

# Dinner Menu

## Appetizers

### Caribbean Shrimp Cocktail ♥

A house specialty! Colossal chilled shrimp and mango coconut relish, served with our homemade cocktail sauce. \$7.00

### Tapas Trio Nibbler

Twin petite crab cakes topped with avocado relish, a duo of vegetable spring rolls with plum sauce, and a pair of coconut fried shrimp with cocktail sauce. \$6.00

### Sushi Rice & Crab Fritters

Japanese sticky rice and lump crab, breaded and flash-fried golden brown; served with a wasabi and sweet chili garlic sauce. \$7.00

### Thai-Glazed Chicken Lettuce Wraps

Asian-spiced chicken, water chestnuts, garlic, scallions, rice sticks, and black mushrooms, stir-fried and served with crisp lettuce cups and Thai peanut dipping sauce. \$7.00

### Lobster Corn Dogs

Two medallions of lobster tail, crusted in cornmeal and flash-fried golden brown, served with Napa cabbage slaw and a duo of dipping sauces: wasabi and blood orange dragon sauce. \$8.00

## Soups & Side Salads

### Soup of the Day

Chef's selection of homemade cream and broth soups. Cup: \$3.00 • Bowl: \$4.00

### Roasted Three-Onion Soup

Baked with Swiss and Parmesan cheeses. \$4.00

### Crab & Lobster Bisque

Rich and creamy soup featuring sweet Maine lobster and Backfin crab, accented with a hint of Old Bay Seasoning and finished with warm sherry. Cup: \$3.00 • Bowl: \$4.00

### House Salad ♥

Organic mixed greens, iceberg lettuce, fresh cucumber, and tomato, with your choice of dressing. \$5.00

### Classic Caesar Salad

Romaine lettuce, cherry tomatoes, seasoned croutons, and Caesar dressing. \$5.00

### Spring Strawberry Salad

Crisp romaine lettuce, hand-tossed with fresh strawberries, candied pecans, Black Diamond white cheddar cheese, and a pomegranate vinaigrette. \$5.00



## Featured Entrées

Served with your choice of salad, Chef's selection of vegetable, and your choice of garlic mashed potatoes, roasted red skin potatoes, or blended rice medley.

### Coriander-Crusted Colorado Lamb Chops\*

Fresh garlic and coriander-crusted Colorado lamb chops, with a roasted tomato vinaigrette, served with Mediterranean orzo pilaf. 4 chops: \$28.00 • 6 chops: \$33.00

### Char-Grilled Filet Mignon\*

An 8-oz. center-cut filet mignon, crusted with black pepper and sea salt, grilled with roasted shallots and red wine reduction and topped with melted Boursin cheese. \$24.00

### Filet with Lobster Tail\*

A 6-oz. char-grilled filet of beef paired with an 8-oz. lobster tail. \$28.00

### New York Strip Steak\*

A seasoned, hand-cut New York strip steak with sautéed onions and wild mushrooms, Merlot cream, garnished with crispy purple potato curls. \$22.00

### Grilled Western Buffalo Rib-Eye Steak\*

Leaner than beef, tender, and full of flavor! A 10-oz. rib-eye steak with a buckwheat honey glaze and huckleberry drizzle, topped with crispy onion straws. \$26.00

### White Marble Farms Pork Loin with Potato Cakes

Sautéed potato-crusted pork loin medallions, stacked with crispy German potato pancakes, garnished with chive crème fraîche and Pommery grain mustard reduction. Complemented with homemade warm rhubarb compote. \$17.00

### Bourbon-Glazed Pecan Chicken Breast

Pecan-crusted boneless chicken breast drizzled with a Jack Daniels Bourbon glaze, and served with sweet potato Vidalia onion hash. \$17.00

### Baked Chicken à la Grecque

Greek-style, baked skin-on fresh chicken breast, stuffed with baby spinach and feta cheese, drizzled with a light roasted tomato-oregano sauce. Served with Mediterranean orzo pilaf. \$18.00



Executive Chef: John Findley

♥ These heart-healthy choices have 30% or fewer calories from fat.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please turn cell phones and pagers off or to the vibrate mode and step into the lobby to conduct a call.



# Fresh Fish & Seafood

Served with your choice of salad, Chef's selection of vegetable, and your choice of garlic mashed potatoes, roasted red skin potatoes, or blended rice medley.

## Crab-Stuffed Orange Roughy

Baked orange roughy, stuffed with Maine peekytoe crabmeat, with a lemon chive beurre blanc. \$19.00

### Signature Crab Cakes

A U-Club classic! Maryland crab cakes with lime cilantro rémoulade.  
One cake: \$18.00 • Two cakes: \$24.00

## Pomegranate Char-Grilled Salmon

Pomegranate barbecue glazed char-grilled salmon with fresh grilled peach and mint salsa. \$18.00

### Teriyaki Chilean Sea Bass ♥

Pan-seared teriyaki-glazed Chilean sea bass served with green tea soba noodles, shiitake mushroom miso broth, and snow peas. \$23.00

## Coconut-Crusted Whitefish

Coconut-crusted fresh Lake Superior whitefish topped with fresh mango pineapple salsa. \$17.00

# Rices & Grains

Served with your choice of salad.

