



# UNIVERSITY CLUB SAINT PAUL

## SMALL PLATES

### **Quesadilla**

spicy smoked gouda, grilled vegetables  
\$12 add chicken \$6

### **Juniper Ahi Tuna\* *GFP***

kohlrabi slaw, ginger carrot sauce,  
herbed baguette  
\$16

### **Chicken Wings *GF***

#### **Lemon Garlic**

vegetable crudité with dipping sauce  
\$14

### **Beef Sliders \***

smoked cheddar cheese, caramelized onions,  
mustard mayo, pretzel bun  
\$12

### **Pesto Hummus Plate *GFP***

pesto hummus, roasted cauliflower, bruschetta,  
avocado, parmesan cheese, tandoor bread  
\$14

### **Chip and Dip Trio**

spinach artichoke, black bean salsa, guacamole, chips  
\$13

### **Mussels *GFP***

saffron, garlic, fennel, roasted tomatoes, baguette  
\$15

### **Artisan Cheese and Charcuterie**

roasted grapes and pears, grilled baguette,  
mustard and house chutney  
\$18

## SALADS AND SOUP

ADD TO ANY SALAD: CHICKEN \$6 ~ SHRIMP \$8 ~ SALMON \*\$8

### **House Salad *GF***

mixed greens, cucumbers, cherry tomatoes,  
radishes, red wine vinaigrette  
\$8

### **Caesar Salad *GFP***

romaine hearts, parmesan, fine herbs,  
croutons, anchovy creamy dressing  
\$12

### **Signature Beet Salad *GF***

beets, manchego cheese, beet puree, trisee,  
pepitas, cilantro lime vinaigrette  
\$12



### **Chicken Cobb Salad *GF***



romaine hearts, tomatoes, lardons, bleu cheese,  
avocados, white balsamic vinaigrette  
\$16

### **Salmon Niçoise Salad\* *GF***

Eggs, tomatoes, green beans,  
capers, olives, red onions, dijon balsamic dressing  
\$18

### **Steak Salad *GF***

pears, fennel, walnuts,  
pear brandy dressing  
\$18

### **Chicken and Wild Rice**

cup ~ \$6 bowl ~ \$8

### **Soup of the Day**

cup ~ \$6 bowl ~ \$8

### **Crab Bisque**



port reduction, rice, lump crab  
\$12

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



~ CHEF GEORGE SNYDER ~

U CLUB SIGNATURE DISHES GFP ~ GLUTEN FREE POSSIBLE GF ~ GLUTEN FREE



## BURGERS

Fries, Fruit, Side Salad, or a Cup of Soup

### Steak Knife Burger\*

kobe beef, smoked gouda, pancetta,  
fried pickled shallots, bourbon sauce,  
mustard dill mayo, pretzel bun  
\$20

### Sweet Potato Cranberry Burger

pepper jack, spicy mayo, spinach, tomato  
\$14

### Varsity Burger\*



8oz angus beef patty, roasted garlic aioli,  
lettuce, tomato, onion  
\$16

### Turkey Burger

brie, apple, spinach, herbed aioli  
\$15

## ENTREES

### Risotto of the Day GF

white wine, house made stock, seasonal vegetables  
\$19

### Daily Egg GF

Rotating selection, house salad  
\$15

### Classic Stuffed Peppers GF

quinoa, black beans, corn, tomatoes, pepper jack,  
feta, cilantro, green chilies, spinach  
\$15

### Yaki Soba Pasta GF

shitakes, vegetables, pickled ginger, scallions  
\$22

### Seared Saffron Chicken GF

asparagus, risotto, thyme chicken jus, salad  
\$28

### Chef's Special Pot Pie



carrots, pearl onions, peas, celery, pastry  
Chicken \$20 Short Rib \$22

### Walleye



panko herbed crusted, asparagus, hash browns,  
lemon butter  
\$28

### Stuffed Salmon GF

crab, shrimp, brie, roasted vegetables, truffle potato sauce  
\$27

### Seared Scallops GF

day boat scallops, pancetta, asparagus, carrot puree  
\$30

### Toragashi Pork GF

kohlrabi, soba stir fry, pickled radishes  
\$25

### Bistro Steak\* GF

asparagus, steak fries, red wine demi  
5 oz. \$22 8 oz. \$28

### Grilled New York Strip Steak\* GF

croquettes, broccolini, steak butter  
\$38

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