

# UNIVERSITY CLUB SAINT PAUL

## Lunch

Chef Nicholas Salstrand

### Small Plates \_\_\_\_\_

**Fried Brussel Sprouts / \$9**

*Buckwheat Honey, Balsamic, Orange, Yogurt*

**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*

### Sandwiches \_\_\_\_\_

*Served with choice of Fries, Chips, Or fruit*

**Varsity Burger / \$16**

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

**Cum Laude Burger / \$16**

*Black Beans, Feta, Pickled Onion, Yogurt Sauce*

**Minnesota Hot Chicken / \$16**

*Potato Chip Crusted Chicken, Horseradish Aioli, Chili Horseradish Hot Sauce, Pickle*

**Turkey Press / \$14**

*Sourdough, Sliced Turkey, Swiss Cheese, Bacon and Tomato Jam*

**Pesto Chicken Press / \$14**

*Parmesan Asiago Crusted Sourdough, Grilled Chicken, Pesto Aioli, Roasted Red Peppers, Mozzarella*

### Entrees \_\_\_\_\_

**Grilled Chicken Breast / \$23**

*Roasted Tomato, Cilantro Pesto, Summer Squash, Cantaloupe*

**Steak Frites/ \$28**

*8oz Grilled Flat Iron, Herbed French Fries, Red Wine Reduction*

### Salads & Soup \_\_\_\_\_

**University Salad / \$7/\$14**

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

**House Salad / \$7/\$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*

**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\*

