The University Club of MU invites you to join our member family and experience the very best cuisine, event service and private membership amenities that Columbia has to offer.

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Dear members and friends,

Just like that, summer is over — but anyone who has spent even a little bit of time in Columbia knows that this is the time of year things really start heating up. The new semester is upon us, bringing with it new opportunities for new experiences with new friends. We’re thrilled to welcome back students, faculty and staff, and we look forward to providing them — as well as friends and alumni — the stellar service and dining options upon which we’ve built our reputation.

We’re also thrilled to welcome a new crew of interns from the University of Missouri’s Hospitality Management School. These talented students work hard to learn the ins and outs of fine dining, and Executive Chef Daniel Pliska and I are anticipating great things from them. For an in-depth look at our apprenticeship and internship program, go to http://columbiabusinesstimes.com/2016/02/24/behind-the-wine-and-dine/.

To kick off the new academic year, we have several events planned that will allow us to do what we love most: engage our guests with excellent programming and — of course — fantastic food and wine.

As always, the University Club is looking for ways to contribute to the campus community, and so we are partnering with the School of Music for its Strike Up the Band fundraiser, which will benefit Marching Mizzou. Band honorary societies Kappa Kappa Psi and Tau Beta Sigma will hold a silent auction, and we’ll meet the new directors and 2016 drum majors for the first time. There will be dinner with a cash bar, followed by dancing to the music of the Collegiate Shag Big Band. The event will be held 6 – 9 p.m. Aug. 13 at the Reynolds Alumni Center. Tickets are $60 per person, $25 of which goes to Marching Mizzou. For tickets or additional information, please contact the MU Band Office at 573-882-3438 or rehardac@missouri.edu.

And football season is so close we can almost taste it — literally as well as figuratively, thanks to our exciting Tailgates at the Club series. Before games, our fixed menus will feature imaginative twists on traditional game-day fare such as sliders and barbecue. And you’ll want to be sure to swing by after the game to refuel at our post-game tailgate. See page 2 for more information on upcoming tailgates.

We hope you’ll join us for another outstanding season.

John D. LaRocca
General Manager
Tailgate at the Club!

Celebrate another season of Mizzou football at the University Club! The Eastern Michigan game and the University of Georgia game both will start at 6:30 p.m., and we will open our tailgates for these games at 4 p.m. Prices will be $27 per person, $13.50 for children ages 6-12, free for children 5 and younger.

Mizzou vs. Eastern Michigan
Saturday, September 10

University Club Salad Bar with Condiments and Dressing
Fresh Fruit Melon Baskets
Build Your Own Nathan’s Hot Dog Bar with Corn and Black Bean Chili, Red Onions, Apple Cole Slaw, Cheddar Cheese and Scallions
Chef Pliska’s Southern Fried Chicken
Chuck Wagon Chopped Steak with BBQ Sauce, Cheddar Cheese and Thick-Sliced Bacon
Mashed Gold Potatoes
Green Bean and Mushroom Casserole
Rolls and Butter
Tiger Stripe Ice Cream and Sundae Bar

Mizzou vs. University of Georgia
Saturday, September 17

Iceberg Wedge Salad Bar with Blue Cheese, Cherry Tomatoes, Olives, Onions and Bacon with Roasted Garlic Ranch and Sherry Vinaigrette Dressings
Sliced Seasonal Fruit Tray
Grilled Santé Fe Beef Sandwich
Trio of Pork: St Louis Ribs, Grilled Pork Chops and Pulled Pork with Assorted BBQ Sauces
Honey Pecan Fried Chicken
Steak Fries
Corn, Lima Beans and Red Peppers
Cornbread and Biscuits
Ozark Turtle Sundae Bar: Buck’s Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Sugar Roasted Pecans, Cherries and Whipped Cream

Decades of Experience

With more than 90 years of combined culinary experience, the chefs of the University Club of MU and University Catering & Event Services pride themselves on exceeding the highest expectations for your event and fine-dining needs.

Chefs, front to back:
Executive Chef Daniel Pliska, C.E.C, A.A.C
Chef Paul Blackwell
Chef Christopher Contreras
Chef Reed Crull
Classic steakhouses serve prime steaks and top-flight Cabernets. This night will be the University Club’s rendition of this traditional pairing.

