

Amy King Dundon-Berchtold

University Club of USC

APPETIZERS

French Onion Soup 8
Soup of the Day Bowl 7
Starter Salad 6

CRAB CAKE 15.40

Spicy Apple Slaw, Charred Lemon, Micro Celery

TUNA POKE 17.50

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

ESPELETTE SHRIMP FLAT BREAD 12.25

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

CRISPY BRUSSEL SPROUTS 12.25

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

SALADS

Add: Fried Egg 2 • 6oz Chicken Breast 5
• Barbecued Tofu 4 • 3oz NY Steak 5
• 3 Jumbo Grilled Shrimp 6 • 7oz Salmon 8

FARMERS MARKET SALAD 12.25

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

ASIAN CHICKEN SALAD 15.40

Shredded Napa Cabbage, Julienne Radicchio, Carrots, Roasted Peanuts, Diced Chicken, Cilantro Leaves, Green Onions, Mandarin Oranges, Sesame Seeds, Wonton Crisp, Peanut Dressing

HEARTS OF CAESAR SALAD 13.25

Baby Romaine, Freshly Shaved Parmesan, House-Made Croutons, Caesar Dressing

FALL SALMON SALAD 17.50

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

NY STEAK SALAD 17.50

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

AHI TUNA NICOISE 18.50

Mixed Greens, 3oz Ahi Tuna Nicoise, Fingerling Potatoes, Baby Heirloom Tomatoes, Haricot Verts, Kalamata Olives, Fried Quail Egg, Marinated Anchovies, Balsamic Reduction, Red Wine Vinaigrette

COBB SALAD 15.40

UClub Tomatoes, Egg, Bacon, Point Reyes Blue Cheese Crumbles, Avocado, Chicken, White Balsamic Dressing

SANDWICHES

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

TURKEY CLUB 15.40

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

CLASSIC PASTRAMI SANDWICH 15.40

House Pastrami, Gruyere Cheese, Pickle Spears, UClub Mustard, Corn Rye Bread

GRILLED CHICKEN SANDWICH 14.40

Local Baby Water Cress, Shaved Market Radishes, Caramelized Onions, UClub Tomatoes, Mozzarella Cheese, Pesto Aioli, Brioche Bun

FRESH ALBACORE TUNA MELT 14.40

Swiss Cheese, Rye Bread

 Vegetarian •  Vegan •  Gluten Free

A 16% service charge will be included on the check

THE U BURGER 15.40

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

AVOCADO TARTINE 13.25

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

ENTREES

CHICKEN ENCHILADAS 17.50

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

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

CAVATELLI PASTA 17.50

Garlic Cream, Sunchoke Puree, Roasted Root Vegetables

NY STEAK & FRITES 32

Grass-Fed NY Strip, Pommes Frites Provençale, Bordelaise Sauce

WILD MUSHROOM RISOTTO 16.40

Bloomsdale Spinach, Wild Mushroom Mix, Point Reyes Bleu Cheese

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

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 4.50

FRENCH PRESS COFFEE 9

ICED TEA 4

MINT ICED GREEN TEA 4

HOT TEA 4

Organic English Breakfast

Paris (Black Tea w/ Fruit & Caramel)

Earl Grey Supreme

Mint Verbena

Chamomile

Japanese Sencha Green Tea

Vanilla Grapefruit White Tea

Roobios Chai (Herbal, Caffeine Free)