



## non-alcoholic beverages

Iced Tea	2.45
Soda Pepsi, Diet Pepsi, Sprite	2.45
Lemonade	2.45
Arnold Palmer	2.45
Coffee or Hot Tea	2.45
San Pellegrino Sparkling Water	3.00 / 5.00
Icelandic Spring Water	3.00 / 5.00

## 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
O'Doul's Non-Alcoholic	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

<b>CAESAR SALAD</b>	7.00
Romaine lettuce with Parmesan cheese, tomato, croutons and Caesar dressing.	
<b>CRANBERRY &amp; PEAR SALAD</b>	7.00
Spring greens with sliced pear, feta crumbles, dried cranberries, toasted pumpkin seeds, walnuts and lemon-ginger vinaigrette.	
<b>SOUP OF THE DAY</b>	5.00 / 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
Imagery Cabernet Sauvignon	-	59.00
Chimney Rock Cabernet Sauvignon	-	170.00
Beringer White Zinfandel Moscato	7.55	29.00
Chloe Prosecco	-	47.00
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.

All sandwiches and burgers are served with  
French Fries or Cottage Cheese

Substitute Onion Rings or Fresh Fruit for 2.00  
Substitute Cup of Soup of the Day for 3.00  
Substitute any Starter Salad for 4.00

## sandwiches & burgers

<b>UNIVERSITY CLUB SANDWICH</b> Turkey breast, Swiss cheese, bacon, avocado, mayonnaise, lettuce and tomato on toasted sourdough.	<b>13.00</b>
<b>GRILLED CHICKEN SANDWICH</b> Grilled chicken breast and Swiss cheese on a toasted brioche roll with mayonnaise, onion, lettuce and tomato.	<b>14.00</b>
<b>GRILLED HAM &amp; CHEESE</b> Thick-cut Black Forest ham grilled with cheddar cheese and sliced tomato on rye bread.	<b>12.00</b>
<b>BLT AVOCADO TOAST</b> Toasted sourdough topped with smashed avocado, mixed greens, tomato and crumbled bacon.	<b>11.00</b>
<b>BEER BATTERED FISH SANDWICH</b> Deep-fried cod on a toasted brioche roll with tarter sauce, lettuce and tomato.	<b>15.00</b>
<b>FRENCH DIP*</b> Thinly sliced prime rib with Swiss cheese on toasted French bread. Served with au jus and creamy horseradish.	<b>17.00</b>
<b>OPEN-FACED TUNA MELT</b> Albacore tuna salad, Swiss cheese, tomato and avocado on toasted sourdough.	<b>13.00</b>
<b>CHICKEN CAESAR SALAD WRAP</b> A spinach herb tortilla filled with grilled chicken, romaine lettuce, tomato, Parmesan cheese and Caesar dressing.	<b>14.00</b>
<b>UNIVERSITY CLUB BURGER*</b> 8-ounce beef burger with bacon and cheddar cheese on a toasted brioche roll with mayonnaise, lettuce, tomato, onion and pickles.	<b>13.00</b>
<b>CHIPOTLE BLACK BEAN BURGER</b> Southwest seasoned black bean burger with Swiss cheese, roasted red pepper strips, avocado, tomato and spring greens, served on a toasted brioche roll.	<b>12.00</b>

## lunch bowls

<b>BURRITO BOWL</b> Cilantro-lime rice, tomato-corn salsa, avocado, black beans, shredded cheddar cheese and southwestern sauce. Topped with choice of grilled chicken or shredded beef.	<b>14.00</b>
<b>TERIYAKI SALMON BOWL</b> Cauliflower rice topped with steamed broccoli, sesame seeds and teriyaki-glazed Atlantic salmon medallions.	<b>15.00</b>

## entrée salads

<b>CRANBERRY &amp; PEAR SALAD WITH CHICKEN</b> Grilled chicken served over spring greens tossed with sliced pear, feta crumbles, toasted pumpkin seeds and walnuts. Served with lemon-ginger vinaigrette.	<b>14.00</b>
<b>BLACKENED SALMON CAESAR SALAD</b> Romaine lettuce, Parmesan cheese, tomato and croutons, topped with blackened Atlantic salmon. Served with Caesar dressing.	<b>17.00</b>
<b>UNIVERSITY COBB SALAD WITH CHICKEN</b> Spring greens topped with grilled chicken, avocado, bacon, tomato, cheddar cheese, black beans, corn and tortilla strips. Served with creamy cilantro ranch dressing.	<b>15.00</b>

## entrées

<b>HERB-ROASTED CHICKEN MEDALLIONS</b> Herb-roasted chicken with roasted red pepper cream sauce. Served with cilantro-lime rice and steamed broccoli.	<b>15.00</b>
<b>FISH &amp; CHIPS</b> Beer-battered cod, served with French fries and tarter sauce.	<b>15.00</b>
<b>ARTICHOKE SALMON</b> Seared Atlantic salmon with artichoke lemon-caper sauce. Served with cilantro-lime rice and steamed broccoli.	<b>18.00</b>
<b>FILET MIGNON BITES</b> Seared filet mignon bites glazed with teriyaki sauce, served over sticky rice and topped with sesame seeds. Served with steamed broccoli.	<b>17.00</b>

save room for

*dessert*

**HOUSEMADE KEY LIME PIE**  
garnished with fresh berries

**NEW YORK STYLE CHEESECAKE**  
garnished with fresh berries

**CHOCOLATE LAVA CAKE**  
with vanilla bean ice cream

**RASPBERRY SORBET**  
garnished with fresh berries

**VANILLA BEAN ICE CREAM**  
with chocolate syrup and a wafer cookie