## Lemon Risotto Cakes

Creamy Arborio risotto cakes stuffed with Boursin cheese, coated with panko bread crumbs and sautéed golden brown, finished with a vine-ripened yellow heirloom tomato sauce. \$16.00

## Grilled Vegetable Frittata

An Italian-style pasta omelet of grilled vegetables and Parmesan cheese, tossed with angel hair pasta, cooked with farm fresh eggs, finished with tomato basil sauce. \$15.00

# Sandwiches & Entrée Salads

## Cheesesteak Panini\*

Thinly shaved roast beef, smoked Gouda and American cheese, mushrooms, and caramelized onions grilled Panini-style on ciabatta, with a side of horseradish cream. Served with cracked black pepper potato chips and crisp vegetable slaw. \$11.00

### Grilled Tenderloin Sliders\*

Three petite Parmesan ciabatta rolls piled with grilled tenderloin of beef, warm goat cheese, and roasted tomatoes. Accompanied by crisp green bean fries and chopped Caesar salad. \$12.00

## Grilled Chicken Quesadilla

Grilled chicken breast with sautéed peppers and onions, baked between flour tortillas with a blend of three cheeses, served with black bean salsa, sour cream, and guacamole. \$11.00

## Georgia Pecan-Crusted Chicken Salad

Pecan-crusted chicken breast served warm over crisp greens, topped with Michigan dried cherries, toasted pecans, pears, and Gorgonzola cheese. Served with our homemade raspberry-maple vinaigrette. \$12.00

## Grilled Spring Asparagus & Fresh Mozzarella Salad

Composed salad of Hearts blend lettuce, grilled spring asparagus, sliced Roma tomatoes, fresh mozzarella, and grilled fingerling potatoes, drizzled with chive vinaigrette. \$11.00

## Stacked Roast Turkey Cobb Salad

A tower of chilled iceberg lettuce, cubed roast turkey breast, ripe tomato, applewood smoked bacon, blue cheese crumbles, and chopped egg, drizzled with chive buttermilk ranch dressing. Served with crisp Parmesan crostini. \$12.00

♥ These heart-healthy choices have 30% or fewer calories from fat.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please turn cell phones and pagers off or to the vibrate mode and step into the lobby to conduct a call.

# Choosing the right wine...

Fish & Seafood	Glass	Bottle
Ferrari Carano Chardonnay, Alexander Valley	\$10.75	\$48.00
J. Lohr Chardonnay, Monterey County	\$6.00	\$26.00
Hogue Pinot Grigio, Italy	\$5.50	\$22.00
Geysler Peak Sauvignon Blanc, California	\$6.00	\$26.00
<b>Steaks &amp; Chops</b>		
Coppola Zinfandel, Napa Valley	\$7.00	\$30.00
Geysler Peak Cabernet, California	\$8.00	\$35.00
Freemark Abbey Cabernet, California	\$10.75	\$48.00
J. Lohr Merlot, California	\$7.00	\$30.00
Mark West Pinot Noir, California	\$6.50	\$28.00
Cross Point Pinot Noir, California	\$7.50	\$30.00
<b>Pasta</b>		
Rosemount Estate Shiraz, Australia	\$6.00	\$26.00
Villa Maria Estate Sauvignon Blanc, New Zealand	\$6.50	\$28.00

# Specialty Drinks

## Hawaiian Volcano

Amaretto, Southern Comfort, Smirnoff vodka, orange juice, and pineapple juice. \$5.25

## U-Club Cooler

Smirnoff vodka, Andre sparkling wine, cranberry and apple juices, garnished with blueberries. \$4.75

## June Bug

Crème de banana, Malibu rum, Midori melon liqueur, lime juice, and pineapple juice. \$5.25

## Blueberry Lemonade

A refreshing blend of Stoli blueberry vodka, blue Curaçao, and lemonade, served over ice and garnished with a lemon slice and fresh blueberries. \$5.00

## Mojito

Bacardi rum, simple syrup, club soda, and muddled mint leaves, garnished with fresh mint and a slice of lime. \$4.75

## U-Club Daiquiris

Bacardi rum blended with your choice of raspberry, strawberry, or piña colada flavors and garnished with whipped cream and fresh fruit. \$5.25

## Pomtini

Absolut Citron, Cointreau, pomegranate juice, and fresh lime juice, chilled and served straight up. \$6.00

## Key Lime Martini

Stoli vanilla vodka, Midori melon liqueur, sweet and sour mix, pineapple juice, and a splash of cream, served in a graham cracker crumb-rimmed glass. \$6.00

