Small Plates

ROYAL RED ROCK SHRIMP CORN DIP
made with fontina cheese & dry sherry, served with flat breads. $8

CRAB CAKE SLIDERS
Alaskan snow crab cakes cooked with creole spices and topped with slaw and a cilantro-lime aioli. $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

SALMON GRAVLAX
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 BABY LAMB CHOPS
three lamb chops prepared with a Moroccan-style marinade and served with apricot-cashew chutney. $10

ANGELS ON HORSEBACK
three cornmeal encrusted bacon wrapped oysters with green goddess sauce $7

FLATBREAD
club-made flatbreads with a choice of:
Fig, prosciutto, and goat cheese or Sundried tomato, feta, and olive $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 tossed in our house vinaigrette topped with cucumbers, carrots, cherry tomatoes, and croutons. 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
Signature Entrees

PAN-FRIED TROUT
trout fried to perfection and served with a red pepper coulis, sauteed corn, squash, zucchini, and beer battered corn. $14

SMOKED CHICKEN & WILD MUSHROOM LASAGNA
smoked chicken, Ozark Forest wild mushrooms, spinach, ricotta, and fontina cheese in a classic alfredo sauce $12

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

OPEN-FACED RIB-EYE SANDWICH
sliced and grilled Certified Angus Beef topped with slow-cooked onions, Goatsbeard Farm’s Monteau blue cheese, and bacon. $14
Add hand-cut fries $3

SEAFOOD PAELLA
lobster, shrimp, mussels, and clams served on a bed of saffron and pimenton infused Spanish rice with traditional chorizo sausage $16

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.

CRAB CAKE SLIDERS
ROYAL RED ROCK SHRIMP CORN DIP
CHOICE OF FLATBREADS:
FIG, PROSCIUTTO, AND GOAT CHEESE OR SUNDRIED TOMATO, FETA, AND OLIVE