

THE *Dining Room*

Small Plates & Starters

Caesar Salad **\$6.95**

Traditional Caesar salad, garnished with a parmesan wafer crisp and white anchovies

Toppings Available:

Grilled Salmon

Chicken

University Club Salad **\$5.95**

Crisp Romaine Leaves and gourmet Mixed Baby Greens garnished with Cucumbers, Tomatoes, grated Carrots and Garlic and Herb Croutons, drizzled with Basil Balsamic Vinaigrette

Poached Pear Salad **\$6.95**

Bibb lettuce salad with poached pear, toasted almonds, dried cherries and local goat cheese, topped with fine herbs vinaigrette

Pulled Chicken, Asiago & Artichoke Bake **\$7.95**

With house breads and crackers

Crab Cake Sliders **\$6.95**

Two Creole crab cake sliders topped with spicy Creole cabbage slaw and cilantro-lime mayo

Fresh Mozzarella Bruschetta **\$7.95**

With a cuvee of marinated olives, tomato confit, basil oil and balsamic reduction

Artisan Cheese Plate **\$12.95**

Tasting of three artisan cheeses with assorted accompaniments and breads

Main Dishes

Grilled Pork Tenderloin **\$17.95**

With caramelized pears, *Goatsbeard Farm* goat cheese and spinach on garlic mashed potatoes with moscato pork jus lie

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

Missouri Legacy Beef Rib-eye **\$20.95**

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

Pan Roasted Chicken **\$14.95**

With garlic mashed potatoes, asparagus tossed in truffle butter and finished with a bacon pan sauce