

UNIVERSITY CLUB SAINT PAUL

SUNDAY BRUNCH

Served 11:00 am to 2:00 pm

Club Favorites - \$8.95 each unless noted

Traditional Breakfast

Two eggs, Home Fries, Toast
and Bacon or Sausage
\$5.95

Classic Eggs Benedict

Canadian Bacon, Poached Eggs on English
Muffins, Hollandaise & Home Fries

Poached Eggs and Hash

Roasted Peppers, Caramelized Onions and
Corned Beef Hash, Hollandaise

The Breakfast Burrito

Chorizo Sausage, Onions, Potatoes,
Jalapeños, Salsa, Pepperjack Cheese

Cinnamon Brioche French Toast

Maple Mascarpone, Macerated Berries,
Fresh Fruit, Sausage or Bacon

Blueberry Pancakes

Fresh Fruit, Sausage or Bacon

Steak & Eggs

Two Eggs, 6 oz. Sirloin Steak, Home Fries,
Toast, House Made Steak Sauce

Steel-Cut Oatmeal

Fresh Fruit, Brown Sugar and Cinnamon
\$6.95

Omelettes - \$7.95 each

Wild Mushroom

Roasted Mushrooms, Leeks, Gruyere, Home Fries,
Fresh Fruit, Toast

Egg White Frittata

Grilled Vegetables, Feta Cheese, Home Fries,
Fresh Fruit, Toast

Ham and Cheese

Smoked Ham, Cheddar Cheese, Caramelized Onions,
Home Fries, Fresh Fruit, Toast

Smoked Salmon

Smoked Salmon, Spinach, Goat Cheese,
Home Fries, Fresh Fruit, Toast

**Egg white omelettes available upon request*

Sides

\$2.95 each

Bagel with Cream Cheese

English Muffin

Toast and Preserves

Bacon or Sausage

Home Fries, Roasted Peppers

Fresh Seasonal Fruit

*Creatively executed comfort food
that is classically driven
and inspired by the seasons.*



Brian Nieman, Executive Chef

Sandwiches

\$9.00 each

All sandwiches come with a choice of French Fries, Fresh Fruit, Side Salad, Cup of Soup

The Varsity Burger

Black Angus Beef, Lettuce, Tomato,
Red Onion, Mustard Aioli, Sourdough Bun

Firecracker Burger

Black Angus Beef, Pepperjack Cheese, Lettuce,
Tomato, Stuffed with Jalapeño Popper, Guacamole, Black
Olives, Sourdough Bun

Veggie Burger

Black Bean Burger, Lettuce, Tomato, Red
Onion, Micro Greens, Spicy Aioli, Sourdough Bun

Classic Rubeen Sandwich

Corned Beef, Sauerkraut, Gruyere,
Russian Dressing, Pumpernickel

Sirloin Steak Sandwich

Grilled 6 oz. Sirloin Steak, Arugula, Roasted
Red Peppers, Spicy Aioli, Blue Cheese, Ciabatta

Grilled Chicken Sandwich

Pepperjack Cheese, Roasted Red Peppers,
Oven Dried Tomato, Basil Pesto, Lettuce, Ciabatta

Chicken Caesar Wrap

Grilled Chicken, Parmesan Cheese, Romaine,
Croutons, Grilled Tortilla

Classic Rachel Sandwich

Roasted Turkey, Sauerkraut, Gruyere,
Russian Dressing, Pumpernickel

The Club Melt

Ham, Turkey, Bacon, Lettuce, Tomato,
Cheddar, Gruyere, Sourdough Bread

Classic BLT

Applewood Smoked Bacon, Mayonnaise,
Lettuce, Tomato, Sourdough Bread

Salads

Small \$5.00 Large \$10.00 Chicken or Salmon \$3.00

The Club House

Cherry Tomatoes, Julienne Carrots, Cucumbers,
Citrus Vinaigrette

Summer Berry Salad

Strawberries, Blueberries, Mixed Greens, Goat Cheese
Croquettes, Raspberry-Balsamic Vinaigrette

Chef's Chopped Salad

Romaine Lettuce, Tomatoes,
Artichokes, Bacon, Chopped Egg, Blue Cheese,
Red Onion, Sherry Vinaigrette

Asian Mixed Greens

Mandarin Oranges, Chow Mein Noodles, Scallions,
Toasted Almonds, Sweet Sesame Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese,
House Made Croutons

House Made Soup

Cup \$4.00 Bowl \$5.50

Soup of the Day

Inquire for Today's Preparation

Tomato Gazpacho

Spanish Style Cold Soup, Cucumber,
Cereley, Bell Pepper, Green Onions,
Cilantro Crème Fraiche

Entrees

\$12.95 **unless noted*

Summer Vegetable Capellini

Zucchini, Lima Beans, Pepperonata,
Roasted Corn, White Wine Sauce

Chicken Naranja

Orange Marinated Grilled Chicken Breast,
Sweet Plantain Rice, Sautéed
Haricot Vert, Orange Confit

Sweet-Chile Glazed Salmon

Sautéed Asian Vegetables, Hoisin Soba
Noodle Salad, Sesame Seeds

Lemon Pepper Baked Walleye

Lemon-Pistachio Rice Pilaf, Steamed Broccoli,
Brown Butter Sauce

Grilled Pork Chop

Peach Bacon Compote, Brussels Sprout Petals,
Mascarpone Grits

Seared Scallops

Apricot and Almond Cous-Cous,
Grilled Scallions, Mint Oil

Grilled Sirloin Steak

Grilled Broccoli, Bacon-Horseradish
Mash Potatoes, House Made Steak Sauce,
Blue Cheese Walnut Butter
\$15.95