

APPETIZERS

SIGNATURE POTATO CHIPS \$6

with ancho chili aioli V, GF

FRIED ARTICHOKE \$15

garlic gremolata, vegan fresno aioli VV, DF

SOUTHERN FRIED SHRIMP \$16

pepper jelly, cajun remoulade

JUMBO LUMP CRAB CAKE \$16

lemon aioli, corn, poblano, herb salad

HARISSA ROASTED BROCCOLINI \$15

mint yogurt, pickled onion, toasted almonds V, GF

DUCK CROQUETTE \$17

confit duck, leeks, lemon thyme aioli

SOUPS + SALADS

SIGNATURE SHE CRAB SOUP \$12

jumbo lump crab, chive oil GF

FRENCH ONION SOUP \$12

crostini, gruyère

BEET + ARUGULA SALAD \$14

red onion, tomatoes, toasted pistachios, goat cheese, red wine vinaigrette V, GF

MIXED GREENS SALAD \$14

poached pears, pumpkin seeds, tomatoes, cucumber, honey-dijon vinaigrette VV, GF, DF

CLASSIC CAESAR SALAD \$12

with parmigiano-reggiano, radish & herbed croutons

ADD TO YOUR SALAD WITH A CHOICE OF THE FOLLOWING:

grilled chicken \$4 blackened shrimp \$7

pan seared salmon \$7

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**

BUFFALO CHICKEN SANDWICH \$15

buffalo fried chicken, arugula, tomato, bleu cheese on brioche

FRENCH DIP \$16

gruyère, pickled red onion, garlic aioli, au jus on baguette

BLACK ANGUS HALF POUND BURGER \$17

with choice of cheese, lettuce, tomato, and onion on a brioche bun
** add a fried egg \$2 **

FRIED CATFISH SANDWICH \$16

shredded lettuce, tomato, cajun remoulade on brioche

ROASTED BUTTERNUT SQUASH SANDWICH \$15

sautéed spinach, goat cheese, balsamic glaze on baguette **V**

SIDES - VV, GF, DF french fries, homemade chips, sweet potato fries, sliced seasonal fruit, crispy brussels sprouts

SPECIALTIES

SPINACH GNOCCHI \$16

confit tomatoes, toasted pumpkin seeds **VV, DF**

SHRIMP + GRITS \$18

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

GRILLED CHICKEN QUESADILLA \$15

monterey jack cheese, chipotle crema, pico de gallo, avocado salad

STEAK TACOS \$17

jalapeño cabbage slaw, pico de gallo, lime crema, avocado

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

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