

UNIVERSITY CLUB SAINT PAUL

LUNCH MENU

Executive Chef: Peter Drinan

Sous Chef: Daniel Schmidt

Pastry Chef: Amanda Bergstedt

SMALL PLATES

ARTICHOKE DIP / \$12

Mozzarella Cheese, Parmesan, Sourdough Toast

FRIED BRUSSELS SPROUTS / \$11

Avocado, Sundried Tomato, Roasted Red Pepper Crème de Fresh, Parmesan Cheese

FRIED PLANTAINS / \$14

Caramelized Tomato, Roasted Chicken, Avocado Puree

TRUFFLE FRIES / \$8

Truffle Oil, Parmesan Cheese, Scallions, Lemon Garlic Aioli

BRUSCHETTA CROSTINI / \$11

Marinated Heirloom Tomato, Mozzarella Cheese, Red Onion, Garlic, Basil, Balsamic Glaze

MARGARITA FLATBREAD / \$14

Tomato Sauce, Basil, Mozzarella Cheese, Parmesan Cheese

SALADS & SOUP

MEDITERRANEAN / \$20

Romaine, Olives, Avocado, Grilled Chicken, Sundried Tomatoes, Red Onion, Red Bell Pepper, Red Wine Vinaigrette

NICOISE / \$20

Seared Ahi Tuna, Kalamata Olives, Green Beans, Red Onion, Hard Boiled Egg, Caper, Balsamic-Dijon

CAPRESE / \$18

Mozzarella, Cherry Tomato, Spinach, Garlic Basil Pesto, Balsamic Glaze, Olive Oil

HOUSE / \$8 - \$15

Spring Mix, Roasted Squash, Roasted Asparagus, Parmesan Chees, Lime Herb Vinaigrette

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

SANDWICHES

* Served with Fries or House Salad

EGG BAKE / \$18

Cherry Tomato, Avocado, Squash, Mushroom, Parmesan Cheese, served with a side house salad

GRILLED CHICKEN / \$18 *

Tomato, Arugula, Mozzarella Cheese, Rosemary-Garlic Tapenade

RACHEL / \$18 *

Roasted Turkey, Thousand Island, Sour Dough, Swiss, Sauerkraut

CLUB SANDWICH / \$18 *

Avocado Mayo, Turkey, Swiss, Bacon, Lettuce, Roasted Tomato

BLACK BEAN BURGER / \$19 *

Avocado, Roasted Tomato, Caramelized Onion, Vegan Mayo

Varsity Burger / \$18 *

8oz, Minnesota Friesago, Roasted Tomato, Gem Lettuce, Garlic Aioli

ENTREES

STUFFED RED PEPPER / \$18

Roasted Red Pepper Puree, Quinoa, Corn, Sundried Tomato, Basil, Non-Dairy Mozzarella Cheese, Served with a Side House Salad

SMOKED GOUDA TRUFFLE

MAC N' CHEESE / \$26

Gouda, Truffle Oil, Parmesan Cheese, Cream, Spinach, Panko Crumbs

LEMON CAPER AIRLINE

CHICKEN / \$26

Lemon Caper Sauce, Cauliflower Puree, Pickled Onion, Roasted Squash, Cherry Tomato

PANKO CRUSTED WALLEYE / \$30

Wild Rice, Asparagus, Lemon Cream Sauce

TEQUILA CHICKEN PASTA / \$27

Fettuccini, Tri Color Bell Pepper, Chicken, Onion, Tequila Soy Cream, Lime

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.