



## non-alcoholic beverages

Iced Tea | 2.45

Soda | 2.45  
Pepsi, Diet Pepsi, Sprite

Lemonade | 2.45

Arnold Palmer | 2.45

Coffee or Hot Tea | 2.45

Bottled Water | 3.00  
Icelandic Spring  
San Pellegrino Sparkling

## beer & seltzer

Four Peaks Grapefruit Radler | 5.29

Four Peaks Kilt Lifter | 5.29

Founders Brewing All Day IPA | 5.29

Estrella Jalisco | 5.29

Stella Artois | 5.29

Budweiser | 4.15

Bud Light | 4.15

Michelob Ultra | 4.15

Heineken 0.0 Non-Alcoholic | 5.29

Funwerks Raspberry Provincial Sour Ale | 5.29

Bon & Viv Lemon Lime Seltzer | 5.29

Bon & Viv Prickly Pear Seltzer | 5.29

## starters

**CAESAR SALAD | 7.00**  
Romaine lettuce | Parmesan cheese  
tomato | croutons | Caesar dressing

**CRANBERRY & PEAR SALAD | 7.50**  
Spring greens | sliced pear | feta crumbles  
dried cranberries | toasted pumpkin seeds  
candied pecans | honey-pear vinaigrette

**FRENCH ONION SOUP | cup 5.00 | bowl 7.00**

## wine by the glass & bottle

(limited quantities available)

|                                   | glass | bottle |
|-----------------------------------|-------|--------|
| Mark West Pinot Noir              | 8.30  | 32.00  |
| Benziger Pinot Noir               | -     | 47.00  |
| Uppercut Zinfandel                | -     | 38.00  |
| Copper Ridge Merlot               | 7.55  | 29.00  |
| Chloe Merlot                      | -     | 47.00  |
| CK Mondavi Cabernet Sauvignon     | 7.55  | 29.00  |
| Chimney Rock Cabernet Sauvignon   | -     | 170.00 |
| Beringer White Zinfandel Moscato  | 7.55  | 29.00  |
| Andrè Brut Rosè                   | -     | 29.00  |
| Wycliff Brut California Champagne | 7.55  | 29.00  |
| Mumm Brut Prestige                | 15.09 | -      |
| Hive & Honey Riesling             | -     | 32.00  |
| CK Mondavi Pinot Grigio           | 7.55  | 29.00  |
| Proverb Sauvignon Blanc           | 8.30  | 32.00  |
| Benziger Tribute Sauvignon Blanc  | -     | 47.00  |
| CK Mondavi Chardonnay             | 7.55  | 29.00  |
| Concho y Toro Chardonnay          | -     | 32.00  |
| Imagery Chardonnay                | -     | 51.00  |
| La Crema Chardonnay               | -     | 51.00  |
| Jekel Chardonnay                  | -     | 59.00  |

## Arizona wines

|  |   |       |
|--|---|-------|
| Provisioner Arizona White Blend            | - | 29.00 |
| Page Springs Super Arizona Red Blend       | - | 45.00 |
| Deep Sky Vineyards Eclipse Malbec/Grenache | - | 34.00 |
| Deep Sky Vineyards Constellation Syrah     | - | 47.00 |

## service charges

A service charge is added to each check so that the Club is able to provide each employee with a living wage and benefits.

GRATUITIES ARE APPRECIATED,  
BUT NEVER EXPECTED.

## sandwiches

### UNIVERSITY CLUB SANDWICH | 13.50

turkey breast | Swiss cheese | bacon  
avocado | mayonnaise | lettuce  
tomato | toasted sourdough

### GRILLED CHICKEN SANDWICH | 14.50

grilled chicken breast | Swiss cheese  
toasted brioche roll | mayonnaise  
onion | lettuce | tomato

### BEER-BATTERED FISH SANDWICH | 14.50

deep-fried cod | toasted brioche roll  
tomato | lettuce | tarter sauce

### FRENCH DIP\* | 17.50

thinly sliced prime rib | Swiss cheese  
toasted French bread | au jus  
creamy horseradish sauce

### MEATLOAF SANDWICH | 13.50

housemade meatloaf | Swiss cheese  
bacon | toasted brioche roll  
spicy brown mustard | mayonnaise

### UNIVERSITY CLUB BURGER\* | 13.50

eight-ounce beef burger | bacon |  
cheddar cheese | toasted brioche roll  
mayonnaise | lettuce | tomato | onion

*all sandwiches are served with  
fresh hand-cut fries*

#### SUBSTITUTE:

Onion Rings or Fresh Fruit | 2.00

Cup of French Onion Soup | 3.00

Caesar or Cranberry & Pear Salad | 4.00

## entrée salads

### CRANBERRY & PEAR SALAD with CHICKEN | 14.50

grilled chicken | spring greens  
sliced pear | feta crumbles  
toasted pumpkin seeds | candied pecans  
honey-pear vinaigrette

### BLACKENED SALMON CAESAR SALAD | 17.50

romaine lettuce | Parmesan cheese  
blackened Atlantic salmon  
tomato | croutons | Caesar dressing

### UNIVERSITY COBB SALAD with CHICKEN | 15.50

mixed greens | grilled chicken | avocado  
bacon | tomato | cheddar cheese  
black beans | corn | tortilla strips  
creamy cilantro ranch dressing

## entrées

### CHICKEN BURRITO BOWL | 14.50

cilantro-lime rice | grilled chicken | avocado  
shredded cheddar cheese | tomato-corn salsa  
black beans | southwestern sauce

### ARTICHOKE SALMON | 18.50

Seared Atlantic salmon  
artichoke lemon-caper sauce  
cilantro-lime rice  
green beans with lemon butter

### HOUSEMADE MEATLOAF | 15.50

mashed potatoes  
green beans with lemon butter

### TOP SIRLOIN\* | 21.50

mashed potatoes  
green beans with lemon butter

*save room for dessert*

WARM CHOCOLATE BROWNIE | 7.00  
vanilla ice cream & caramel sauce

NEW YORK STYLE CHEESECAKE | 7.00  
garnished with fresh berries

RASPBERRY SORBET | 6.00  
garnished with fresh berries