The Bistro
UNIVERSITY CLUB

Bar Fare

**KOBE BURGER**
eight-ounce beef patty grilled to your liking served with hand-cut fries or fresh fruit. $12
additional toppings (each) $1

**COCONUT-BATTERED SHRIMP**
fried coconut-battered shrimp served with mango lime sauce. $15

**CRAB CAKE SLIDERS**
Alaskan snow crab cakes cooked with creole spices and served with cilantro, lime, and mayo. $8

**BROILED SPANISH CHICKEN WINGS**
Country Neighbors boneless wings, green olive tapenade, and herb bread crumbs. $8

**PORK SCHNITZEL WITH FRIED EGG**
made with Ozark forest wild mushrooms, julienne ham, pearl onions, and St. James Norton wine sauce. $13

**OPEN-FACED RIB-EYE SANDWICH**
sliced grilled Certified Angus Beef with slow-cooked onions, Goatsbeard Farms Moniteau blue cheese, and bacon. $14

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**
**ROYAL RED ROCK SHRIMP CORN DIP**
**SALMON GRAVLAX**

**WINES BY THE GLASS**
**RAIL LIQUORS**
**ALL BEERS**
Happy Hour
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Classic Fare

Pan-fried Missouri Trout
Cornmeal-crusted Troutdale Farms rainbow trout served with fried capers and tarragon-basil lemon butter. $14

Grilled Baby Lamb Chops
Three lamb chops prepared with a Moroccan-style marinade and served with apricot-cashew chutney. $10

Royal Red Rock Shrimp Corn Dip
Made with fontina cheese & dry sherry, served with flat breads. $8

Salmon Gravlax
Club-cured Norwegian salmon filet infused with dill, fennel, and cracked pepper. Sliced and served with capers, red onion, honey mustard sauce, and crousades. $8

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 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