

UNIVERSITY CLUB MENU

STARTERS

ROASTED PEAR & BLUE CHEESE

Served on Flat breads \$4.95

EGGPLANT TOWER

Breaded Eggplant, Fresh Mozzarella & Balsamic Glaze \$5.95

MARYLAND CRAB CAKE

Served with Citrus Aioli \$7.95

SHRIMP COCKTAIL

Served with Cocktail Sauce & Lemon Wedge \$7.95

SOUPS

FRENCH ONION GRATIN

Onion Soup & Croutons w/ Cheese Bowl - \$4.95

CHILI CON CARNE

Homemade Beef Chili cup \$2.95 - bowl \$3.95

SOUP DU JOUR

Please ask your server cup \$2.95 - bowl \$3.95

SALADS

HOUSE SALAD

Baby Greens, Tomatoes, & Cucumbers with Balsamic Vinaigrette \$4.95

KALE SALAD

Kale, Pomegranate Seeds, Sunflower Seeds, Goat Cheese & Balsamic Vinaigrette. \$7.95

SOUTHWEST SALAD

Crisp Romaine, Black Beans, Corn, Tomatoes, & Fried Tortilla Strips with BBQ Ranch Dressing \$6.95

CLASSIC CAESAR SALAD

Romaine Lettuce, Croutons, & Parmesan with Caesar Dressing \$5.95

ARUGULA SALAD

Arugula, Toasted Almonds, Crumbled Blue Cheese, Mandarin Oranges, Dried Cranberries with Citrus Vinaigrette. \$7.95

LOBSTER SALAD

Lobster Meat, Fresh Dill, Lemon Juice, Mayo, Baby Greens, Oranges & Crustini. \$9.45

ADD A PROTEIN:

Chicken \$2.95 - Steak \$3.95 - Shrimp \$4.95 - Tuna \$5.50

SIGNATURE SANDWICHES

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PASTRAMI & SWISS PANINI

with Whole Grain Mustard on Wheat Bread. Served with Chips & Pickle. \$7.95

SMOKEY TURKEY BLT

Oven Roasted Turkey, Apple Wood Bacon, Lettuce, Tomato and Chipotle Mayo. Served with Chips & Pickle. \$7.95

GREEK CHICKEN SALAD PITA

Diced Chicken, Cucumbers, Tomatoes, Feta Cheese, Olives with Tzatziki Sauce in a Pita. Served with Chips & Pickle. \$7.95

MONTE CRISTO

Oven Roasted Turkey, Baked Ham, Swiss with Honey Butter Aioli on Texas Toast. Served with Chips & Pickle. \$6.95

SHRIMP BANH MI

Shrimp, Arugula, Pickled Ginger, Shredded Carrots & Teriyaki Soy Aioli on Baguette. Served with Chips & Pickle. \$7.95

BUFFALO CHICKEN WRAP

Breaded Chicken, Buffalo Sauce, Crumbled Blue Cheese, Romaine Lettuce, & Tomatoes. Served with Chips & Pickle. \$7.95

UC STEAK & BLUE

Sliced Flank Steak, Caramelized Onions, Portobello Mushrooms, & Horseradish Sauce on Toasted Ciabatta Bread. Served with Chips & Pickle. \$9.95

GDS VEGGIE WRAP

Roasted Peppers, Eggplant, Hummus, & Feta Cheese with Garlic Mayo. Served with Chips & Pickle. \$6.95

ENTRÉES

QUICHE DU JOUR

Warm Homemade Classic Quiche served with a Side Salad. \$6.95

SESAME AHITUNA

Sesame Crusted Ahi Tuna, Sliced Avocado, Grape Tomatoes, Radish, Cucumbers, & Egg Over a Bed of Spinach. \$9.95

STUFFED SHELLS MARINARA

Served With Freshly Baked Garlic Bread. \$7.95

LEMON CHICKEN

Grilled Lemon Chicken Served over Rice Pilaf & Vegetables. Served with Freshly Baked Garlic Bread. \$7.95

CARVING BOARD

Chef's Choice of Carved Meat or Rotisserie Chicken. Served with Appropriate Starch & Vegetable. (Every Tuesday & Thursday) \$7.95

DESSERTS

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Chocolate Mousse Cake	\$3.25
Carrot Cake	\$3.25
N.Y. Style Cheese Cake	\$3.25
Freshly Made Cannoli (2 pcs)	\$3.95
Tiramisu w/ Macerated Berries	\$4.50

DESSERTS PROVIDED BY

