

# UNIVERSITY CLUB SAINT PAUL

## Lunch

### Small Plates

**Fried Brussel Sprouts / \$9**

Bacon, Parmesan Cheese, Lemon Zest, Lemon Garlic Aioli

**French Fries / \$7**

Bacon, Chipotle Mayonnaise

**Pesto Mushroom Flatbread / \$9**

Wild Mushroom, Pesto, Three Cheese Blend, Flatbread Pizza

\*Add chicken \$4

**Deviled Avocado Toast / \$11**

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

**Triple Burrata / \$9**

Burrata Cheese, Three Salsas, Toasted Baguette Slices

### Sandwiches

Served with choice of Fries, Chips, Or fruit

**Varsity Burger / \$16**

8oz Beef Patty, White Cheddar, Tomato, Lettuce, Onion, Garlic Aioli

**Black Bean Burger / \$16**

Black Beans, Feta, Pickled Onion, Avocado Yogurt Sauce

**Minnesota Hot Chicken / \$16**

Potato Chip Crusted Chicken, 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, Lentils

**Steak Frites / \$28**

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

**Short Rib Dip / \$18**

Braised Short Ribs, Swiss Cheese, Caramelized Onion, French Bread

### Salads & Soup

**University Grilled Vegetable Salad / \$8 / \$14**

Mixed Greens, Zucchini, Squash, Asparagus, Cherry Tomato, Avocado, Shaved Parmesan

**House Salad / \$7/\$13**

Mixed Greens, Fresh 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**

Vanilla Creme Brule, Burnt Sugar

**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\*