

## Lighter Fare

<b>Caesar Salad</b>	<b>\$6.00</b>
Traditional Caesar salad, garnished with a parmesan wafer crisp and white anchovies	
<b>Toppings Available:</b>	
Grilled Salmon \$4.00	
Chicken \$3.00	
<b>Champagne Wild Mushroom Bisque</b>	<b>\$5.95</b>
Wild mushrooms in a creamy champagne broth with aromatic vegetables and finished with fresh tarragon and thyme	
<b>Cup</b>	<b>\$2.95</b>
<b>Soup Du Jour</b>	<b>\$4.95</b>
Prepared daily from the freshest ingredients. See your server for details.	
<b>Cup</b>	<b>\$2.95</b>
<b>Build Your Own Burger</b>	<b>\$8.95</b>
8 ounce certified Angus Beef grilled to your liking	
Add on Toppings for \$1.00	
<b>Beef Tenderloin Philly Style Sandwich</b>	<b>\$8.95</b>
Toasted Hoagie, sautéed marinated tenderloin tips, bell peppers, and julienne onions topped with melted provolone cheese and served with fresh fruit or Club-made fries	

## Small Plates & Starters

\$6.00 Each or Choose Three for \$16.00

<b>Asian Spice Chicken Wings</b>
Presented with apple cabbage slaw
<b>Port Wine Poached Pears and Goatsbeard Farm Bleu Cheese</b>
Wrapped with prosciutto and laced with port balsamic reduction
<b>Gravlax of Salmon and Cucumber Roll</b>
Two rolls of Club-cured salmon with a spicy-sweet chili sauce
<b>Smoked Trout with Cabbage and Apple Slaw</b>
Featuring <i>Troutdale Farms</i> brine smoked trout
<b>Antipasti Bruschetta</b>
Julienne of Italian cold cuts, balsamic basil vinaigrette, fresh mozzarella, and tomato on crostades
<b>Chili con Queso and Tortilla Chips</b>
Trio of fresh and dried chilies and Mexi Spice in a creamy dip with fried corn tortillas
<b>Roasted Chicken Salad Wrap</b>
Rosemary garlic roasted Amish chicken with celery, almonds, and mustard garlic dressing wrapped in an herb crepe
<b>Crab Cake Slider</b>
Cooked with Creole spices and served with cilantro lime mayo
<b>Coconut Battered Shrimp</b>
Jumbo shrimp in a crunchy coconut crust with mango-lime dipping sauce
<b>Fried Oyster, Avocado, and Bacon PO Boy</b>
Two jumbo Chesapeake Bay oysters with Remoulade Sauce on a baguette

## Signature Entrées

<b>Pan Fried Salmon in a Potato Crust</b>	<b>\$18.95</b>
7 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	
<b>Maple-Glazed Pork Tenderloin</b>	<b>\$17.95</b>
Wrapped in bacon and served with sweet mashed potatoes, black-berry-braised red cabbage, and maple pork jus-lie	
<b>Grilled Petit Filet</b>	<b>\$21.95</b>
6 ounce center-cut Midwestern-raised beef topped with smoked tomato relish and grilled Portobello mushrooms	
<b>Pan Fried Chicken Piard</b>	<b>\$14.95</b>
Cornmeal-crust and garnished with balsamic-glazed pearl onions, Morel mushrooms, pepper bacon, and port wine sauce	
<b>Missouri Legacy Beef Rib-eye</b>	<b>\$20.95</b>
10 ounce hand-trimmed <i>Missouri Legacy Beef</i> rib-eye topped with cabernet butter, veal demi-glace, and crispy straw onions	
<b>Sautéed Troutdale Farms Local Trout</b>	<b>\$16.95</b>
Locally raised Troutdale Farms Trout, sautéed with Cipolini onions and Brussel sprouts, topped with a Dijon butter sauce and served with Mascarpone whipped golden potatoes	

## Signature Cocktails

- Raspberry Champagne Mojito** \$7.00  
Our 2009 Martini winner. Refreshing, crisp & minty.  
A little bubbly goes a long way
- Tiger-Ade** \$6.00  
Award winning mixture for Best Juice Based Cocktail.  
UV Cherry & UV Grape Vodka & lemonade; simple and tasty
- Garden Salad Tini** \$7.00  
Square Cucumber Vodka, Red Pepper, Cherry tomatoes, fresh lemon,  
simple syrup & a dash of Bitters make up this refreshing beverage
- Club Coffee Tini** \$7.00  
Coffee, Prairie Vodka, Kahlua & Crème de Cacao. Chilled coffee with a kick!
- Mango Island Tini** \$6.00  
Brinley Gold Rum, Parrot Bay Rum, Bacardi O & Pineapple Juice.  
A tropical favorite
- Wedding Cake Tini** \$6.00  
Svedka Vanilla Vodka, Pineapple Juice & Cranberry Juice perfectly mixed  
to taste just like a wedding cake!
- Pama Tini** \$6.00  
Pearl Pomegranate Vodka, Pama Pomegranate Liquor, Triple Sec,  
Lime juice & Sour mix, a delicious combination
- Moscato Tini** \$7.00  
Moscato Wine & Ciroc Vodka, sweet & smooth cocktail
- B.Mary Tini** \$6.00  
Prairie Vodka, a dash of Tabasco & Olive Juice with Bloody Mary Mix.
- Old Fashioned** \$6.00  
Muddled cherry, orange & sugar with bourbon. For old times' sake.

**The University Club  
Dining Room & Tiger Bistro  
are proud to serve wine in  
Riedel Glassware.**



**Dining Room Manager  
Liya Kharabora**

**Executive Chef  
Daniel Pliska**

