

MENU

SOUPS & SALADS

SOUP DU JOUR ask your server for today's special	5 7
FRENCH ONION SOUP	6 8
UC CHOP SALAD GF herb grilled chicken breast, house bacon, blue cheese, tomatoes, red onion, dijon vinaigrette, romaine hearts	10 14
WEDGE SALAD iceberg, house bacon, blue cheese, hard boiled eggs, crispy onions, balsamic reduction, blue cheese dressing	8 12
CAESAR SALAD hearts of romaine, croutons, parmesan crisps, lemon wedge, creamy Caesar dressing additions: chicken 8 prawns 10 salmon* 14	8 12

SANDWICHES

FRENCH DIP roast beef, caramelized onions, swiss cheese, horsey sauce, hoagie roll	16
TUNA SALAD grilled Oregon albacore tuna, dill caper aioli, tomato, hard-boiled egg, pickled red onion, butter lettuce, bun	16
UC CHEESEBURGER house-ground beef, Tillamook® cheddar, mayo, lettuce, tomato, onion, bun additions: avocado 2 bacon 2 fried egg 2	15
BLT House bacon, butter lettuce, tomato, mayo, toasted bread	13
CLUBHOUSE ham, turkey, house bacon, butter lettuce, tomato, mayo, toasted bread	15

SIDES

FRENCH FRIES
TATER TOTS
COTTAGE CHEESE
FRESH FRUIT
COLESLAW
SIDE SALAD
POTATO CHIPS

MAINS

UC CHOP SIRLOIN* GF house grind, blue cheese, tomato, caramelized onions, balsamic reduction	15
FISH & CHIPS beer battered cod, coleslaw, tartar sauce	16
BURRATA V Grilled peaches, arugula, cherry tomatoes, thyme vinaigrette, marcona almonds	14
CORN RISOTTO V zoodles salad, chive vinaigrette, blistered cherry tomatoes, pecorino cheese	14
PAN SEARED SCALLOPS* GF lavender tomato sauce, asparagus, charred avocado	20
BBQ SHORT RIB grilled sweet onions & peppers, creamy herb polenta	17
CHILI RUBBED SALMON* GF 4oz salmon, sweet corn succotash, fresno chilies, summer squash, cilantro emulsion	20
GRILLED TENDERLOIN* GF 4oz grilled beef tenderloin, asparagus, roasted fingerling potatoes, red wine demi-glace	25

DESSERTS

UPSIDE DOWN RHUBARB CAKE V GF sweet corn cake, red wine braised rhubarb, crème fraîche	10
CHOCOLATE BROWNIE SUNDAE V warm brownie, chocolate sauce, caramel sauce toasted peanuts, vanilla ice cream, bordeaux cherries	10
BUTTERMILK PANNA COTTA V GF anise roasted strawberry sauce, streusel	10
DELICE DE BOURGOGNE V orange blossom honey, toasted pistachio, cherry compote, baguette	10
HOUSE-MADE ICE CREAM V served with a cookie ask your server for today's selections	5

V Vegetarian **GF** Gluten Free

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