

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

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

Hydroponic Boston Lettuce, Artisan Lola Rossa, Seasonal Berries, Ricotta Salatta Toasted Pine Nuts, Red Wine Vinaigrette, Minus 8 Verjus Reduction

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, Burrata Cheese, Marcona Almonds, White Balsamic Vinaigrette

SANDWICHES

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

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

VEGETABLE TARTINE 14.00

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

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

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

Locally Sourced 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

SPECIALTY COCKTAILS

SMOKED BULLEIT OLD FASHION 12

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

SPRING LEMONADE 10

Vodka, Lemonade, Raspberry Syrup, Splash Apple Juice

CALIFORNIA SPRING 10

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

ALOHA MEZCAL 12

Mezcal, Agave Nectar, Pineapple, Lime, Cilantro, Splash of Sprite, Tajin Rim

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, Seasonal Fruits

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

Chamomile

Earl Grey Supreme

Japanese Sencha Green Tea

Vanilla Grapefruit White Tea

Hot Cinnamon Spice