

Salads

Salmon Nicoise

grilled salmon, yukon gold potatoes, sugar snap peas, tomatoes, hard boiled egg, kalamata olives, tarragon vinaigrette, and house greens

UC Chop Salad



grilled chicken, crispy bacon, blue cheese, diced tomatoes, red onion, dijon vinaigrette and iceberg lettuce

Shrimp Taco Salad

oregon pink shrimp, pico de gallo, cotija, black beans, corn, tortilla chips, jalapeno vinaigrette, iceberg lettuce

Wedge Salad

iceberg lettuce, crispy bacon, blue cheese, diced tomatoes, blue cheese dressing and balsamic drizzle

Stone Fruit and Prosciutto Salad

fresh summer stone fruit, crispy prosciutto, red onion, toasted sunflower seeds, pecorino romano, white balsamic vinaigrette, house greens

UC Caesar Salad



chopped romaine, garlic croutons, parmesan crisps, lemon wedge, and creamy caesar dressing
add chicken
add bay shrimp
add salmon

Soups

French Onion Soup



Soup du Jour

ask your server for today's special

Sandwiches

Sandwiches are served with your choice of fries, tater tots, side salad, cottage cheese, fruit, coleslaw or chips

Reuben Sandwich

house-made corned beef with sauerkraut, swiss cheese, and russian dressing on marbled rye

French Dip

thinly sliced house-made roast beef, horseradish cream, caramelized onions, and swiss cheese on a french hoagie

Grilled Oregon Albacore Tuna Salad

dill-caper aioli, tomato, hard boiled egg, pickled red onion, and butter lettuce on a house-made bun

Clubhouse Sandwich



ham, turkey, bacon, cheddar, swiss, green leaf lettuce, tomato, and herbed cream cheese on white toast

BLT

house-made bacon, green leaf lettuce, tomatoes, and avocado mayo on white toast

UC Bacon Cheeseburger

house ground beef, house bacon, aioli, lettuce, tomato, and onion on a house-made bun

Entrees

Chop Sirloin

seasoned ground beef steak, caramelized onions, blue cheese, sliced tomato and balsamic drizzle, with your choice of side



Pan Seared King Salmon

pickled heirloom tomatoes, corn risotto, swiss chard



Braised Bacon

fingerling potatoes, spinach, warm bacon vinaigrette, pickled pearl onions, egg yolk, crispy bacon



Pan Seared Scallops

peach glaze, caramelized fennel, arugula, polenta

Steak and Eggs

grilled flat iron, boursin omelet, baby greens, smoked tomato vinaigrette, potato strings



UC Fish & Chips

beer battered cod, coleslaw, and tartar sauce



Specials

Patty Melt

1/4 pound patty, swiss, 1000 island, and crispy onions on grilled sourdough with your choice of side

Grilled Pork Tenderloin

cherry bbq, summer squash succotash, herb vinaigrette

Pepper Crusted Yellowfin Tuna

red pepper tagliolini, sweet corn sauce, heirloom tomatoes

Bay Leaf Glazed Cauliflower

sweet potato-coconut puree, blistered snap peas

Black Bean Cake

avocado mousse, yellow squash relish, roasted red peppers

Join us on Fridays for our Razor Clams!



= Club Classics



= Sous Vide items

Executive Chef Paul Dube

Sous Chef Joe Fabela