

Soups, Salads & Starters



Plated Appetizers

Chicken Satay with Pineapple Relish \$6.95

Thai-marinated and grilled chicken skewers served with fresh pineapple relish seasoned with red peppers, scallions, and olive oil.

Salmon Pinwheel..... \$7.95

A filet of salmon rolled with fresh basil, sautéed and set on a bed of lemongrass risotto, garnished with avocado and pepper relish.

Shrimp Cocktail \$8.95

Four jumbo shrimp with traditional cocktail sauce.

Maryland Crabcake..... \$8.95

A U-Club specialty! Jumbo lump crabmeat mixed with our special blend of seasonings, set on a bed of mesclun greens and fried potato crisps, and topped with a tomato-mango relish.

Soups

Soup du Jour..... \$2.95

Let our chef select one of two soups made fresh daily.

Tomato & Basil Soup \$2.95

Roasted fresh tomatoes, delicately flavored with onion, garlic and special seasonings and accented with fresh chopped basil.

Michigan Potato & Leek Soup \$2.95

A thick and hearty soup chock full of chopped potatoes, leeks, and smoked bacon.

Canadian Cheddar Cheese Soup..... \$2.95

Yellow and white Canadian cheddar cheese folded into a velvety cream sauce splashed with a pilsner beer.

Wild Mushroom Bisque..... \$3.50

Four varieties of wild mushrooms, with a splash of Marsala wine and brandy, seasoned with rosemary, thyme and oregano; topped with crème fraîche.

Lobster Bisque..... \$3.95

A delicate cream soup featuring lobster lightly flavored with brandy and topped with a chive crème fraîche.

House Salads

Your choice of Soup du Jour OR one of the following House Salads is included with all Luncheon & Dinner Entrées:

Tossed Salad of Mixed Greens with Tomatoes, Cucumbers, Carrots; Choice of One Dressing.

Caesar Salad with Garlic Croutons, Grape Tomatoes, Freshly Grated Parmesan Cheese.

Specialty Salads

To enhance your menu, select ONE of the following Specialty Salads for an additional charge of \$2.00 per person:

Spinach Salad with Candied Pecans, Michigan Dried Cherries, Red Onions, Honey-Mustard Dressing.

Mesclun Salad with Gorgonzola Cheese, Candied Walnuts, Mandarin Oranges, Raspberry Vinaigrette.

Fuji Apple Salad with Romaine Lettuce, Walnuts, Fuji Apple Morsels, White Cheddar Cheese, Vanilla Bean Chardonnay Dressing.