

UNIVERSITY CLUB SAINT PAUL

ALL DAY MENU

DF = Dairy-Free



Contains Nuts

Chef: Raymond Kuscienko

GF = Gluten-Free



Vegetarian

SHAREABLES

MAC 'N CHEESE BALLS / \$14

Breaded housemade macaroni and cheese, fried golden brown and served with chipotle ranch

CHICKEN WINGS / \$13 GF DF

Eight chicken wings with your choice of sauce: Buffalo, BBQ, Asian Garlic + Chile or Lemon Pepper Glaze.

MARGHERITA FLATBREAD / \$13

Crisp flatbread with housemade tomato sauce, basil, mozzarella, finished with balsamic glaze

BURRATA / \$15

Mozzarella, Tomato, Basil, Tomato Basil Sauce

QUESADILLAS

CHICKEN TINGA: Colby-jack cheese, pico de gallo, pimientos, green chiles. \$14

SKIRT STEAK: Cheddar-jack cheese, pico de gallo, roasted red peppers, green chiles and roasted onion. \$19

CHEESE: Cheddar-jack cheese, pico de gallo, roasted red peppers, green chiles and roasted onion. \$12

SPINACH ARTICHOKE DIP / \$17

Housemade spinach-artichoke dip with Parmesan, mozzarella, cream cheese, cheddar, garlic, Boursin

FRENCH FRIES \$9

HOUSE OR TRUFFLE GF

Ketchup, with choice of garlic aioli or chipotle aioli

SALADS & SOUP

Salad Add Ons: Chicken \$6 / Salmon \$12 / Honey-Garlic Mustard Shrimp \$8

HOUSE SALAD / \$10 / \$19 GF

Mixed Greens, strawberries, blueberries, crumbled goat cheese and candied pecans with a blood orange vinaigrette.

COBB SALAD / \$14 / \$23 GF

Chicken, romaine, iceberg with black olives, avocado, applewood bacon, oven-roasted tomatoes, peppadew peppers and hard-boiled egg with housemade Green Goddess dressing.

CAPRESE SALAD / \$12 / \$18

Marinated tomatoes, shaved red onion and fresh mozzarella, EVOO and balsamic glaze, finished with basil chiffonade, crostini.

CAESAR SALAD / \$13 / \$16

Romaine, pesto-roasted tomatoes, parmesan and housemade croutons tossed in Caesar dressing.

SALAD NICOISE* / \$16 / \$24 GF

Romaine and iceberg lettuces with seared sushi-grade tuna, Niçoise olives, haricots verts, roasted fingerling potatoes, hard-boiled egg and oven-roasted tomato, finished with Green Goddess dressing.

CHICKEN WILD RICE SOUP / \$7 / \$12

SOUP OF THE DAY / \$7 - \$12

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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SANDWICHES

VARSITY BURGER * / \$20

Cheddar cheese, lettuce, onion, pickle, applewood bacon, garlic aioli.

THE SOUTHERNER / \$16

Marinated chicken thigh with seasoned breading on a grilled brioche bun with chipotle ranch, housemade bread-and-butter pickles, shaved red onion, tomato and shredded iceberg.

BLT / \$15

Applewood bacon, shredded lettuce, ripe tomatoes and pesto aioli on sourdough.

BLACK BEAN BURGER / \$15



Grilled black bean patty with sliced tomato, shaved red onion, shredded iceberg and avocado-lime aioli.

UCLUB CLUB SANDWICH / \$16

Applewood bacon, house-roasted turkey breast, shaved Pitt ham, tomato jam, shredded lettuce, Muenster and avocado-lime aioli.

All sandwiches are served with a choice of fries, soup or salad. GF Buns available.

Cheese choices include Cheddar, American, Swiss or Pepper Jack.

ENTREES

NEW YORK STRIP * / \$45 GF

Grilled New York Strip, steak fries, mushrooms with brandy peppercorn sauce.

TOP SIRLOIN * / \$23 6OZ / \$29 10OZ GF

Steak with ragout of fingerling potatoes, pesto tomatoes, caramelized onions and demi-glaze. Choice of vegetable.

SALMON * / \$39 GF

Pan-seared salmon with couscous and ancient grains, spinach and roasted corn, finished with mustard-dill beurre blanc. Choice of vegetable.

SPAGHETTI CARBONARA / \$24

Al dente spaghetti with pancetta, wild mushrooms, garlic and shallot, tossed with egg yolk and Pecorino Romano.

TOMAHAWK PORK CHOP * / \$39 GF

Grilled Tomahawk Pork Chop, Honey Garlic Glaze. Oven roasted fingerling potatoes with pimientos and green chiles. Choice of vegetable.

AIRLINE CHICKEN / \$29 GF

Herb-and-olive-oil marinated airline chicken breast with cocktail onions, white beans, granny smith apple and herb ragout with a thyme and dijon mustard demi. Choice of vegetable.

VEGETARIAN ENTREE OF THE DAY



Ask your server for details!

A LA CARTE \$5

White Cheddar Mashed / Wild Rice Pilaf
Sautéed Mushrooms / Carmelized Onions

VEGETABLES

Asparagus / Green Beans / Carrots

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