

# 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

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

<b>Brownie Sundae</b> 4	<b>New York Style Cheesecake</b> 5
chocolate brownie   vanilla bean ice cream fudge fresh whipped cream	mixed seasonal berry compote
<b>Black Bottom Pie</b> 4	<b>Toasted Coconut Key Lime Tart</b> 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\*