

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

CRAB CAKE 15.40

Avocado Relish, Yellow Corn Puree, Petite Greens

MARGHERITA FLAT BREAD 13.00

Roasted Garlic Puree, Rich Tomato Sauce, Baby Heirloom Tomato, Fresh Mozzarella, Caramelized Onion, Calabrian Peppers, Sliced Prosciutto, Garden Herbs

CARDINAL & GOLD BEET CARPACCIO 13.00

Braised Beets, Wild Rocket Arugula, Candied Walnuts, Goat Cheese Mousse, Lemon Essence Oil, Aged Balsamic 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, Ricotta Salata, Grilled Peaches, Roasted Pine Nuts, Red Wine Vinaigrette, Verjus Reduction

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

COBB SALAD 15.40

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

CITRUS SALMON SALAD 17.50

Wild Rocket Arugula, Baby Yellow Frisee, Roasted Fennel, Roasted Fennel, Blood Orange Segments, Pomelo Segments, Cara-Cara Orange Segments, Goat Cheese, Brioche Crumbs, Lemon Vinaigrette Dressing

FARMERS MARKET SALAD 12.25

Compressed Watermelon, Fresh Herbs, Baby Kale, Shaved Vegetables, Buratta Cheese, Marcona Almonds, White Balsamic 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

SANDWICHES

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

THE U BURGER 15.40

Angus Beef and Braised Short Rib, Caramelized Onion, Wild Rocket Arugula, Roasted Tomato Spread, Point Reyes Blue Cheese

TURKEY CLUB 15.40

Sliced Turkey Breast, Peppered 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

 Vegetarian •  Vegan •  Gluten Free

A 16% service charge will be included on the check

VEGETABLE TARTINE 14.00 

Roasted Garlic Puree, Wild Rocket Arugula, Marinated Vegetables, Ricotta Cheese, Verjus Reduction

TUNA MELT 14.40

Swiss Cheese, House Made Tuna Salad, Pumpernickel Bread

ENTREES

PAN ROASTED STEELHEAD SALMON 18.50 

Pea Puree, Grilled Corn, Broccolini, Snow Peas, Roasted Carrots, Parisienne Potato, Red Pepper Coulis

LOBSTER RISOTTO 18.00 

Lemon Preserves, Spring Peas, Summer Squash, Fresh Herbs

ROASTED MARY'S CHICKEN 18.50 

Roasted Root Vegetables, Chicken Jus

SPRING VEGETABLE PAPPARDELLE PASTA 17.50 

Roasted Tomato, Spring Peas, Summer Squash, Fresh Basil, Ricotta Cheese

GRASS-FED NY STEAK & FRITES 32

Pommes Frites Provençale, 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 & CREAM 8  

Local Berries, Whipped Cream

RUM & VANILLA BEAN PANNA COTTA 8 

Blueberry Compote

NY CHEESECAKE DOME 8 

Mixed Berries, French Macaron, Berry Sauce

UCLUB CHOCOLATE ECLAIR 8 

Dark Chocolate Mousse, Pastry Cream, Fresh Seasonal Berries

SEASONAL SORBET OR GELATO 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 4.35

FRENCH PRESS COFFEE 9

ICED TEA 4

MINT ICED GREEN TEA 4

HOT TEA 4

Earl Grey Supreme

Chamomile

Japanese Sencha Green Tea

Vanilla Grapefruit White Tea

Hot Cinnamon Spice