**CHICKEN AND RICE SOUP** \$7

**MIXED GREENS SALAD** with cucumber, tomato, onion, feta, dried cranberries, and dijon vinaigrette \$10

**SPINACH SALAD** with tomato, grilled shiitakes, cucumber, carrot, crispy won ton, and toasted sesame dressing \$10

**CLASSIC CAESAR SALAD** with parmesan & croutons \$9

**ADD TO YOUR SALAD WITH A CHOICE OF THE FOLLOWING**

grilled chicken \$3

blackened shrimp \$4

pan seared salmon \$5

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.

# SANDWICHES

## UNIVERSITY CLUB SANDWICH

triple decker of turkey, bacon, lettuce,  
tomato + mayo on toasted white bread \$11

## BLACK ANGUS HALF POUND BURGER

choice of cheese, lettuce, tomato + red onion on a brioche bun \$13  
\*\* add fried egg \$1 \*\*

## BLACKENED CHICKEN HOAGIE

roasted peppers and onions, provolone, garlic herb mayo \$12

## SIDES:

french fries, homemade chips, sweet potato fries, sliced fruit

# SPECIALTIES

## BLACK BEAN + GOAT CHEESE QUESADILLA

with creamy chipotle sauce, pico de gallo \$12

## SIGNATURE SHRIMP AND GRITS

poblano, smoky chorizo, creminis, and scallion \$16

## ROASTED BUTTERNUT GNOCCHI

spinach, mushrooms, sage brown butter, pecorino \$15

## PAN SEARED SALMON

crispy fingerling hash, chinese broccoli \$18

## GINGER GLAZED PORK RIBS

pickled cucumber salad, jasmine rice \$16

20% service charge will be automatically  
added to your food & beverage charges.