

VNIVERSITY CLUB SAINT PAVL

Chef Nicholas Salstrand

Small Plates _____

Fried Brussel Sprouts / \$9

Buckwheat Honey, Balsamic, Orange, Yogurt

Crab Artichoke Dip/ \$16

Sourdough Toast Points

French Fries / \$7

Bacon, Chipotle Mayonnaise

Ricotta de la Casa / \$9

Cashew, Strawberry, Fennel, Cilantro

Deviled Avocado Toast / \$11

Toasted French Bread, Deviled Egg Spread, Avocado, Pickled Onion, Everything Bagel Spice

Cantaloupe with Prosciutto / \$9

Mozzarella, Basil, Olive Oil

Entrees _____

Roasted Walleye / \$28

Wild Rice, Summer Squash, Orange, Ginger, Asparagus

Grilled Chicken Breast / \$23

Roasted Tomato, Cilantro Pesto, Summer Squash, Cantaloupe

8oz Grilled Flat Iron Steak / \$30

White Cheddar Mashed, Butter Braised Carrots, Red Wine Reduction

Herb Crusted Salmon / \$27

Wild Rice, Butter Braised Carrots, Beurre Blanc,

Herb Marinated Cauliflower Steak / \$17

Beluga Lentils, Pickled Onion, Fried Brussel Sprouts, Brown Butter

Varsity Burger / \$16

8oz Beef Patty, White Cheddar, Tomato, Lettuce, Onion, Burger Sauce, French Fries

Cum Laude Burger / \$16

Black Beans, Feta, Pickled Onion, Yogurt Sauce, French Fries

Salads & Soup _____

University Salad / \$14

Arugula, Scorched Cherry tomato, Pickled Red Onion, Strawberry, Almond, Shaved Parmesan, White Balsamic Vinaigrette

House Salad/ \$13

Mixed Greens, Fresh Tomato, Scorched Tomato, Pickled Tomato, Sesame Seed, Sesame Vinaigrette

Summit Cobb Salad / \$17

Romaine, Chicken, Bacon, Red onion, Tomato, Avocado, Blue Cheese Crumble, Hard Boiled Egg, Balsamic Vinaigrette

Spring Salmon Salad / \$18

Pan Seared Salmon, Romaine, tomato, Basil, Zucchini, Summer Squash, Avocado, Cucumber, Lemon Agave Vinaigrette

Steak Salad / \$20

Grilled Flat Iron Steak, Mixed Greens, Pickled Radish, Onion, Shaved Parmesan, Roasted Tomato Vinaigrette

Soup Du Jour/ \$6 cup / \$8 Bowl

Dessert _____

Crème Brule / \$7

Ask Your Server For Details

Ice Cream Sundae / \$7

Vanilla Ice Cream, Strawberry Sauce, Whipped Cream, Shortbread Crumble

Chocolate Mousse / \$7

Flaky Salt, Olive Oil, Orange

Grilled Peaches / \$7

Whipped Cream, Pistachio

Lemon Cake / \$7

Lemon Zest, Fresh Mint

ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE
THIS 18% IS USED TO PAY OUR CULINARY TEAM A HIGHER HOURLY WAGE
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

