

## Entrees

### 8 oz. Forbes Burger

Hand patty Angus ground beef grilled to desired temperature then served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup \$12.95

(add bacon \$0.99)

(Black Bean Burger Available \$1.95)

### Bacon Wrapped Filet

Bacon wrapped Angus beef tenderloin served grilled to medium rare, served with whipped potatoes, vegetables and bordelaise sauce.

6-ounce \$24.95 or 8-ounce \$28.95

### Bone in Pork Chop

12- ounce grilled bone in pork chop served with whipped potatoes, vegetables and topped with an apple butter compote. \$25.95

### Lamb Chops

Tender frenched lamb chops seasoned and grilled to medium rare, served with caper, sun dried tomato, parsley and kalamata orzo pasta, vegetables and finished with a whole grain mustard cabernet reduction. \$26.95

### Cedar Plank Salmon

Seasoned fresh Atlantic salmon served on a hot smoking cedar plank, wild rice pilaf, vegetables and dill lemon beurre blanc. \$22.95

### U Club Angus Prime Rib

Seasoned with garlic, herbs and club spices, then slow roasted and served with a baked potato, vegetables and Au jus

8oz \$16.95, 10oz \$19.95, 12oz \$22.95, 14oz \$25.95, 16oz \$28.95

### Apple Cider Glazed Chicken

Half semi boneless chicken roasted, and apple cider glazed served with roasted sweet potatoes and vegetables. \$21.95

### Seared Scallops Risotto

U-10 scallops pan seared served with roasted butternut squash, peas, roasted red peppers risotto, finished with cream, butter, parmesan and topped with a parmesan crisp. \$24.95

### Cheese Tortellini with Roasted Veggies & U-Fredo Sauce

Bell peppers, red onions, button mushrooms, cherry tomatoes and cheese tortellini tossed in a white wine pesto Alfredo sauce. \$18.95

### Almond Crusted Tilapia

Tilapia that is almond crusted and sautéed served with wild rice pilaf, vegetables and dill lemon beurre blanc. \$19.95

## Dinner Entrée's Are Served With House or Caesar Salad

Cup of Chili \$4.95 or Bowl of Chili \$6.95

## **Appetizers**

### **Salmon Croquettes**

Fresh Atlantic salmon mixed with herbs, spices and vegetables and made into patties served sautéed and lemon dill aioli \$9.95

### **Fried Ravioli**

10 Pieces of breaded raviolis served fried with house made marinara \$9.95

### **Shrimp Stuffed with Salmon**

A blend of salmon, herbs and spices, stuffed into 5 jumbo shrimp and served with lemon butter sauce \$12.95

### **Peel & Eat Shrimp**

**½ pound \$11.95 or 1 pound \$18.95**

Served with lemons and cocktail sauce

## **Salads**

### **Holiday Nicoise Salad**

Artisan blend, tomato basil balsamic vinaigrette topped with kalamata olives, boiled egg, green beans, tomato, roasted sweet potato and roasted butternut squash \$9.95

### **Mediterranean Caesar**

Romaine, tomato, kalamata olives, feta, anchovies, Caesar dressing, and croutons \$8.95

### **Candied Apple Salad**

Romaine, raisins, red onion, honey roasted peanuts, apple slices, creamy caramel dressing topped with a caramel glaze. \$8.95

### **Wedge Salad**

Large wedge of iceberg lettuce topped with tomato, onion, bacon, bleu cheese crumbles and bleu cheese dressing \$8.95

**Add Chicken: \$3.00, Seared Ahi Tuna: \$5.00, Grilled Salmon: \$6.00, 6 Jumbo Grilled Shrimp: \$6.00, Seared Scallops \$8.00**