Steak & Monster Cab Night

5:30 p.m. Friday, Aug. 12
Three-course meal $40

Choose one of:
Baked Lobster Bisque in Dome
Maine lobster, brandy and Pernod topped with flaky all-butter puff pastry

Caesar Salad
Prepared tableside

Oysters on the Half-Shell
Three varieties of seasonal West Coast and East Coast oysters

Continued...
Steak & Monster Cab Night

Steaks — Dry Aged, Prime and American Kobe Beef:

**Strip Steak au Poivre**
Cognac flamed with cracked black pepper, Ozark wild mushrooms and rich cremed demi-glace

**Grilled Eye of Ribeye**
Cabernet thyme butter, fried straw onions and Stilton blue cheese

**Filet of Beef Oscar**
Center-cut tenderloin topped with asparagus, lump crab and Béarnaise sauce

*Choice of one starch and one vegetable:*
Twice-Baked Potato with Bacon, Sour Cream and Chives
Wild Mushroom Risotto
Truffle Mac and Cheese

Baked Stuffed Tomato with Creamed Spinach and Goatsbeard Farm Cheese
Spaghetti Squash Parmesan Gratin
Butter-Poached Asparagus with Himalayan Pink Salt

Choice of Desserts:

**Almond Amaretto Parfait**
Club-made ice cream, caramel cream sauce and crushed almond praline

**Individual Tuxedo Cheesecake**
Oreo cookie crust, New York-style cheesecake and Belgian-chocolate glaze

**Lemon Meringue Tart with Pistachio Ice Cream**
Sweet pastry crust, Swiss meringue brûlée and club-made ice cream
Chef Daniel Pliska’s

August Bistro Specials

Seafood of the Month
True North Salmon Paillard with Heirloom Tomatoes and Rock Shrimp
Sautéed thin sliced Atlantic farm-raised salmon served with small diced tomatoes and poached royal red shrimp topped with petit seasonal greens tossed in Spanish olive oil
$17

Three-Course Menu
Chilled Watercress, Asparagus and Potato Soup
With Goatsbeard Farm mousse and snipped fresh chives

Crispy Duck Breast with Peaches
Pan-fried Maple Leaf Farms duck served with a blackberry-molasses glaze and whiskey-flamed peaches
Bacon Sautéed Fingerling Potatoes and Autumn Seasonal Vegetables

Pistachio Opera
Layers of pistachio sponge cake with lemon cream and raspberry glaze, vanilla-lavender cream Anglaise and white chocolate shards
$29

Chef Reed Crull’s

September Bistro Specials

Seafood of the Month
Icelandic Arctic Char
Grilled Arctic char with Asian pear salad, spicy coconut lemongrass broth and steamed mussels
$17

Three-Course Menu
Olive, Blue Cheese, Arugula Salad
Slow-roasted Picholine olives, blue cheese “crouton”, shaved prosciutto and aged balsamic

Patchwork Pork Medallions
Pepper-crusted pork tenderloin medallions with caramelized figs, lemon relish and Goatsbeard Farm goat cheese polenta
Butternut Squash Three Ways and Wilted Kale

Alsatian Apple Tart
Flaky pastry filled with apricot jam and sliced apples, topped with cinnamon-ginger ice cream
$29
Monday
Classic Reuben
Corned beef, sauerkraut, Swiss cheese and Russian dressing on marble rye

Tuesday
The Monte Cristo
Boar's Head ham and Swiss cheese on home-style white bread, batter fried and served with huckleberry-infused Wisconsin maple syrup

Wednesday
The Santa Fe
Roasted striploin of beef, pepper jack cheese and jicama slaw on sourdough with spicy chipotle mayonnaise

Thursday
The New Yorker
Hot pastrami on rye with apple-cider coleslaw and Swiss cheese

Friday
Salmon Club
True North salmon layered with avocado, thick-sliced pepper bacon, tomato and Bibb lettuce with caper herb mayonnaise

Learn to Cook with Spices from Chef Pliska
Chef Pliska will host a cooking class 5:30 to 8:30 p.m., Friday, Aug. 26. Discover tips for preparing global dishes with exotic spices using ingredients that can be easily found in Columbia. Learn to make your own Garam Masala, Paella Valencia, Olive Tapenade and the classic Greek pastry, Spanakopita. The cost to attend is $35 per person.
# Upcoming University Club Events

## August Events

- **6 p.m., Thursday, Aug. 4**  
  Wine Club

- **5 p.m., Thursday, Aug. 11**  
  Prime of Your Life

- **5:30 p.m., Friday, Aug. 12**  
  Steak & Cab Night

- **6 p.m., Thursday, Aug. 18**  
  Texas Hold ‘Em

- **5:30 p.m., Friday, Aug. 26**  
  Spice Cooking Class with Chef Pliska

## September Events

- **6 p.m., Thursday, Sept. 1**  
  Wine Club

- **5 p.m., Thursday, Sept. 8**  
  Prime of Your Life

- **4 p.m., Saturday, Sept. 10**  
  Eastern Michigan Tailgate

- **4 p.m., Saturday, Sept. 17**  
  University of Georgia Tailgate

- **6 p.m., Thursday, Sept. 22**  
  Texas Hold ‘Em