

Dinner

SOUP DU JOUR

please ask your server for today's soup
5 | 7

FRENCH ONION SOUP

beef jus, onions, topped with crostini and provolone
6 | 8

CHOP SALAD

grilled chicken, bacon, blue cheese, tomatoes, red onion, dijon vinaigrette, romaine hearts
10

ROMAINE WEDGE SALAD

bacon, blue cheese, tomatoes, hard boiled eggs, crispy onions, balsamic reduction, blue cheese dressing
10

CAESAR SALAD

chopped romaine, garlic croutons, parmesan crisp, lemon wedge, creamy caesar dressing
additions: chicken 8 | prawns 10 | salmon* 14
8

CHARRED ROOT VEGETABLES

greek yogurt, pomegranate, pistachio
12

TUNA NIÇOISE*

seared albacore, fingerling potatoes, cherry tomatoes, olives,
white anchovies, hard-boiled egg, french beans, lemon vinaigrette
12

VEGETABLE 'CHARCUTERIE'

beet tartare, smoked carrot rillettes, wild mushroom mousse, olives, pickled vegetables, potato chips
15

SPAGHETTI & 'MEATBALLS'

sun-dried tomato 'meatball', spaghetti squash, pesto, roasted fennel
14

PRAWNS FRA DIAVOLO

grilled prawns, squid ink pasta, spicy tomato sauce
16

SCALLOP GRATIN

bacon, leeks, béchamel
18

UC CHOP SIRLOIN*

house-ground sirloin, blue cheese, tomato, caramelized onion, balsamic
15

MISO GLAZED MAHI MAHI*

scallion dashi, shimeji, crispy duck bacon, charred broccolini
17

STEAK FRITES*

grilled hanger steak, shoestring potatoes, wild mushrooms, sauce bordelaise
16

PAN SEARED SALMON*

fingerling potatoes, caramelized fennel purée, crispy pancetta gremolata
16

FILET MIGNON*

petite bacon wrapped tenderloin, potato purée, broccolini, mushroom demi-glace
20

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.