

University Club Dinner Menu

All Entrees are served with choice of House or Caesar Salad, Dinner Rolls and Coffee.

BEEF ENTREES:

The University Club of Rockford specializes in chef cut Choice Black Angus Steaks.

Prime Rib – 14oz. \$30.95

Prime Rib slow roasted with Club Spice and Cracked Pepper served with Baked Potato and Vegetable Du Jour

Beef Tenderloin Filet – 8oz. \$34.95

Grilled Beef Tenderloin Filet served with Cabernet Reduction, Whipped Potatoes and Vegetable Du Jour

New York Strip Steak – 14oz. \$29.95

Grilled New York Strip Steak marinated in Club Spice and Olive Oil, served with Hotel Maitre D' Butter, Whipped Potatoes and Vegetable Du Jour

Club Steak and Onion Straws – 10oz. \$23.95

Grilled Angus Steak marinated in Club Spice and Olive Oil, served with House made Onion Straws, Whipped Potatoes and Vegetable Du Jour

SEAFOOD ENTREES:

The University Club of Rockford specializes in fresh cut fish.

Cedar Plank Salmon \$25.95

Fresh Atlantic Salmon Filet hot smoked on Cedar with Lemon Wheels and Fresh Dill, served with Beurre Blanc Sauce, Whipped Potatoes and Vegetable Du Jour

Pan Seared Mahi Mahi \$19.95

Pan Seared Mahi Mahi Filet served with Pineapple & Basil Salsa, Whipped Potatoes and Vegetable Du Jour

Pan Seared Shrimp and Risotto \$22.95

Eight Pan Seared Jumbo Shrimp served with Creamy Roasted Red Pepper and Sweet Corn Risotto

OTHER ENTREES:

Bistro Chicken **\$21.95**

Herb Roasted Semi Boneless Half Chicken served with Herb Veloute, Roasted Red Potatoes and Vegetable Du Jour

Hazelnut Encrusted Chicken **\$22.95**

Hazelnut Encrusted Chicken Breast served with Frangelico Cream Sauce, Wild Rice Pilaf and Vegetable Du Jour

Mediterranean Chicken Breast **\$23.95**

Pan seared Chicken Breast topped with Pesto Sauce served with Balsamic Glaze and Orzo Pasta with Kalamata Olives, Sun-Dried Tomatoes and Feta Cheese

Stuffed Chicken Breast Oscar **\$24.95**

Boneless, Skinless Chicken Breast filled with Crab & Asparagus Stuffing served with Hollandaise Sauce, Whipped Potatoes and Vegetable Du Jour

Bone In Pork Chop - 12oz. **\$22.95**

Grilled Bone In Pork Chop served with Wild Mushroom Ragout, Whipped Potatoes and Vegetable Du Jour

Eggplant Parmesan **\$18.95**

Eggplant layered with Ricotta and Parmesan cheeses topped with Marinara Sauce & Mozzarella Cheese, served with Pasta and Garlic Bread

Pan Crisp Tofu **\$18.95**

Bean Curd marinated in Sesame Oil and Ginger, served seared with Peanut Sauce, Napa Slaw, and Snap Peas

Surf & Turf **\$32.95**

Three Jumbo Gulf Shrimp Scampi and Beef Tenderloin Filet (5oz.) served with Cabernet Reduction, Whipped Potatoes and Vegetable Du Jour

BUFFET OPTIONS: (20 or More Guests)
All Buffet Dinners include Dinner Rolls and Coffee.

Pasta Buffet **\$18.95**
Baked Ziti with Italian Sausage, Marinara Sauce and Mozzarella Cheese, Cavatappi Pasta with Pesto, Grilled Chicken Breast and Red Peppers, Cheese Tortellini with Vodka Sauce, Italian Style Salad and Garlic Bread

Add Alfredo Sauce to any pasta for an additional \$1.00

Buffet #1: (Choose 2 Entrees, 1 Salad, 2 Sides) **\$22.95**
Buffet #2: (Choose 3 Entrees, 1 Salad, 3 Sides) **\$25.95**

Entrée Selections:

*Broiled Salmon with Dill Cream
Mahi Mahi with Pesto Sauce
Chicken Piccata
Herb Roasted Chicken (Bone-in)
Cabernet Braised Beef Tips
Roasted Pork Loin with Caramelized Onion Gravy*

From the Carvery: (add \$1.75 per person)

*Roasted Turkey Breast with Gravy
Pitt Ham with a Honey Glaze
Roast Beef Au Jus with Horseradish Cream*

*Add Carved Prime Rib Au Jus for an additional \$4.50 per person.
Add Carved Beef Tenderloin for market price.*

Salads:

*House Salad with Balsamic Vinaigrette
Caesar Salad
Fruit Salad
Coleslaw
Potato Salad
Pasta Salad*

Sides:

*Whipped Potatoes
Herb Roasted Red Potatoes
Baked Cheesy Au Gratin Potatoes with Garlic Panko Crust
Dauphinoise Potatoes
Wild Rice Pilaf
Parslied Buttered Egg Noodles
Stuffing
Green Beans Almandine
Roasted Brussel Sprouts
Grilled & Roasted Vegetables – served at room temperature*

Please note that the menu prices listed are current and subject to change up to thirty days prior to your event. The menu prices do not include gratuity or tax and are subject to them. 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%.