**BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soda</td>
<td>$2</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$2</td>
</tr>
<tr>
<td>Perrier</td>
<td>$2</td>
</tr>
<tr>
<td>Club Soda</td>
<td>$2</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>$2</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>$2</td>
</tr>
<tr>
<td>Iced or Hot Tea</td>
<td>$2</td>
</tr>
<tr>
<td>Coffee or Decaf</td>
<td>$2</td>
</tr>
<tr>
<td>Flavored Drinks</td>
<td>$3</td>
</tr>
</tbody>
</table>

Optional Flavors:
Raspberry, Peach, Strawberry, Pomegranate

Ask your server to see a list of our Wines or our Beers and Signature Cocktails.

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**Dining Room Hours of Operation:**
- **Lunch**
  Monday through Friday 11:30 a.m. to 1:30 p.m.
- **Themed Dinner**
  Thursday 5:00 p.m. to 8:00 p.m.

**Tiger Bistro Hours of Operation:**
- **Happy Hour**
  Thursday and Friday 4:00 p.m. to 6:00 p.m.
- **Standard Service**
  Thursday and Friday 6:00 p.m. to 8:30 p.m.
**DAILY LUNCH BUFFET**

Start by building your own salad from fresh baby greens, crisp vegetables, and your choice of dressings, or enjoy a cup of the soup du jour. You will also find a delicious array of canapes, cold salads, fresh meats, as well as domestic and imported cheeses. Our entrées include choices like fresh fish, chicken, lamb, veal, pork, or beef. Vegetarian options are also available.

Our daily dessert buffet consists of an assortment of Club-made pastries, pies, cakes, ice creams, and sorbets.

### Soup & Salad
- **Today’s Soup**
  - Prepared from scratch using our own Club-made broths.
  - **Cup** $2.50
  - **Bowl** $3

- **University Club Salad**
  - Seasonal greens, cherry tomatoes, cucumbers, carrots, and crunchy croutons, all tossed with our house balsamic vinaigrette
  - **Side** $4
  - **Entrée** $6
  - Add Chicken $3, Add Salmon $4

- **Classic Caesar Salad**
  - Tender hearts of romaine lettuce, freshly grated parmesan cheese, traditional Caesar dressing, and Club-made croutons
  - **Side** $5
  - **Entrée** $7
  - Add Chicken $3, Add Salmon $4

- **Seasonal Salad**
  - Composed salad made from the freshest ingredients of each season.
  - Ask your server about what is available for this season.

- **Cup** $2.50
- **Bowl** $3
- **Side** $4
- **Entrée** $6

**SIGNATURE ENTREES**

- **Creole Crab Cakes** $9
  - Snow crab cakes seasoned with Chef Daniel’s signature Creole spice with lemon caper butter. Served with sautéed asparagus, pearl onions, and golden potatoes.

- **Pan-Seared Troutdale Trout** $10
  - Cornmeal-crusted Troutdale Farms rainbow trout served with fried capers and tarragon-basil lemon butter. Served with haricot verts and fingerling potatoes.

- **Vegetarian Hand-Rolled Pasta** $9
  - Served with fresh seasonal vegetables, roasted fennel, tomato sauce, and freshly grated parmesan. Gluten-free pasta also available.

**SIGNATURE SANDWICHES**

- **Show Me Burger** $8
  - Half a pound of Kobe ground beef served on a Kaiser roll with your choice of toppings (bacon, sautéed mushrooms, and cheese are $1 each).

- **Open-Faced Rib-eye Sandwich** $11
  - Sliced Certified Angus Beef with slow-cooked onions, Goatsbeard Farms Moniteau blue cheese, and bacon.

- **Curried Chicken Sandwich** $7
  - Sliced, roasted, and chilled chicken with sheep’s milk feta and apricot & raisin chutney. Served on a grilled ciabatta roll.

- **Grilled Chicken Dijon** $7
  - Club classic six-ounce chicken breast marinated in Dijon mustard and garlic, topped with provolone cheese, on an egg bun.