

APPETIZERS

TEMPURA VEGETABLES \$12

cremini, zucchini, onion, kabocha squash, toasted sesame, kewpie mayo V, DF

FRIED SMELT \$14

parsley aioli, malt vinegar DF

SIGNATURE POTATO CHIPS \$6

with ancho chili aioli V, GF

EMPANADAS \$14

beef, potato, sofrito, aji picante GF

LAMB MEATBALLS \$15

celeriac purée, lemon gremolata

GRILLED SHORT RIBS \$16

gochujang, napa kimchi, butter lettuce, toasted peanut sauce DF

SOUPS + SALADS

SIGNATURE SHE CRAB SOUP \$10

jumbo lump crab, old bay brown butter GF

WHITE BEAN SOUP \$9

crispy prosciutto, fried garlic GF, DF

ROASTED CARROT SALAD \$12

berbere spice, blue sky lettuce, confit tomato,
harissa yogurt dressing V, GF

MIXED GREENS SALAD \$12

shaved carrot, tomato, red onion, toasted pine nuts, manchego,
balsamic reduction, cranberry vinaigrette V, GF

CLASSIC CAESAR SALAD \$9

with parmigiano-reggiano & herbed croutons

ADD TO YOUR SALAD WITH A CHOICE OF THE FOLLOWING:

grilled chicken \$4

blackened shrimp \$7

pan seared salmon \$7

blackened ahi tuna \$8

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 \$15

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

FRIED CHICKEN SANDWICH \$16

morita chili sauce, bleu cheese mayo,
cilantro-lime slaw

ROAST PORK SANDWICH \$16

avocado, ham, swiss, dijonnaise,
flash pickled cucumbers

BLACK ANGUS HALF POUND BURGER \$16

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

SALMON BURGER \$16

avocado, pickled red onion, cucumber,
honey-soy reduction **DF**

ROASTED VEGETABLE HOAGIE \$14

rapini, caramelized onion, roasted peppers,
manchego, garlic mayo **V**

SIDES - VV, GF french fries, homemade chips, sweet potato fries, sliced seasonal fruit,

SIDES - VV cous cous salad with sun dried tomatoes

SPECIALTIES

SAUSAGE RIGATONI \$16

hot italian sausage, broccoli raab, roasted peppers, pecorino cream sauce

SHRIMP + GRITS \$18

andouille, peppers, onion, cremini mushrooms, cheddar scallion grits **GF**

CHICKEN QUESADILLA \$15

poblano peppers, mozzarella cheese, chipotle sauce

CHICKEN + DUMPLINGS \$16

braised chicken, parisian gnocchi, roasted root vegetables

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

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