

## Entrées

### **8 oz. Forbes Burger**

Hand patty Angus ground beef grilled to desired temperature, 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  
\$11.95

(Add bacon \$0.99)

### **UClub Angus Prime Rib**

Seasoned with garlic, herbs and club spices, slow roasted, carved to desire weight and temperature, served with a baked potato, vegetables and Au jus

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

### **Hickory BBQ Bone In Pork Chop**

Frenched bone in pork chop, grilled and glazed with homemade hickory bbq sauce, served on a smokey hot cedar plank, cumin and chili powder sweet potato puree and vegetables \$23.95

### **Salmon Veracruz**

Atlantic salmon sauteed with capers, green olives, peppers, onion, tomatoes, garlic, herbs and spices; served with Spanish rice and vegetables \$21.95

### **Shrimp and Scallop Kabobs**

5 Jumbo shrimp and 3 U-10 scallops seasoned, grilled and glazed with a homemade mild Szechuan sauce, served with cilantro lime rice and vegetables \$21.95

### **Cheese Tortellini w/ Creamy Tomato Basil Vodka Sauce**

Cherry tomatoes sauted with garlic, and peppers, deglazed with vodka, finished with tomato puree, heavy cream, butter and tortellini pasta \$16.95

***Add Chicken \$3.00, 6 Jumbo Shrimp \$6.00, or Seared Scallops \$8.00***

### **Bone In Cowboy Ribeye**

Bone in 14-ounce ribeye steak, seasoned and grilled to desire temperature, served with match stick fries, vegetables and topped with a herb bleu cheese butter \$28.95

### **New Zealand Lamb Loin Chops**

A trio of four-ounce New Zealand lamb T-bones rubbed with garlic, seasoned and grilled to medium rare and set on a caper, kalamata olives and sundried tomato orzo pasta salad, served with vegetables and a Tahini, garlic and mint sauce \$25.95

### **Steak Au Poivre**

14- ounce NY Strip crusted with cracked black pepper corn and pan seared to medium rare; served with whipped potatoes, vegetables and finished with a brandy demi glaze reduction \$28.95

## Appetizers

### **Rueben Rolls**

5 Pieces of corned beef mixed with swiss cheese and sauerkraut rolled into an eggroll skin and fried; served with creole thousand island \$9.95

### **Fried Ravioli**

10 Pieces of breaded raviolis served fried with house made marinara \$8.95

### **Cheese Board**

3 Assorted cheese (ask server for details of cheese) served with dried fruits, toasted nuts, crackers and crostini \$9.95

### **Potato Nest**

Shoe string potatoes fried up and served with a garlic aioli

\$7.95

### **Peel & Eat Shrimp**

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

Served with lemons and cocktail sauce

## Salads

### **Nicoise Salad**

House greens, green beans, roasted potatoes, boiled egg, kalamata olives, onion and tomato tossed in homemade mustard vinaigrette \$9.95

### **Classic Caesar**

Romaine lettuce, croutons, parmesan cheese and boiled egg, tossed with house made Caesar dressing: \$8.95

### **Wedge Salad**

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

### **Chef Salad**

Romaine lettuce, boiled egg, ham, turkey, cheddar cheese, tomatoes, onion, cucumber and choice of dressing or vinaigrette \$9.95

### **Waldorf Salad**

House green tossed with cider yogurt vinaigrette, granny smith apples, seedless grapes, candied pecans and brie cheese \$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**