

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

TRUFFLE FRIES / \$8

Truffle Oil, Parmesan Cheese,
Scallions, Lemon Garlic Aioli

FRIED BRUSSELS SPROUTS / \$11

Strawberries, Yogurt Sauce
Raspberry Balsamic

BURRATA / \$12

Sour Dough Toast, Poached Berries,
Roseberry Balsamic Glaze

MARGARITA FLATBREAD / \$14

Tomato Sauce, Basil, Mozzarella
Cheese, Parmesan Cheese

PORK BELLY SLIDERS / \$12

Hoisin Marinade, Coleslaw,
Hawaiian Roll

SALADS & SOUP

SUMMER HOUSE / \$8 - 15

Strawberries, Blue Berries, Red
Onion, Pecans, Bibb Lettuce,
Lemon Poppy Seed Dressing

STEAK SALAD / \$20

Red Onion, Tomato, Blue Cheese,
Cucumber, White Balsamic
Vinaigrette, Spring Mix

COBB / \$18

Chicken, Egg, Tomato, Avocado,
Cucumber, Bacon, Romaine, Red
Wine Vinaigrette

NICOISE / \$20

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

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

SANDWICHES

SHORT RIB TACOS / \$18 *

Short Rib, Pico de Gallo,
Sour Cream

BEER BRASIED BRATS / \$16 *

Sauerkraut, Pickled Relish, Spicy
Stoned ground Mustard Sauce

CHICKEN SANDWICH / \$18 *

Apple, Brie, Balsamic Aioli, Ciabatta

SUMMIT BREAKFAST

SANDWICH / \$18 *

Toasted Open Face Sour Dough,
Turkey, Bacon, Tomato Jam,
Fried Egg, Moray Sauce

BLACK BEAN BURGER / \$19 *

Avocado, Roasted Tomato,
Caramelized Onion, Vegan Mayo

Varsity Burger / \$18 *

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

* Served with Fries
or House Salad

ENTREES

PANKO CRUSTED WALLEYE / \$30

Wild Rice, Asparagus, Lemon Cream Sauce

VEGGIE COUSCOUS / \$18

Sautéed Eggplant, Green
Beans, Tomato, Jalapeno,
Veggie Broth

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.