

SALADS

UC **V** MICHIGAN • \$9.75

Baby Spinach, Dried Cherries & Blueberries, Walnuts, Michigan White Cheddar Cheese, Apple Cherry Vinaigrette

V PROVENCAL • \$9.75

Mixed Greens, Red Onion, Cucumber, Tomato, Marinated Mixed Olives, Gorgonzola Cheese, Roasted Garlic Vinaigrette

V ROASTED SQUASH • \$9.75

Romaine Lettuce, Kale, Cabbage, Spiced Pecans, Roasted Butternut Squash, Dried Cranberries, Pumpkin Seeds, Pumpkin Poppy Seed Dressing

UC CAESAR • \$9.75

Romaine Lettuce, Parmesan Cheese, Croutons, Tossed with Caesar Dressing
Anchovies Upon Request

V ASIAN ARUGULA • \$9.75

Arugula, Carrot, Cabbage, Julienne Red Onion & Red Bell Pepper, Sesame Seeds, Edamame, Cucumber Honey Ginger Vinaigrette

V FRESH FRUIT PLATE • \$9.50

Fresh Fruit with Choice of:
Chicken Salad, Cottage Cheese, Greek Yogurt or Tuna Salad

V SIDE SALADS • \$4.25

House, Caesar or Petit Fruit Plate

ADD TO ANY SALAD:

Michigan Bacon \$2.00

Grilled Chicken \$4.00

Grilled Salmon* or Seared Tuna* \$4.50

Grilled Shrimp \$5.50

FEATURED CHEF'S SELECTION

ASK YOUR SERVER FOR THE WEEKLY SELECTION

SOUPS

ASK YOUR SERVER FOR THE DAILY SOUPS

UC *University Club Favorite*

V *Vegetarian or can be Vegetarian*

THE UNIVERSITY CLUB PROUDLY SUPPORTS THESE LOCAL FARMERS & VENDORS:

Superior Foods

Ingraberg Farm

Bareman's Dairy

Reny Ricot

Gordon Food Service

Brickman's Turkey

Little Town Jerky

MI Herbs

Prairie Farm's Ice Cream

Swiss Mountain Coffee

Cherry Bay Orchards

Otto's Chicken

Country Fresh Dairy

Dearborn Sausage Co.

In Harmony Farms

Ebel's Farm

DeVries Meat

Shoreline Fruit

H & W Farms

RW Bakers, LLC

Davis Creek Meats & Seafood

Schwalliers Country Basket

Stoney Ridge Family Farm

SANDWICHES

*Served with Housemade Kettle Chips & a Pickle Spear
Add French Fries or Sweet Potato Fries \$2.00, Add Truffle Fries \$3.00*

CHEDDAR OLIVE BURGER* • \$10.50

Half Pound Burger, Cheddar Cheese,
Lettuce, Tomato, Mixed Marinated Olives,
Mayonnaise, Artisan Roll

Classic Burger Available Upon Request \$10.50

VEGGIE BURGER • \$9.50

Housemade Chick Pea & Mustard Veggie Burger,
Swiss Cheese, Lettuce, Tomato, Red Onion,
Mayonnaise, Pretzel Roll

GRILLED TURKEY REUBEN • \$9.75

Smoked Turkey Breast, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Grilled Rye Bread

OPEN FACE TUNA • \$10.50

Seared Sashimi Tuna, Swiss Cheese,
Tomato, Avocado Kale Slaw, Wheat Toast

HONEY BLIS BLT MELT • \$9.50

Michigan Bacon, Lettuce, Tomato,
White Cheddar Cheese, Michigan Raw Honey &
Founders' Blis Glaze, Grilled Rye Bread
Classic BLT Available Upon Request \$9.00

CRANBERRY WALNUT

CHICKEN SANDWICH • \$10.00

Grilled Chicken Breast, Spinach, Red Onion,
Fontina Cheese, Cranberry Walnut Aioli,
Artisan Roll

Classic Chicken Sandwich

Available Upon Request \$10.00

CHIPOTLE CHICKEN WRAP • \$9.75

Crispy Chicken Tenders, Cheddar Cheese,
Lettuce, Tomato, Caramelized Onions,
Sweet Chipotle Aioli, Grilled Flour Tortilla

TURKEY CLUB • \$9.75

Smoked Turkey Breast, Michigan Bacon,
Lettuce, Tomato, Swiss Cheese, Mayonnaise,
Choice of Toasted Bread

LUNCH COMBINATIONS •

Choice of any 2 items: \$8.75

Choice of any 3 items: \$10.75

*Half Sandwich: Chicken Salad, Ham, Roast Beef,
Turkey, or Tuna Salad (Add cheese \$1.00)
House Salad, Caesar Salad, Petit Fruit Plate,
Soup du Jour, Housemade Kettle Chips*

ENTRÉES

Served with Choice of Soup or Salad Starter & Vegetable du Jour

LAKE PERCH • \$17.00

Great Lakes Perch, Golden Fried or Sautéed,
Rice Pilaf, Lemon, Tartar Sauce

MUSHROOM SIRLOIN* • \$15.00

Grilled Sirloin of Beef, French Fries,
Wild Mushroom Herb Butter

BALSAMIC FIG CHICKEN • \$13.50

Marinated & Grilled Chicken Breast,
Fig Balsamic Glaze, Toasted Almonds, Rice Pilaf

BOURBON BASIL SALMON* • \$14.50

Roasted Atlantic Salmon,
Bourbon Basil Sauce, Rice Pilaf

LOBSTER & RAVIOLI • \$16.00

Sweet Cold Water Lobster, Four Cheese Ravioli,
Spinach, Fennel, Fontina Cheese Sauce

Can be made Vegetarian

SHELLEY'S PASTA 2.0 • \$13.00

Medley of Mushrooms, Leeks,
Fennel, Oven Roasted Tomatoes,
Penne Pasta, Basil Pesto, Parmesan Cheese

CHORIZO & SQUASH RISOTTO • \$13.00

Roasted Butternut Squash, Pumpkin Seeds,
Spanish Style Chorizo, Roasted Garlic, Kale,
Fontina Cheese, Creamy Risotto

Can be made Vegetarian

TOFU & MUSHROOM

VEGAN BLACK RICE • \$13.00

Mixed Forest Mushrooms, Tofu, Fennel, Almonds,
Fine Herbs, Forbidden Black Rice, Touch of Lemon

Add to any of the above entrees:

Michigan Bacon \$2.00

Grilled Chicken \$4.00

Grilled Salmon or Seared Tuna* \$4.50*

Grilled Shrimp \$5.50