Classic Fare

Charcuterie Platter
assortment of club-made pates, terrines, as well as cured meats from the Columbia Area Career Center, served alongside imported and local cheeses. serves two. $25

PAN-SEARED SCALLOPS
served with mushroom and artichoke barigoule and champagne cream sauce. $18

Salmon Gravlax
club-cured Norweigan salmon filet infused with dill, fennel, and cracked pepper. sliced and served with capers, red onion, honey mustard sauce, and croustades. $8

Trumpet Royal Mushroom
caramelized mushrooms pan-roasted with garlic and white wine, spritzed with lemon juice, and served with croustades. $12

Soups

Soup du Jour
ask your server about today’s featured soup. cup $4, bowl $6

Wild Mushroom Bisque
the University Club signature soup. cup $4, bowl $6

Salads

University Club Salad
mixed greens, cucumbers, carrots, cherry tomatoes, and red onions topped with croutons and tossed in our house vinaigrette. side $5, entree $7

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

Toppings Available:
grilled chicken breast $3, grilled salmon $4, jumbo shrimp $5
Welsh Rarebit
aged cheddar dip served with pretzel bread and bacon lardons. $7

The Bistro
university club of MU

Bar Fare

Fish and Chips
beer-battered cod tenders and hand-cut fries with a side of pea puree and fresh tartar sauce. $11

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

Welsh Rarebit
aged cheddar dip served with pretzel bread and bacon lardons. $7

Coconut-battered Shrimp
fried coconut-battered shrimp served with mango lime sauce. $15

Boneless Asian Tenders
sesame-marinated fried boneless tenders with sweet and lightly tangy slaw. $7

Crab Cake Sliders
Alaskan snow crab cakes cooked with creole spices and served with cilantro, lime, and mayo. $8

Happy Hour

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

Crab Cake Sliders
Welsh Rarebit
Salmon Gravlax

House Wines
House Liquors
All Beers