

Small Plates

Fried Brussel Sprouts / \$9

Bacon, Parmesan Cheese, Lemon Zest, Lemon Garlic Aioli

Crab Artichoke Dip / \$16

Sourdough Toast Points

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

Entrees

Roasted Walleye / \$28

Wild Rice, Summer Squash, Orange Ginger Beurre Blanc, Asparagus

Grilled Chicken Breast / \$23

Roasted Tomato, Cilantro Pesto, Summer Squash, Lentils

8oz Grilled Flat Iron Steak / \$30

White Cheddar Mashed, Butter Braised Carrots, Red Wine Veal 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, Tomato, Lettuce, Onion, Garlic Aioli, Choice of French Fries or Side House Salad

Black Bean Burger / \$16

Black Beans, Feta, Pickled Onion, Avocado Yogurt Sauce, Choice of French Fries or Side House Salad

Short Rib Dip / \$18

Braised Short Ribs, Swiss Cheese, Caramelized

Onion, French Bread *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*

Salads & Soup

University Grilled Vegetable Salad / \$8 / \$14 Mixed Greens, Zucchini, Squash, Asparagus,

Cherry Tomato, Avocado, Shaved Parmesan

House Salad / \$7 / \$13

Mixed Greens, Cucumbers, Cherry Tomatoes, Radishes, White Balsamic Vinaigrette

Summit Cobb Salad / \$9 / \$17

Romaine, Chicken, Bacon, Tomato, Avocado, Blue Cheese Crumble, Hard Boiled Egg, Blue Cheese Dressing

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

