

Salads & Sandwiches

Grilled Salmon Cobb \$17

Mixed heritage greens, cucumber, tomato, hard boiled egg, avocado, bacon, pecans, feta topped with grilled salmon, served with lemon pepper vinaigrette

MI Cherry Chicken Salad \$16

Grilled chicken breast, fresh baby spinach, dried cherries, blueberries, candied walnuts, MI white cheddar with cherry vinaigrette

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 with Dijon apricot glaze accompanied by winter rice blend & fresh vegetable

Pairs well with St. Francis Sauvignon Blanc

Perch

Full \$30/Half \$23

Golden fried or pan sautéed perch, served with roasted potato and fresh vegetable

Pairs well with Secret Cellars Chardonnay

Sauteed Chicken \$23

Sauteed Chicken Breast, lemon garlic white wine sauce, grilled artichokes, capers, baby spinach, served with rice blend and fresh vegetables

Pairs well with Alias Pinot Noir

7 Ounce Filet Mignon \$32

7oz Beef Tenderloin topped with Fried Shallot & Shitake Compound Butter served with 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 sauce

Pairs well with CGT Ship of Fools White Blend

Risotto \$17

Porcini, shitake, cremini and yellow oyster mushrooms, asparagus tips, grilled onion, and parmesan cheese, served with fresh vegetable

Add: Bacon \$4, Chicken \$6, Salmon \$7, Shrimp \$7.50, Steak \$10

Pairs well with Brickmason Red Blend

Wagyu Steak \$25.50

8oz Snake River Farms Sizzler, Tarragon Port Wine Demi, Roasted Potato & Fresh Vegetable

Pairs well with Torchbearer Cabernet Sauvignon

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