

UNIVERSITY CLUB SAINT PAVL

MONDAY AND TUESDAY LIMITED 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

Strawberries, Yogurt Sauce Raspberry Balsamic

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

COBB / \$18

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

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

SANDWICHES

CHICKEN SANDWICH / \$18 *

Apple, Brie, Balsamic Aioli, Ciabatta

SHORT RIB TACOS / \$18 *

Short Rib, Pico de Gallo, Sour Cream

BLACK BEAN BURGER / \$19 *

Avocado, Roasted Tomato, Caramelized Onion,
Vegan Mayo

VARSITY BURGER / \$18 *

Boz, 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

*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.*