

# UNIVERSITY CLUB SAINT PAUL

## LUNCH

### 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 - \$12.95 *\*unless noted*

#### Summer Vegetable Capellini

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

#### 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

#### Chicken Naranja

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

#### Grilled Pork Chop

Peach Bacon Compote, Brussels Sprout  
Petals, Mascarpone Grits

#### Grilled Sirloin Steak

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

#### Seared Scallops

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

### Daily Club Favorites

\$10.50 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

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### Join us for Happy Hour!

Tuesday – Saturday  
4 to 6

Late night 9-10

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**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