

APPETIZERS

SIGNATURE POTATO CHIPS \$6

with ancho chili aioli V, GF

STUFFED SALMON ROLLS \$14

cream cheese, scallion, avocado, arugula salad, ginger-brown sugar shoyu

COXINHA \$12

chicken fritters, fresno chili sauce, basil mayo

MOULES FRITES \$15

yukon gold fries, shallots, garlic, white wine butter, roasted garlic aioli GF

MELON GAZPACHO \$10

crème fraîche, crispy prosciutto, chervil, evoo GF

SOUPS + SALADS

SIGNATURE SHE CRAB SOUP \$9

with chive oil GF

FRENCH ONION SOUP \$10

with gruyère V

WATERMELON CITRUS SALAD \$12

arugula, orange, grapefruit,
goat cheese lemon dressing V, GF

HEIRLOOM TOMATO SALAD \$12

burrata, focaccia croutons, basil,
garlic aioli, saba vinaigrette V

CLASSIC CAESAR SALAD \$9

with parmigiano-reggiano & herbed croutons

ADD TO YOUR SALAD WITH A CHOICE OF THE FOLLOWING:

grilled chicken \$4

blackened shrimp \$6

pan seared salmon \$6

blackened ahi tuna \$6

The University Club strives to create unique member dining experiences.

We use local ingredients whenever possible.

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

V vegetarian VV vegan GF gluten free DF dairy free

SANDWICHES

UNIVERSITY CLUB SANDWICH \$12

triple decker of turkey, bacon, lettuce, tomato, and mayo on toasted white bread

SPICY FRIED CHICKEN SANDWICH \$14

morita chili, mixed greens, tomato, and fennel slaw on brioche

ROASTED POBLANO WRAP \$12

grilled corn relish, pico de gallo, avocado, lettuce, adobo crema **VV, DF**

BLACK ANGUS HALF POUND BURGER \$15

with choice of cheese, lettuce, tomato, and onion on a brioche bun
** add a fried egg \$1 **

GRILLED PORK SANDWICH \$14

peppers, onions, sharp provolone, broccoli rabe, garlic herb jus

SEARED TUNA WRAP \$15

broccoli slaw, ginger sauce, shredded carrots **DF**

SIDES - **VV, GF**

french fries, homemade chips, sweet potato fries, sliced seasonal fruit, sweet corn succotash

SPECIALTIES

SHRIMP ÉTOUFÉE \$16

saffron rice, green onion, celery slaw **GF**

CRISPY POLENTA CAKE \$14

ratatouille relish, olive tapenade, arugula pesto **VV, GF**

ARROZ CON POLLO \$15

mojo marinated chicken, spanish rice, peas, corn, cilantro rice, avocado, poblano crema **GF**

FISH AND CHIPS \$18

beer battered grouper, yukon gold fries, malt vinegar, lemon remoulade

22% service charge will be automatically added to your food & beverage charges.

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