

UNIVERSITY CLUB

Salads

House 5

romaine | spring greens | grape tomatoes
cucumbers | olives | cremini mushrooms
asiago cheese | house balsamic dressing

Wedge 7 **V**

iceberg | bacon | bleu cheese | tomatoes | egg
avocado | ranch dressing

Niçoise 9 **V GF**

spring greens | romaine | olives | potatoes | egg
cucumbers | tomatoes | green beans
herb-mustard vinaigrette

add grilled chicken 4 | salmon* 5 | grilled strip steak* 6 | seared ahi tuna* 8

Mediterranean 8

mixed greens | romaine | grape tomatoes
cucumbers | olives | peppadew peppers
sundried tomatoes | red onion
grilled lemon vinaigrette

Caesar 8

romaine | parmesan | croutons
caesar dressing

Pittsburgh 9

romaine | spring greens | tomatoes | cucumbers
egg | french fries | cheddar | ranch dressing

Sandwiches

Hot Pastrami 10

sauerkraut | swiss cheese | thousand island dressing
grilled marble rye

Short Rib BLT 12

slow braised beef short rib | bacon | pickle | lettuce
tomato | onion jam | grilled sourdough

Smoked Salmon BLT 12

smoked salmon | boursin cheese | baby spinach
tomato | red onion | bacon | toasted marble rye

Chicken Schnitzel 10

gruyere cheese | pickle | red onion
soft buttered brioche bun

served with a choice of french fries, sweet potato fries, or buttermilk cole slaw

Country Style Cod Fillet 12

seasoned breaded cod | lettuce | tomato | pickle
remoulade | fresh kaiser roll

French Dip 12

slow roasted beef | swiss cheese | baguette roll
served with au jus | horseradish sauce

UClub Turkey Club 9

bacon | avocado | lettuce | tomato | chipotle mayo
toasted sourdough

Lobster Roll 14

creamy maine lobster salad | bacon | pickle
soft buttered brioche bun

Soup soup du jour 4

V vegetarian **GF** gluten free

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Entrées

Beef Short Rib Poutine 14	Grilled Scottish Salmon* 16
slow braised beef cheese curd fries mushroom gravy	balsamic glaze boursin cheese fresh berries
Lobster Mac & Cheese 15	Parmesan Crusted Trout 16
aged cheddar smoked gouda fontina toasted breadcrumbs tomatoes green onions	seared trout filet roasted tomato corn salsa
Maryland Style Crabcakes 18	Petite Filet Mignon* 18
tartar sauce cocktail sauce	4 oz. certified angus filet sautéed mushrooms balsamic glaze
Smothered Chicken Breast 15	
sautéed chicken caramelized onions bacon aged cheddar	

served with chef's daily starch and vegetables

Burgers

UClub Angus Beef Burger* 10 | Lamb Burger* 12 | Veggie Burger 8

choose 2 from: cheddar, swiss, bleu cheese, pepper jack, american,
sautéed mushrooms, caramelized onions, jalapenos, crispy onions

all served on toasted brioche bun with lettuce, tomato, onion and local kosher dill pickle

choice of french fries, sweet potato fries, or buttermilk cole slaw

add bacon 2 | fried egg 1 | avocado 50¢

Desserts

Brownie Sundae 4	New York Style Cheesecake 5
chocolate brownie vanilla bean ice cream fudge fresh whipped cream	mixed seasonal berry compote
Black Bottom Pie 4	Toasted Coconut Key Lime Tart 5
chocolate cookie crust chocolate and white mousse whipped cream	graham cracker crust key lime custard toasted coconut

please inform your server of any food allergies so we may accommodate to your needs

consuming raw or undercooked meat or fish may increase your risk of foodborne illness