

# The Bistro

## UNIVERSITY CLUB

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### *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  
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

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

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### *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

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### *Signature Entrees*

#### PAN-FRIED MISSOURI TROUT

cornmeal-crusting Troutdale Farms' rainbow trout topped with fried capers and tarragon-basil lemon butter. Served with fingerling potatoes and sautéed green beans. \$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

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### *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