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

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

SALMON GRAVLAX
club-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

THAI-STYLE SALMON SATAY
four grilled salmon skewers brushed with
Thai chili sauce, lime, sesame, and soy
sauce $9

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 topped with
croutons. Tossed with our house
vinaigrette.
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 MISSOURI TROUT
cornmeal-crusted Troutdale Farms’ rainbow trout topped with fried capers and tarragon-basil lemon butter. Served with fingerling potatoes and sautéed green beans. $14

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

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

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       SALMON GRAVLAX
ROYAL RED ROCK SHRIMP CORN DIP