

Salads & Sandwiches

Harvest Salmon Salad \$17

Maple Mustard Glazed Salmon, Baby Kale, Red Chard, Autumn Grain, Roasted Root Vegetables, Pepitas, Cranberry Stilton, Fuji Apple Vinaigrette

MI Cherry Chicken Salad \$16

Grilled Chicken Breast, Fresh Baby Spinach, Dried Cherries, Blueberries, Candied Walnuts, MI White Cheddar, Raspberry Balsamic Dressing

Caesar \$10.50

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

Steak \$10.00

University Burger \$16

Tomato, Red Onion, Mayonnaise on a brioche bun, French Fries
Premium Add Ons \$1 each: Bacon, Cheese, Sautéed Mushrooms, Fried Egg

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

Served with your choice of Soup du Jour, Garden Salad, or Caesar Salad.

Side Michigan Salad +\$1.00, Turtle Soup +\$1.00

Salmon \$26

Pan Seared Salmon, Brown Butter, Amber Grain & Kale Sauté, & Pistachio Gremolata

Pairs well with St. Francis Sauvignon Blanc

Perch

Full \$30/Half \$23

Golden Fried or Pan Sautéed Perch, Tartar Sauce, Lemon. Served with Roasted Potato and Fresh Vegetable

Pairs well with Secret Cellars Chardonnay

Pecan Chicken \$23

Pecan Breaded Chicken Breast, Cranberry Goat Cheese Mornay & Roasted Root Vegetables

Pairs well with Alias Pinot Noir

7 Ounce Filet Mignon \$32

Tri Colored Peppercorn, Brandy Cream, Roasted Potatoes and Fresh Vegetable

Pairs well with Concha Y Toro Gran Reserva Malbec

Pasta \$28

Black Tiger Shrimp, Scallops, Mussels, Linguini, Blistered Tomatoes & Roasted Garlic in a White Wine Butter

Pairs well with CGT Ship of Fools White Blend

Devries Pork Chop \$25

12oz Tomahawk, Maple Mustard BBQ Sauce, Apple Fennel Slaw, & Sweet Potato Croquette

Pairs well with Brickmason Red Blend

Wagyu Steak \$25.50

8oz Snake River Farms Sizzler, Shitake Crust, Charred Scallion Butter & Wild Mushroom Risotto

Pairs well with Torchbearer Cabernet Sauvignon

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