bistro

At the University Club

Salads / Soup

CRISP CALAMARI MIXED GREEN SALAD  10
tossed with ko chu jang vinaigrette

ASIAN CHICKEN SALAD  9
tossed with sherry-scallion vinaigrette

SOUTHWEST BLACKENED CHICKEN ChOPPED SALAD   9
southwest blackened chicken breast and chopped lettuce tossed with rattlesnake beans, queso fresco,
tomatoes, crispy queen olives, roasted sweet corn, asparagus, poblano, bacon and creamy ancho chile
dressing

CAESAR SALAD  8
classical style with garlic crostini
(grilled chicken 2, grilled filet or rock shrimp 4)

ICEBERG WEDGE  9
with buttermilk ranch, crumbled blue cheese, bacon, hot house tomatoes and red onion

RED GARNET YAM AND FONTINA GALETTE  10
with smoked salmon and balsamic glazed greens

SEASONAL SOUP  4.5

Sandwiches

OVEN ROASTED TURKEY SANDWICH   10
with romaine, heirloom tomatoes, basil aioli, crispy onions accompanied by
spinach and heirloom striped beet salad

ANGUS BURGER   9
with swiss cheese and sauteed mushrooms served on a potato roll with pommes frites

HICKORY PEPPERCORN BURGER 10
with heirloom tomatoes, crispy onions, bacon, and pasilla chile bbq sauce with pommes frites

PRIME RIB SANDWICH   10
with caramelized onions, swiss cheese, horseradish cream and pommes frites

B.L.T.T. PITA  8
bacon, lettuce, beefsteak tomatoes, shaved turkey and lemon aioli with poblano macaroni and cheese

CLUB WRAP  10
spinach tortilla filled with smoked turkey, brown sugar glazed ham, hickory smoked bacon, swiss
cheese,
lettuce, tomato, avocado and chipotle aioli, served with seasonal fruit

1/2 GRILLED CHICKEN CAESAR WRAP AND SALAD 7
grilled chicken wrapped in a spinach tortilla with caesar tossed romaine served with mixed greens with
feta, cherry tomatoes and raspberry vinaigrette

CHICKEN AVACADO BACON SANDWICH 10
hot house tomatoes, red onion, cilantro aioli with spinach salad

Entrees

GRILLED CHICKEN ENCHI LADAS  10
with Spanish rice, nopales and black bean salad, and cilantro tomatillo sauce

SEARED ATLANTIC SALMON   12
with organic grains, shaved cucumber and fennel salad, and papaya vinaigrette

BLACKENED TILAPI A 10
with organic grains, sauteed spinach and grilled pineapple relish

ROCK SHRIMP MANGO QUESADILLA   12.5
rock shrimp, mango, cilantro, red onions and oaxacan cheese in a flour tortilla with salsa fresca

CARNITAS PORK TACOS   10
with cilantro, romaine, queso fresco, mexico city style guacamole, pico de gallo, mango salsa and
spanish rice

CHEF’S DAILY PASTA  10

Sides

pommes frites, poblano fries, basis bacon and poblano macaroni and cheese,
sweet potato fries
5 each

lunch

all parties of eight or more will be charged 18% gratuity

thank you for not smoking and refraining from cell phone use within the restaurant

* Gluten free items are available upon request