

The Bistro

UNIVERSITY CLUB

Small Plates

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

GRILLED BABY LAMB CHOPS

three lamb chops prepared with a
Moroccan-style marinade and served with
apricot-cashew chutney. \$10

CRAB CAKE SLIDERS

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

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

ANGELS ON HORSEBACK

three cornmeal encrusted bacon wrapped
oysters with green goddess sauce \$7

FLATBREAD

club-made flatbreads with a choice of:
Fig, prociutto, 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

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Signature Entrees

PAN-FRIED TROUT

trout fried to perfection and served with a red pepper coulis, sautéed 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 Moniteau 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