

# UNIVERSITY CLUB SAINT PAUL

## LUNCH MENU

*Executive Chef: Peter Drinan*

*Sous Chef: Daniel Schmidt*

*Pastry Chef: Amanda Bergstedt*

## SMALL PLATES

**FRIED BRUSSELS SPROUTS / \$11**  
Maple Balsamic Glaze, Orange,  
Yogurt Sauce

**HOMEMADE RICOTTA / \$11**  
Maple-Roasted Cashews, Black  
Sesame, Fennel & Sourdough

**HEIRLOOM CARROTS / \$11**  
Creamy Butternut Squash,  
Cacao Nibs

**FRENCH FRIES / \$8**  
Bacon, Chipotle Mayonnaise,  
Bonito Flakes

**CRAB ARTICHOKE DIP / \$12**  
Mozzarella Cheese, Parmesan  
Sourdough Toast

## SALADS & SOUP

**HOUSE / \$8 - \$15**  
Shredded Collard Green, Roasted  
Sweet Potato, Cashews, Goat Cheese,  
Ginger-Lime Vinaigrette

**RAMSEY / \$18**  
Grilled Chicken, Baby Kale, Apple,  
Cashews, Black Sesame, Dried  
Cranberries, Apple Cider Vinaigrette

**AUTUMN SUMMIT / \$20**  
Beef Short Rib, Chicory & Greens,  
Fresh Fennel, Braised Squash,  
Roasted Beets, Orange & Quinoa

**SOUP OF THE DAY / \$6 - \$8**

## SANDWICHES

Served with Fries or House Salad

**CAULIFLOWER BURGER / \$19**  
Garbanzo, Feta, Pickled Onion,  
Yogurt Sauce

**VARSITY BURGER / \$18**  
8oz, Minnesota Friesago, Roasted  
Tomato, Gem Lettuce, Beet  
Ketchup

**GRILLED CHICKEN / \$18**  
Grilled Chicken Breast, Beet Cream  
Cheese, Wild Arugula, Tomato, Ciabatta

**CORNED BEEF REUBEN / \$19**  
Swiss, Sauerkraut, Homemade  
Thousand Island, Rye

**EGGPLANT PARMESAN / \$18**  
Marinara, Mozzarella, Baguette

## ENTREES

**ROASTED WALLEYE / \$30**  
Caramelized Carrots, Orange  
Ginger Beurre Blanc

**GRILLED AIRLINE CHICKEN / \$26**  
Butter-Mashed Cauliflower,  
Roasted Squash, Cilantro Pesto

**MALBEC SHORT RIBS / \$32**  
Braised Short Ribs, Creamy Polenta,  
Roasted Garlic-Lemon Collard Greens

**MUSHROOM GARGANELLI / \$27**  
Creamy Vino Blanco Sauce,  
Pecorino & Prosciutto

## DESSERTS

**UC CHEESECAKE / \$11**  
Passionfruit Sauce, Pomegranate  
Seeds

**SUMMIT SUNDAE / \$11**  
Vanilla Ice Cream, Fresh Pears, White-  
Wine Poached Pears, Sablee

**CHOCOLATE MOUSSE / \$11**  
Sea Salt, Olive Oil & Orange

All prices are subject to 18% service charge 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.