



The University Club of Grand Rapids

SHARABLES

MEZZE PLATTER (v) 14

Hummus, cucumber, bell pepper, grape tomato, tzatziki, feta, crackers, pita

SMOKED SWEET POTATO FRIES (v) 10

House smoked, mustard goat cheese fondue

SHRIMP COCKTAIL (gf, df) 15

Jumbo shrimp, cocktail sauce, fresh lemon

DILL PICKLE FLATBREAD 9

Dill pickles, bacon crumbles, fresh dill, mozzarella, club made ranch dressing

BEEF PHONTONS 12

Beef tenderloin, scallion, garlic, ginger, Vietnamese spices, crispy chili oil

SOUP & SALAD

SOUP DU JOUR Cup 6 / Bowl 8

UNIVERSITY CLUB'S TURTLE SOUP Cup 6 / Bowl 10

MICHIGAN BEET SALAD (gf, v) 13

Roasted beets, herbed chevre, strawberries, orange, spiced honey almonds, heritage greens, raspberry citrus vinaigrette

CAESAR SALAD (v) 11

Romaine, garlic crouton, parmesan, Caesar dressing

GRAIN BOWL (gf, v) 12

Mixed quinoa, baby spinach, tomato, cucumber, feta, hummus, tzatziki

SALAD ENHANCEMENTS

Shredded Chicken 5, Grilled Salmon 6, Shrimp 8, Beef Tenderloin 12

v-vegetarian vg-vegan gf-gluten free df-dairy free

Ask your server about menu items that are cooked or ordered to serve raw. Consuming raw or undercook meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

If you have any allergies or dietary constraints, the Club is happy to accommodate. Please ask your server for the best options.



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ENTRÉES

FRESH CATCH MP

Weekly fresh catch featured Thursday-Saturday

GREAT LAKE PERCH 30

Club made tarter sauce, fresh lemon, roasted potato, fresh Asparagus

FILET MIGNON (gf) 48

Linz 7 oz, bearnaise, umami mushrooms, roasted potato, grilled asparagus

SALMON (gf) 27

Norwegian salmon, MI maple, caramelized fennel, winter grains, rainbow carrots, broccoli

SPINACH AND ARTICHOKE CHICKEN RISOTTO (gf) 24

Sautéed baby spinach, artichoke hearts, creamy goat cheese risotto, grape tomato, Miller's chicken

LAMB CHOPS (gf) 32

Dry rubbed, New Zealand rack of lamb, mint chimichurri, roasted potato, rainbow carrots

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