

SMALL PLATES

UC **V** SPINACH &
ARTICHOKE DIP • \$9.00
Baby Spinach, Roasted Artichoke,
Parmesan Cheese, Toast Points

V CRISPY CHEDDAR • \$8.00
Fried Michigan White Cheddar Cheese,
Honey Ginger Dipping Sauce,
Cranberry Walnut Arugula Salad

COCONUT SHRIMP • \$11.00
Hand Dipped Coconut Crusted Shrimp,
Blis Blast Orange Dipping Sauce

LOBSTER & RAVIOLI • \$11.00
Sweet Cold Water Lobster, Cheese Ravioli,
Fennel, Spinach, Fontina Cheese Sauce

MUSHROOM MEDLEY • \$9.00
Sautéed Assortment of Mushrooms, Shallot,
Roasted Garlic, Herb Sherry Cream Sauce,
Grilled Asiago Bread

SALADS

V ROASTED SQUASH • \$11.50
Romaine Lettuce, Kale, Cabbage, Spiced Pecans,
Roasted Butternut Squash, Dried Cranberries,
Pumpkin Seeds, Pumpkin Poppy Seed Dressing

UC **V** MICHIGAN • \$11.50
Baby Spinach, Dried Cherries & Blueberries,
Walnuts, Michigan White Cheddar Cheese,
Apple Cherry Vinaigrette

UC CAESAR • \$10.50
Romaine Lettuce, Parmesan Cheese,
Croutons, Tossed with Caesar Dressing
Anchovies Upon Request

V ASIAN ARUGULA • \$11.50
Baby Arugula, Carrot, Cabbage, Cucumber,
Julienne Red Onion & Red Bell Pepper,
Sesame Seeds, Honey Ginger Vinaigrette

ADD TO ANY SALAD:
Michigan Bacon \$2.00, Grilled Chicken \$4.00,
Grilled Salmon* \$4.50, Seared Tuna* \$4.50
Grilled Shrimp \$5.50

SANDWICHES

Served with Housemade Kettle Chips

CHEDDAR OLIVE BURGER* • \$12.50
Grilled Half Pound Burger, Lettuce,
Tomato, Cheddar Cheese, Mayonnaise,
Mixed Marinated Olives, Artisan Roll
Classic Burger Available Upon Request \$12.50

UC CRANBERRY WALNUT
CHICKEN SANDWICH • \$12.00
Grilled Chicken Breast, Red Onion,
Baby Spinach, Cranberry Walnut Aioli,
Fontina Cheese, Artisan Roll
Classic Chicken Sandwich Available Upon Request \$12.00

UC GRILLED TURKEY REUBEN • \$11.75
Smoked Turkey Breast, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Grilled Rye Bread

V VEGGIE BURGER • \$11.50
Housemade Chick Pea & Mustard Veggie Burger,
Swiss Cheese, Lettuce, Tomato,
Red Onion, Mayonnaise, Pretzel Bun

CHIPOTLE CHICKEN WRAP • \$12.50
Crispy Chicken Tenders, Sweet Chipotle Aioli,
Cheddar Cheese, Caramelized Onions, Lettuce,
Tomato, Grilled Flour Tortilla

ENTRÉES

Served with Your Choice of Soup or Salad, Potato du Jour & Vegetable du Jour

UC FILET MIGNON* • \$27.50
Six Ounce Grilled Filet of Beef,
Red Wine Veal Stock Reduction
*Add Sautéed Onion or
Herb Mushroom Blend \$1.25*

LAMB CHOPS* • \$30.00
Grilled Imported Lamb Chops,
Mushroom & Leek Demi-Glace

NEW YORK STRIP* • \$32.50
Twelve Ounce Grilled New York Strip,
Wild Mushroom Herb Butter

BOURBON BASIL CHICKEN • \$18.50
Grilled Chicken, Bourbon Basil Sauce

UC POTATO CRUSTED
WALLEYE • \$26.00
Crispy Potato Crusted Great Lakes
Walleye, Lemon Herb Cream

UC LAKE PERCH • \$29.00
Great Lakes Perch, Golden Fried
or Sautéed, Lemon, Tartar Sauce
Half Portion \$19.50

*If you have any allergies or dietary
constraints, the Club is happy to
accommodate.*

Please ask your server for the best options.

** All meats and fish are cooked to order.
Consuming raw or undercooked meats,
poultry or seafood may increase your
risk of food borne illnesses.*

UC SHRIMP & SCALLOPS • \$30.00
Sautéed Shrimp and Scallops, Fennel,
Mushrooms, Roasted Garlic Cream
Half Portion \$23.50

ROASTED SALMON* • \$24.50
Roasted Salmon, Fig Balsamic Glaze,
Toasted Almonds

FEATURED CHEF'S SELECTION • \$MP
Ask Your Server for Today's Selection

CHORIZO & SQUASH RISOTTO • \$18.50
Roasted Butternut Squash, Pumpkin Seeds,
Spanish Style Chorizo, Roasted Garlic, Kale,
Fontina Cheese, Creamy Risotto
✓ Can be made Vegetarian

✓ TOFU & MUSHROOM
VEGAN BLACK RICE • \$18.50
Mixed Forest Mushrooms, Tofu, Fennel,
Almonds, Fine Herbs, Forbidden Black Rice,
Touch of Lemon

UC *✓* SHELLEY'S PASTA 2.0 • \$18.50
Medley of Mushrooms, Leeks, Fennel, Oven
Roasted Tomatoes, Penne Pasta, Basil Pesto,
Parmesan Cheese

Add to the entrées above:
Michigan Bacon \$2.00
Grilled Chicken \$4.00
Grilled Salmon* \$4.50
Seared Tuna* \$4.50
Grilled Shrimp \$5.50

UC University Club Favorite

✓ Vegetarian or can be made Vegetarian