

Amy King Dundon-Berchtold University Club of USC

APPETIZERS

French Onion Soup 8

Soup of the Day Bowl 7

Starter Salad 6

TUNA POKE 17.50

Serrano Aioli, Diced Avocado, Julienne Onions, Pickled Cucumber, Sweet Spicy Ponzu, Nori Crisps, Sticky White Rice

CRISPY BRUSSEL SPROUTS 12.25

Parmesan Cheese, Balsamic Glaze, Candied Pancetta Lardon, Fresh UClub Herbs

ESPELETTE SHRIMP FLAT BREAD 12.25

Garlic Cream, Cheese Blend, Caramelized Onions, Roasted Walnuts, Wild Rocket Arugula, Verjus Reduction

SALADS

Add Fried Egg 2 • 6oz Chicken Breast 5

• Barbecued Tofu 4 • 3oz NY Steak 5

• 3 Jumbo Grilled Shrimp 6 • 7oz Salmon 8

GRASS-FED NY STEAK SALAD 17.50

Wild Rocket Arugula, Boston Hydro Lettuce, Blue Cheese Crumbles, Baby Striped Beets, Candied Pecans, Red Wine Vinaigrette

FALL SALMON SALAD 17.50

Wild Rocket Arugula, Baby Yellow Frisee, Grilled Figs, Walnuts, Pomegranate Seeds, Goat Cheese, White Balsamic Vinaigrette

FARMERS MARKET SALAD 12.25

Baby Yellow Frisee, Shaved Fall Vegetables, Marcona Almonds, Lemon Juice, Extra Virgin Olive Oil

SANDWICHES

Choice of French Fries, Sweet Potato Fries, House-Made Potato Chips or Fruit

THE U BURGER 15.40

Garden Tomatoes, Peppered Bacon, Caramelized Onions, Boston Lettuce, Tomato Spread, Four-Year Aged Cheddar Cheese, Brioche Bun

TURKEY CLUB 15.40

Sliced Turkey Breast, Apple-wood Bacon, Arugula, Sliced Avocado, Sliced Tomatoes, Sour Dough Bread

AVOCADO TARTINE 13.25

UClub Tomatoes, Burrata Cheese, Freshly Sliced Avocado, Verjus Reduction, Basil Oil, Pesto Spread, Demi Baguette

ENTREES

SEARED STEELHEAD SALMON 18.50

Marsala Beurre Blanc, Braised Black Tuscan Kale, Cauliflower Gratin

ROASTED MARY'S CHICKEN 18.50

Roasted Root Vegetables, Chicken Jus

GRASS-FED NY STEAK & POTATOES 32

Grass-Fed NY Strip, Pommes Frites, Bordelaise Sauce

CHICKEN ENCHILADAS 17.50

Tomatillo Salsa, Shredded Chicken, Oaxaca Cheese, Mexican Style Rice & Beans

ANCIENT GRAINS 16.40

Red Organic Quinoa, Farro, Wild Rocket Arugula, Farmer's Vegetables

DESSERTS

SEASONAL BERRIES 8

Locally Sourced Berries, Whipped Cream, Fresh Mint

APPLE CROSTATA 8

Dehydrated Strawberry Streusel, Vanilla Gelato

CHEESECAKE 8

Vanilla Cheesecake, Mixed Berry Sauce

CHOCOLATE SOUFFLE, SALTED CARAMEL FILLING 8

Grand Marnier Crème Anglaise,
Fresh Seasonal Berries

SORBET TRIO 7

SPECIALTY COCKTAILS

SMOKED BULLEIT OLD FASHION 12

Bulleit Bourbon, Angostura Bitters, Sugar, Smoked with Cherry Wood Chips

ROSEMARY MAPLE BOURBON SOUR 8

Bourbon, Lemon Juice, Natural Maple Syrup

CALIFORNIA SPRING 10

Whiskey, Blood Orange Puree, Jalapeno, Basil, Lime, Club Soda, Natural Maple Syrup, Orange Bitters

POMEGRANATE MANHATTAN 9

Bourbon, Pomegranate Juice, Rosemary Syrup

SMOKED MANHATTAN 12

Seagram 7, Sweet Vermouth, Orange Bitters, Smoked with Cherry Wood Chips

BLACKBERRY MOSCOW MULE 9

Vodka, Blackberries, Ginger Beer

HENDRICK'S GARDEN 8

Gin, Cilantro, Cucumber

CRANBERRY ORANGE MARGARITA 8

Tequila, Triple Sec, Sweet & Sour, Orange and Cranberry Juice

TROJAN SANGRIA 10

Cabernet Sauvignon, Brandy, Apples, Pomegranate, Blackberries, Oranges, Cinnamon, Honey, Dash of Lemon Soda

MOCKTAILS

BLOOD ORANGE & MANGO INFUSED TEA 4.65

Blood Orange & Mango Puree, Simple Syrup, White Grapefruit Tea

CUCUMBER BASIL LEMONADE 4.65

Fresh Cucumber, Basil, Ginger, Lemon Juice, Simple Syrup, Sprite

WATERMELON & CUCUMBER SPRITZER 4.65

Watermelon, Cucumber, Mint, Limes, Sprite

RASPBERRY LIME COOLER 4.65

Lime, Raspberry, Club Soda

BEVERAGES

FRESH LEMONADE 4

RASPBERRY LEMONADE 4

COKE, DIET COKE, SPRITE 4

PELLEGRINO 4.5/8

FRESHLY BREWED COFFEE 4

CAPPUCCINO 4.50

CAFFE LATTE 4.50

CAFFE MOCHA 4.50

ESPRESSO 3.75

ICED COFFEE 4.35

FRENCH PRESS COFFEE 9

ICED TEA 4

MINT ICED GREEN TEA 4

HOT TEA 4

Organic English Breakfast

Earl Grey Supreme

Japanese Sencha Green Tea

Paris (Black Tea w/ Fruit &

Caramel)

Chamomile

Mint Verbena

Vanilla Grapefruit White Tea

Roobios Chai (Herbal,

Caffeine Free)

A 16% service charge will be included on the check