THE BISTRO
at THE UNIVERSITY CLUB
Lunch Menu

SALADS

APPLE CRANBERRY
Fuji apple, bleu cheese, heritage lettuce blend, lemon candied pecans, craisins, poppyseed vinaigrette 10

GRAIN SALAD
Heritage lettuce, quinoa, sun dried fig, toasted amaranth, avocado, heirloom spinach, shaved local vegetables, citrus herb vinaigrette 10

CALAMARI SALAD
Chopped romaine, cabbage, gremolata, roasted peppers and onions, ko chu chang dressing 13

NEW MEXICO SALAD
Heritage lettuce, roasted pepitas, puffed sweet corn, avocado, queso fresco, roasted peppers and onions, ancho honey dressing 11

FIVE BEAN SALAD
Heirloom beans, seasonal hummus, tabouleh, wheat berries, herbed flat bread, basil 11

COMPLETE YOUR SALAD WITH

Organic Chicken 4  
Salmon 6  
Grilled Vegetables 3

SANDWICHES & BURGERS

BEET LT
Local beets, heirloom tomatoes, arugula, caramelized onion aioli, toasted rustic bread 11

SOUTHERN FRIED CHICKEN
Housemade pickles, butter leaf, heirloom tomatoes, mayonnaise, potato bun 13

BAHN MI
Braised pork, housemade pickles, carrots, cabbage, cilantro, sriracha aioli, hoagie roll 14

PRICKLY PEAR CHICKEN
Fresh mozzarella, roasted poblanos, prickly pear mayonnaise, ciabatta 13

UNIVERSITY BURGER
Harris Ranch ground chuck, sharp cheddar, butter leaf, heirloom tomato, housemade pickle, potato bun 16

SUN DEVIL BURGER
Queso fresco, avocado, roasted peppers and onions, chipotle aioli, potato bun 16

ENTREES

THE “BISTRO” CHICKEN
Rhia Farms wild mushroom risotto, heirloom spinach, garlic, smoked paprika vinaigrette 15

SUNDRIED TOMATO FETTUCCINE
Fresh pasta, sun dried tomato pesto, olive oil, Queen Creek Olive Mill olive and heirloom tomato relish 14

BISTRO STEAK & FRITES
Center cut Sirloin, red wine butter, whiskey glaze, house garlic-herbed fries 17

SEARED SALMON
Baby spinach, quinoa, queso fresco, peach vinaigrette, lemon pistachios 17

SOUPS

BLACK BEAN SOUP
Roasted corn relish 7

SOUP OF THE DAY
Rotating seasonal chef’s selection 7

CHEF’S DAILY

VEGETABLE

SIDE SALAD

BISTRO FRIES

SWEET POTATO FRIES

OLIVES & FOCACCIA

SEASONAL FRUIT

ON THE SIDE

DESSERTS

COCONUT TRES LECHE CAKE
Cajeta, toasted coconut 8

CHOCOLATE PEANUT BUTTER MOUSSE TART
Fresh berries, Ghirardelli chocolate sauce 7

FRESH BAKED VEGAN COOKIES
Mexican Hot Chocolate, Peanut Butter, Cranberry Almond, Rocky Road 6

SODAS

Coke 2.5  
Diet Coke 2.5

Mr. Pibb 2.5

REPUBLIC OF TEA

Passion Fruit  
Ginger Peach  
Pomegranate  
Ginger Peach (decaf)

WATER & JUICE

Perrier, 11oz  
Club Soda  
Cranberry  
Lemonade 2.5

COFFEE & TEA

Coffee 2.5  
Hot/Iced Tea 2.5

It is our mission as a team and as individuals to provide an experience wherein the focus and attention paid to the menu, service and atmosphere is not only remarkable but further enhanced by our commitment to lessen our impact on the planet. Each day we are mindful of our choices and how they directly relate to our guest’s experience and also our world.

# Vegetarian. May contain eggs and/or dairy. Please ask your server for details.
# Vegan. Made from 100% vegan certified ingredients; contains no meat, fish, poultry, dairy, eggs or any other animal by-products.
# Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
# Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illnesses.