

University Club Lunch Menu

SALADS:

All luncheon salads served with dinner rolls and coffee.

Wedge	\$9.95
<i>Wedge of iceberg lettuce with tomato, red onion and bacon served with bleu cheese dressing</i>	
Chicken Caesar	\$13.95
<i>Romaine lettuce tossed with creamy caesar dressing and parmesan cheese topped with grilled chicken breast, boiled egg and house made croutons</i>	
Grecian Salmon Salad	\$16.95
<i>Grilled salmon served with romaine lettuce tossed with Greek vinaigrette, feta cheese, roasted eggplant, red potatoes black olives & tomatoes</i>	
Par Three	\$11.95
<i>Tuna, chicken and egg salads on petite greens with tomato and crostini's</i>	

Add a cup of cream or broth soup for an additional \$3.00.

SANDWICHES & WRAPS:

Served with house made potato chips and sweet pickles

Turkey, Bacon & Swiss on Croissant	\$10.95
<i>Served with lettuce, tomato and mayonnaise</i>	
Forbes Grilled Chicken Wrap	\$12.95
<i>Grilled chicken, cucumber, tomato, red onion and romaine lettuce with garlic parmesan sauce and wrapped in a tomato basil tortilla</i>	
Chicken Parmesan Sandwich	\$14.95
<i>Breaded chicken breast topped with marinara sauce and provolone cheese served on a brioche bun</i>	
Blackened Prime Rib	\$14.95
<i>8-ounce Prime Rib, caramelized onion, topped with Horseradish sauce and served on a toasted hoagie bun</i>	
Club Seafood Salad	\$15.95
<i>Blend of crab meat and shrimp tossed in a dill, lemon aioli and served on a croissant w/ lettuce and tomato</i>	

Add fruit, pasta, or potato salad, frenched or sweet potato fries for an additional \$2.00.
Add a cup of cream or broth soup for an additional \$3.00.

ENTREES:

All entrees served with house or caesar salad, dinner rolls and coffee.

Chicken Piccata **\$15.95**

Chicken breast with capers and white wine sauce served with wild rice pilaf and vegetable du jour

Ginger Chicken Stir Fry **\$14.95**

Chicken breast slices sautéed in ginger, sesame oil, tossed with stir fry sauce & vegetables, served w/ steamed rice

Scarborough Fair Tilapia **\$15.95**

Served with herbs and panko bread crumbs with a beurre blanc sauce served with wild rice pilaf and vegetable du jour

Shrimp and Peppers **\$15.95**

6 jumbo shrimp, pan roasted with thyme, garlic, roasted peppers and lemon juice served over a creamy asparagus & edamame risotto

Maple and Soy Glazed Pork Tenderloin **\$15.95**

Pork tenderloin marinated with maple syrup and soy sauce served with crispy Spanish rice & vegetable du jour

Cabernet Braised Beef Tips **\$14.95**

Prime rib tips slowly braised with cremini mushrooms and vegetable medley on pappardelle pasta

Quiche Lorraine **\$13.95**

Bacon, Swiss Cheese and Green Onion Quiche served with Fruit and Petite Greens with Raspberry Vinaigrette

Eggplant Parmesan **\$13.95**

Breaded eggplant slices layered with ricotta and parmesan cheese served baked with parmesan cheeses, marinara, sauce, pasta and garlic bread

Pan-Crisp Tofu **\$12.95**

Bean curd marinated in sesame oil and ginger, served pan seared with napa slaw, edamame, carrots, bean sprouts, and Peanut Sauce

BUFFET LUNCH:

Italian Pasta Duo

\$17.95

Baked ziti with Italian sausage, marinara sauce and mozzarella cheese and cavatappi pasta with pesto, grilled chicken breast and red peppers served with house or caesar salad and garlic bread

Assorted Sandwiches and Salads

\$13.95

A selection of turkey, ham, roast beef and chicken salad, on brioche bun with condiments served with choice of pasta or traditional potato salad and fruit salad

Soup and Half Sandwich

\$11.95

A selection of turkey, ham, roast beef and chicken salad served on brioche bun and croissants served with choice of soup and fruit salad

Hot Dogs and Brats

\$11.95

Grilled quarter pound hot dogs and brats served with buns and condiments served with choice of pasta or potato salad and fruit salad

Please note that the prices listed are current and subject to change up to thirty days prior to the confirmed date of your event to meet increased market costs.

The menu prices listed above do not include gratuity or tax. Our gratuity rate (service charge) is 20% of the total food and beverage bill before tax. The current city and state food and beverage tax is 9.25%.