Salads

House  5  Mediterranean  8
romaine | spring greens | grape tomatoes  mixed greens | romaine | grape tomatoes
cucumbers | olives | cremini mushrooms  cucumbers | olives | peppadew peppers
asiago cheese | house balsamic dressing  sundried tomatoes | red onion
                                      grilled lemon vinaigrette

Wedge  7  Caesar  8
icedberg | bacon | bleu cheese | tomatoes | egg  romaine | parmesan | croutons
avocado | ranch dressing  caesar dressing

Niçoise  9  GF  Pittsburgh  9
spring greens | romaine | olives | potatoes | egg  romaine | spring greens | tomatoes | cucumbers
cucumbers | tomatoes | green beans  egg | french fries | cheddar | ranch dressing
erb-mustard vinaigrette

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

Sandwiches

Hot Pastrami  10  Country Style Cod Fillet  12
sauerkraut | swiss cheese | thousand island dressing  seasoned breaded cod | lettuce | tomato | pickle
grilled marble rye  remoulade | fresh kaiser roll

Short Rib BLT  12  French Dip  12
slow braised beef short rib | bacon | pickle | lettuce  slow roasted beef | swiss cheese | baguette roll
tomato | onion jam | grilled sourdough  served with au jus | horseradish sauce

Smoked Salmon BLT  12  UClub Turkey Club  9
smoked salmon | boursin cheese | baby spinach  bacon | avocado | lettuce | tomato | chipotle mayo
tomato | red onion | bacon | toasted marble rye  toasted sourdough

Chicken Schnitzel  10  Lobster Roll  14
gruyere cheese | pickle | red onion  creamy maine lobster salad | bacon | pickle
soft buttered brioche bun  soft buttered brioche bun
served with a choice of french fries, sweet potato fries, or buttermilk cole slaw

Soup  soup du jour  4  vegetarian  GF gluten free
**UNIVERSITY CLUB**

### Entrées

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Short Rib Poutine</td>
<td>14</td>
<td>slow braised beef</td>
</tr>
<tr>
<td>Lobster Mac &amp; Cheese</td>
<td>15</td>
<td>aged cheddar</td>
</tr>
<tr>
<td>Maryland Style Crabcakes</td>
<td>18</td>
<td>tartar sauce</td>
</tr>
<tr>
<td>Smothered Chicken Breast</td>
<td>15</td>
<td>sautéed chicken</td>
</tr>
<tr>
<td></td>
<td></td>
<td>served with chef’s daily starch and vegetables</td>
</tr>
<tr>
<td>Grilled Scottish Salmon*</td>
<td>16</td>
<td>balsamic glaze</td>
</tr>
<tr>
<td>Parmesan Crusted Trout</td>
<td>16</td>
<td>seared trout filet</td>
</tr>
<tr>
<td>Petite Filet Mignon*</td>
<td>18</td>
<td>4 oz. certified angus filet</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownie Sundae</td>
<td>4</td>
<td>chocolate brownie</td>
</tr>
<tr>
<td>New York Style Cheesecake</td>
<td>5</td>
<td>mixed seasonal berry compote</td>
</tr>
<tr>
<td>Black Bottom Pie</td>
<td>4</td>
<td>chocolate cookie crust</td>
</tr>
<tr>
<td>Toasted Coconut Key Lime Tart</td>
<td>5</td>
<td>graham cracker crust</td>
</tr>
</tbody>
</table>

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.*