

University Club

Appetizers

LENTIL + HERB FRITTERS with Curried Yogurt and Pickled Cucumber \$10

PROSCIUTTO DROP BISCUITS with Hooks Cheddar, Bacon Marmalade, and Scallion \$10

BLACKENED AHI TUNA with Tomato, Avocado, Arugula, Chili Crisp, and Sesame \$14

MUSHROOM VOL-AU-VENT with Cremini Duxelle, Goat Cheese, and Herb Salad \$12

FRIED GREEN TOMATOES with Caper Remoulade and Pepper Jam \$12

Soups & Salads

SWEET PEA MINISTRONE with Sweet Potato and Mint Relish \$7

SIGNATURE SHE CRAB SOUP with Roasted Shallot Oil \$8

CARROT SALAD with Heirloom Tomato, Goat Cheese, Glazed Pecans, Prosciutto, and Beet Vinaigrette \$12

WILTED PEA SHOOT SALAD with Pickled Shallot, Crispy Garlic, and Lemon-Garlic Vinaigrette \$10

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

Entrées

SPINACH PAPPARDELLE with Mushrooms, Asparagus, Ricotta, Asiago, and Herb Butter \$24

COQ AU VIN with Roasted Carrots, New Potatoes, Asparagus, Parsley, and Celery Leaf \$26

HONEY GLAZED STRIPED BASS with Stir Fried Egg Noodles, Snow Peas, Scallion, Ginger, and Toasted Sesame \$32

CRISPY DUCK CONFIT with Roasted Carrot Purée, Lentils, French Beans, and Sherry Gastrique \$30

GRILLED LAMB LOIN CHIPS with Sweet Potatoes, Pea Purée, Sautéed Leeks, and Roasted Shallot Sauce \$32

FILET AU POIVRE with Yukon Gold Purée, Fried Brussels Sprouts, and Peppercorn Brandy Cream Sauce \$34

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		RED WINES	
Anna Du Codorniu Brut Cava	\$8	Kenwood "Yulupa" Cabernet Sauvignon	\$8
Anna Du Codorniu Brut Rosé	\$8	Chateau St. Michelle Cabernet Sauvignon	\$10
Avissi Prosecco	\$8	Napa Cellars Cabernet Sauvignon	\$10
Fiore Moscato d'Asti	\$8	XYZ Merlot	\$8
Montpellier Chardonnay	\$8	Alamos Malbec	\$8
Columbia "Unoaked" Chardonnay	\$8	Angeline Pinot Noir	\$8
Hess East Grown Chardonnay	\$10	Sea Glass Pinot Noir	\$10
Napa Cellars Chardonnay	\$10	Bieler Pere + Fils Sabine Rosé	\$8
Sileni Sauvignon Blanc	\$8	Ravenswood "Zen of Zin" Zinfandel	\$8
Riff Pinot Grigio	\$8	Millbrandt Brothers Red Blend	\$8
Schmitt Sohne Riesling	\$8		

BEERS

DRAUGHT BEER		PREMIUM BOTTLES	
Starpoint Hipster Hobo Pale Ale, Durham, NC	\$7	Amstel Light	\$6
Red Oak Amber Lager, Whitsett, NC	\$7	Bell's Two Hearted Ale	\$6
Green Man Brewing IPA, Asheville, NC	\$7	Blue Moon	\$6
		Corona	\$6
		Guinness	\$6
		Heineken	\$6
		Lagunitas IPA	\$6
		Sam Adams	\$6
		Sierra Nevada	\$6

For a full wine list, please ask your server.

The University Club strives to create unique member dining experiences.

We use local ingredients whenever possible.

Should you have any dietary restrictions, please consult your server.

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