

# Salads & Soups

## CHOP SALAD 14 | 10

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

## ROMAINE WEDGE SALAD 10

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

## CAESAR SALAD\* 12 | 8

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

## PEAR SALAD 15 | 10

arugula, blue cheese, pecans, radicchio, balsamic vinaigrette

## BEET SALAD 15 | 10

mandarin oranges, spinach, pistachios, feta, pomegranate vinaigrette

## FRENCH ONION SOUP 8 | 6

## SOUP DU JOUR 7 | 5

ask your server for today's special

# Sandwiches

Choice of: house-cut fries, tater tots, side salad, cottage cheese, fruit, coleslaw or chips

## FRENCH DIP\* 16

thinly sliced prime rib dip, horsey sauce, caramelized onions, and swiss cheese on a french hoagie

## OREGON ALBACORE TUNA SALAD\* 16

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

## UC CHEESEBURGER\* 15

house-ground beef, aioli, lettuce, tomato, and onion on a house-made bun  
additions: avocado 2 | bacon 2 | fried egg 2

## BLT 13

house-made slow cooked thick cut bacon, green leaf lettuce, tomatoes, and mayo on white toast

## CLUBHOUSE 15

ham, turkey, thick cut bacon, green leaf lettuce, tomato, and mayo on white toast

## REUBEN SANDWICH 15

house corned beef, swiss, sauerkraut, 1000 island, grilled rye

# Entrées

## GRILLED PETITE TENDERLOIN\* 22

roasted fingerling potatoes, broccolini, tomato demi-glace

## UC CHOP SIRLOIN\* 15

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

## PAN SEARED CHICKEN BREAST 16

bacon brie arancini, broccolini, chicken glacé

## GRILLED SALMON\* 18

coconut rice, mango salsa, sesame

## DE-CONSTRUCTED TUNA CASSEROLE 16

herb-crusting albacore tuna, mushroom cream sauce, green peas, egg noodles, potato chips

## FISH & CHIPS 16

beer battered cod, coleslaw, and tartar sauce

## ROASTED BRUSSELS SPROUT RISOTTO 15

pine nuts, parmesan, orange gremolata

# Weekly Specials

## PATTY MELT 14

4oz ground tenderloin patty, swiss cheese, caramelized onions, and 1000 island dressing on marble rye with your choice of side

## CAULIFLOWER CROQUETTES 14

parsnip apple purée, glazed carrots

 = Club Classics

EXECUTIVE CHEF Paul Dube  
SOUS CHEF Dan Henley

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