



The University Club of Grand Rapids

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

GRAIN BOWL (gf, v) 12

Winter grains, baby spinach, tomato, cucumber, feta, hummus, tzatziki

CHICKEN CHOP (gf) 15

Miller's shredded chicken, romaine, grape tomato, hard boiled egg, blue cheese crumbles, chopped bacon, sweet and tangy dressing

CAESAR SALAD (v) 15

Romaine, garlic crouton, shaved parmesan cheese, Caesar dressing

RICE NOODLE SALAD (vg, df) 12

Chopped romaine, matchstick vegetables, mint, Thai basil, cilantro, toasted sesame dressing

FRUIT PLATE (gf) 14

Pineapple, melon, grapes, and fresh berries choice of cottage cheese or tuna salad

SIDE HOUSE SALAD (vg, df, gf) 5

Cucumber, tomato, carrots, heritage greens

SALAD ENHANCEMENTS

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

FRESH SMOOTHIE & DRINK BAR

GREEN SMOOTHIE (gf, v, df) 5

Green grapes, pineapple, banana, spinach

PROTEIN SMOOTHIE (gf, v, df) 5

Pecans, walnuts, flaxseed, oats, bananas, honey

STRAWBERRY BANANA SMOOTHIE (gf, v, df) 5

Strawberry, banana, vanilla yogurt

CUCUMBER ALOE WATER SMOOTHIE (gf, vg, df) 5

Cucumber, aloe, lemon, dill

MANGO SMOOTHIE (gf, v, df) 5

Mango, orange juice, vanilla yogurt

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 undercooked 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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HANDHELD

Served with House made Kettle Chips & a Pickle Spear.

Substitute French Fries 2, Sweet Potato Fries 2, Truffle Fries 3, or Fruit 3.

Gluten Free Bun available.

U CLUB DOUBLE CHEESE BURGER 15

Smash style River City Meats Brisket Blend burger, romaine, tomato, red onion, mayo, cheddar, brioche bun

TUNA MELT 14

Club made Albacore Tuna Salad, cheddar, thick sliced Roma, scallion, toasted English muffin

CLASSIC RUEBEN 16

Louie's corned beef, melted swiss, MI sauerkraut, 1000 Island Dressing, rye bread

GREEK SALMON 17

Norwegian salmon, heritage greens, red onion, kalamata olive, cucumber, feta, tomato, tzatziki, spinach tortilla

UMAMI PANINI (v) 12

Sautéed mushrooms, garlic, spinach, caramelized onion, balsamic, mozzarella, whole grain bread

ENTRÉE

FRESH CATCH MP

The weekly fresh catch feature

GREAT LAKES PERCH 23

Fried or sautéed, club made tarter sauce, fresh lemon, winter grains, asparagus

SALMON (gf) 22

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

SPINACH AND ARTICHOKE CHICKEN RISOTTO (gf) 18

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

STEAK AND FRITES 28

River City Meats 8 oz hanger, roasted garlic gorgonzola whip, truffle fries, broccoli florets

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