



UNIVERSITY CLUB
SAINT PAUL

UNIVERSITY CLUB DINING MENU

VALENTINES DAY PRIX-FIXE MENU

CHOOSE ONE OPTION FROM EACH COURSE

\$60 PER PERSON

APPETIZER

Calamari

Lightly Breaded and Served with Lemon Zest
and Lemon Garlic Aioli

Burrata

Roasted Garlic, Pesto, Balsamic Glaze, Cherry
Tomatoes Served on Toasted Rye Bread



SALADS / SOUP

Caprese Salad

Tomatoes, Mozzarella, Basil, Pesto,
and a Balsamic Glaze

Citrus Salad

Spring Mix, Blood Orange, Straw-
berries, Avocado, Goat Cheese,
Strawberry Vinaigrette

Roasted Beet Soup

Roasted Beets, Leeks, Onions, Crème
Fraiche, Thyme, and Parsley

ENTREES

Top Sirloin

Sauteed Mushrooms and Onions with a Red
Wine Demi Sauce. Served with Garlic
Mashed Potatoes and Roasted Brussel
Sprouts

Suggested Wine Pairing: Cabernet, Cline
\$12/\$48

Lobster Tail

Lobster Tail with Shrimp in a Rich, Cream
Sauce. Served with Garlic Mashed Pota-
toes and Grilled Asparagus

Suggested Wine Pairing:
Chardonnay, Trefethen Double T
\$12 / \$48

Creamy Vegetable Risotto

Asparagus, Bell Peppers, Mushrooms,
and Shallots



DESSERT

Red Velvet Cake

Red Velvet Cake with a Butter-
cream Layer and Frosting

Chocolate Cake

Double Chocolate Cake with
Chocolate Frosting

Scoop of Ice Cream

Choice of Vanilla, Chocolate, or
Salted Caramel

ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE.

THIS 18% IS USED TO PAY OUR FRONT OF HOUSE STAFF A HIGHER HOURLY WAGE.