

THE *Dining Room*

APPETIZERS, SOUPS & SALADS

Gravlax of Salmon \$5.95

Club-cured Norwegian Salmon filet, infused with dill, fennel and cracked pepper, sliced and served with capers, red onion, honey mustard sauce and croustades

Creole Crab Cakes \$7.95

Two Alaskan Snow Crab cakes seasoned with our signature Creole spice and sweet bell pepper, pan-fried with lemon caper butter, and garnished with a fresh lemon wedge

University Club Salad* \$3.95

Crisp romaine leaves and gourmet mixed baby greens garnished with cucumbers, tomatoes, grated carrots and garlic and herb croutons, drizzled with basil balsamic vinaigrette

As Entrée \$5.95

Classic Caesar Salad* \$4.95

Hearts of romaine lettuce, parmesan cheese and garlic and herb croutons with our Caesar dressing

As Entrée \$6.95

Champagne Wild Mushroom Bisque \$5.95

Shiitake, Morel, Portobello and domestic mushrooms simmered with finely minced mirepoix, chicken broth, Champagne and heavy cream, finished with fresh tarragon and thyme

Cup \$3.95

Today's Soup \$4.95

Prepared daily from the freshest ingredients. See your server for details.

Cup \$2.95

*Toppings available:
Grilled Salmon \$4.00
Jumbo Shrimp \$4.00
Chicken \$3.00

SIGNATURE ENTRÉES

Pan Fried Salmon in a Potato Crust \$18.95

Seven ounce farm-raised Norwegian Salmon filet sautéed with an Idaho potato crust and presented on a bed of spinach with Roma tomato sauce and fried capers

Pan Fried Chicken Piard \$14.95

Corn meal crusted garnished with balsamic glazed pearl onions, Morel mushrooms, pepper bacon and a port wine sauce

Maple-Glazed Pork Tenderloin \$17.95

Wrapped in bacon and served with sweet mashed potatoes, blackberry-braised red cabbage and maple pork jus lie

Grilled Petit Filet \$21.95

Six ounce center-cut Midwestern-raised beef topped with smoked tomato relish and grilled Portobello mushroom

Missouri Legacy Beef Rib-eye \$20.95

Ten ounce hand-trimmed *Missouri Legacy Beef* Rib-eye topped with cabernet butter, Veal demi-glace and crispy straw onions

Sautéed Troutdale Farms Local Trout \$16.95

Locally raised *Troutdale Farms* Trout, sautéed with Cipolinni onions and Brussel sprouts, topped with a Dijon butter sauce and served with Mascarpone whipped golden potatoes