

Appetizers

Ahi Tuna \$12.50

Sesame Crust, Quick Pickled Cucumber. Smoked Sweet Soy

Calamari \$11.50

Hand Breaded, Banana Pepper, Smoked Tomato Confit, Lemon Crema

Lobster Arancini Balls \$12.00

Saffron Risotto, Cold Water Lobster, Asparagus, Roasted Pepper Aioli

Mushroom Flatbread \$10.00

Grilled Piadina, Wild Mushrooms, Sweet Onion, Goat Cheese

Salads

Mediterranean Salmon Salad \$17.00

Herb Grilled Salmon Fillet, Mixed Greens, Kalamata Olives, Artichoke Hearts, Tomatoes, Cucumbers, Red Onion, Feta Dressing

MI Cherry Chicken Salad \$

Grilled Chicken, Fresh Baby Spinach, Dried Cherries, Apple Slices, White Cheddar Cheese, Walnuts, & Michigan Blueberry Cherry Vinaigrette.

Caesar

Chopped Romaine Lettuce tossed with house made Caesar Dressing. Topped with Parmesan Cheese & Croutons.

Add Grilled or Crispy Chicken \$6.00

Grilled Salmon \$7.00

Grilled Shrimp \$7.50

Calamari \$6.50

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.

Entrees

7 Ounce Filet Mignon \$32.00

Thyme Sautéed Mixed Mushrooms, Demi-Glace. Served with Potato, & Vegetable du Jour

Pairs well with Torchbearer Cabernet Sauvignon

Salmon \$26.00

Cedar Plank Grilled Salmon, Sweet Orange Glaze. Served with Potato & Vegetable du Jour

Pairs well with Brickmason Red Blend

Perch \$30.00/\$23.00

Golden Fried or Pan Sautéed Perch, Tartar Sauce, Lemon. Served with Potato & Vegetable du Jour

Pairs well with Kim Crawford Sauvignon Blanc

Chicken Cacciatore \$23.00

Marinated Chicken Cutlets, Cacciatore, Fried Capers. Served with Potato & Vegetable du Jour

Chateau Grand Traverse Ship of Fools White Blend

Pasta \$18.00

Basil Farfalle Tossed with Sautéed Mushrooms, Artichokes, Squash, Tomatoes, Roasted Garlic and Parmesan Cheese.

Add: Bacon \$4 Chicken \$6 Salmon \$7 Shrimp \$7.50

Pairs well with Carmenet Chardonnay

Shrimp & Scallops \$32.00/\$24.00

Shrimp & Scallops, Roasted Garlic, Tomato Cream. Served with Potato & Vegetable du Jour

Pairs well with Left Foot Charley Pinot Blanc

University Burger \$16.00

Tomato, Red Onion, Mayonnaise on a brioche bun, French Fries