

UNIVERSITY CLUB SAINT PAUL

DINNER

Small Plates - \$8.00

Artichoke Dip

Assorted Crackers, Crostini

Crab Cakes

Avocado, Pickled Red Onion,
Arugula, Spicy Aioli

Grilled Beef Kabobs

Marinated Beef, Bell Peppers, Onion
Tomato, Curried Cous-Cous

Ahi Tuna Tartare

Garlic Crostini, Wasabi Aioli,
Boquerone Crème Fraiche, Micro Salad

Crispy Calamari

Lemon Wedge, Caper Remoulade

Grilled Chicken Quesadilla

Roasted Red Peppers, Caramelized On-
ions, Scallions, Pepperjack Cheese,
Avocado, Salsa and Sour Cream

Steamed Mussels

Julienne Vegetables, Fresh Cilantro,
Spicy Green Curry Coconut Broth

Chips and Guacamole

Tortilla Chips, Salsa, Guacamole

Salads

Small \$5.00 Large \$10.00 ~ Add Chicken or Salmon for \$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 Noo-
dles, Scallions, Toasted Almonds,
Sweet Sesame Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese,
House Made Croutons

The Wedge

Iceberg Lettuce, Cherry Tomato, Cu-
cumber, House Made Croutons,
Maytag Blue Cheese Dressing

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 - \$19.95 **unless noted*

Summer Vegetable Capellini

Zucchini, Lima Beans, Pepperonata,
Roasted Corn, White Wine Sauce
\$14.95

Chicken Naranja

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

Seared Scallops

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

Sweet-Chile Glazed Salmon

Sauteed Asian Vegetables, Hoisin Soba
Noodle Salad, Sesame Seeds

Lemon Pepper Baked Walleye

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

Seared Ahi Tuna

Shiso-Coriander Crusted, Braised
Baby Bok Choy, Mustard Miso Sauce,
Wasabi-Aioli
\$24.95

Grilled Pork Chop

Peach Bacon Compote, Brussels Sprout
Petals, Mascarpone Grits

Grilled Lamb Chops

Marinated Colorado Spring Lamb,
Sun-Dried Polenta Cakes, Sauteed Hari-
cot Vert, Cipollini-Porcini Sauce
\$26.95

Grilled NY Strip Steak and Skewered Shrimp

Grilled Broccoli, Bacon-Horseradish
Mash Potatoes, House Made Steak Sauce,
Blue Cheese Walnut Butter
\$29.95

Daily Club Favorites

\$13.00 Each

Monday

Chicken ala King
Buttermilk Biscuits

Tuesday

Swedish Meatballs
Garlic Scented
Mashed Potatoes,
Pickled Cucumbers

Wednesday

Bouillabaisse

Classic French Seafood
Stew with Saffron Broth

Thursday

Veal and Mushroom Meatloaf

Garlic Mashed Potatoes,
Red Wine Gravy

Friday

Fish & Chips

Beer Battered, Tartar Sauce

Join us for Happy Hour!

Tuesday – Saturday
4 to 6

Late night 9-10

Club Night is every Friday Night from 5 to 7

Complimentary
Hors d'oeuvres and
drink specials
Live music every first
Friday of the month!



*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

Dessert

\$5.00 each

Classic Crème Brûlée

Baked Custard with Madagascar Vanilla Beans,
Carmelized Sugar Topping

Wine Pairing: Pineau des Charentes, Château Orginac
(Cognac, France) \$12.00

Strawberry Rhubarb Shortcake

Fresh Strawberries, Rhubarb, House Made
Pound Cake, Vanilla Ice Cream

Wine Pairing: Sauternes, Château Romieu Lacoste
(Bordeaux, France) \$13.00

Lemon Panna Cotta

Italian Gelatin Custard, Sweet Blackberry Sauce

Wine Pairing: Moscato di Asti, Ascheri
(Piedmont, Italy) \$11.00

English Sticky Toffee Pudding

Chopped Dates, Vanilla, Toffee Topping

Wine Pairing: "Rainwater" Madiera, Blandy's
(Madiera, Portugal) \$10.00

Molten Chocolate Cake

Caramel Ice Cream, Fresh Berries

Wine Pairing: Porto, "Warrior" Warre's
(Bordeaux, France) \$12.00

Izzy's Ice Cream and Sorbet

Rotating Selections from

Izzy's Ice Cream (St. Paul, MN)

Artisan Cheese Plates

\$5.00 per cheese

*Plates are garnished with Micro Greens, fruits and nuts,
assorted glazes and preserves*

Northern Lights Blue

(Plato, Minnesota)

Raw Cow's Milk, Single Family Farm, Mild and Subtle

Upland Farm's Pleasant Ridge Reserve

(Dodgeville, Wisconsin)

Aged, Raw Farmstead Cow's Milk, Bid Nutty Flavor,
Sweet After Taste

Crave Brothers "Les Frères"

(Waterloo, Wisconsin)

Farmstead Cow's Milk, Washed Rind, Soft, Fruity,
Earthy, Yeasty Aromas

Charolais

(Burgundy, France)

Bloomy Rind Goat's Milk, Hints of Lemon

Calvados Camembert

(Normandy, France)

Washed with Apple Brandy, Cow's Milk, Fruity,
Hints of Mushrooms and Garlic

Taleggio

(Lombardy, Italy)

Cow's Milk, Semi Soft Washed Rind, Buttery Texture,
Fruity Finish

1/2 OFF WINE DAYS

Tuesday and Wednesdays

50% off any wine \$75 list price or less

Tax and Gratuity Not Included

Not Valid on Private Events or Member Events