

The Bistro

UNIVERSITY CLUB

Small Plates

SPINACH, LEEK, AND PANCETTA DIP

flavored with roasted garlic and three cheeses, croustades, fried pita and lavash. \$8

BISTRO FRIES

club made fries topped with your choice of either:
truffle salt, parmesan cheese, and pancetta
or
blue cheese, bacon, and chives \$5

SHORT RIB SLIDERS AND STRAW ONIONS

smoked and braised boneless short ribs served on split top buns with a side of horseradish sour cream sauce. \$10

CRAB CAKE SLIDERS

Alaskan snow crab cakes cooked with creole spices and topped with slaw and a cilantro-lime aioli. \$8

SALMON GRAVLAX

club-cured Norwegian salmon fillet infused with dill, fennel, and cracked pepper. Sliced and served with capers, red onion, honey mustard sauce, and croustades. \$8

GRILLED LAMB BURGERS GREEK STYLE

roasted red pepper hummus, grilled pita bread, and cucumber mint tzatziki sauce.
Two burgers per order. \$8

FLATBREAD

Choice of either Pizza Margherita or Duck Confit, Gruyere, and Carmelized Onion \$7

Soups

SOUP DU JOUR

ask your server about today's featured soup. cup \$4, bowl \$6

WILD MUSHROOM BISQUE

the University Club's signature soup.
cup \$4, bowl \$6

Salads

UNIVERSITY CLUB SALAD

mixed greens, cucumbers, carrots, cherry tomatoes, and topped with croutons. Tossed with our house vinaigrette.
side \$5, entree \$7

CLASSIC CAESAR SALAD

chopped romaine lettuce tossed in caesar dressing and sprinkled with grated parmesan cheese and croutons.
side \$6, entree \$8

SALAD TOPPINGS AVAILABLE

grilled chicken breast \$3, grilled salmon \$4, jumbo shrimp \$5

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Signature Entrees

SALMON ESCALOPE

egg-battered and pan-fried, thin-sliced salmon with country mustard sauce and arugual salad. \$12

WILD MUSHROOM RISOTTO

trumpet royal, shiitake, cremini, and oyster mushrooms in a creamy arborio rice finished with white truffle oil. \$10

KOBE BURGER

eight-ounce beef patty grilled to your liking served with hand-cut fries or fresh fruit. \$12

additional toppings: cheese, bacon, sautéed onions, mushrooms \$1 each

GRILLED EYE OF RIBEYE

center cut, hand-trimmed 21 day aged certified beef topped with Norton red wine butter and crispy fried onions. \$14

SHRIMP AND GRITS

Creole spice crusted Gulf shrimp cornmeal, sauteed in garlic herb butter and served on white cheddar stone-ground grits with diced zucchini, yellow squash, red pepper, and pearl onions. \$13

Dessert

Ask your server for our weekly dessert selection. All desserts made in house.

Happy Hour

Join us for Happy Hour from 4-6 PM on Thursdays and Fridays for food and drinks at a reduced price. See cocktail menu for drink pricing.

\$4 CRAB CAKE SLIDERS

\$4 SPINACH, LEEK, AND PANCETTA DIP

\$4 CHOICE OF FLATBREADS:

PIZZA MARGHERITA OR DUCK CONFIT, GRUYERE, AND CARMELIZED ONION