

Amy King Dundon-Berchtold

University Club of USC

SOUPS

French Onion Soup 8

Soup of the Day Bowl 7

APPETIZERS

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

TEMPURA ZUCCHINI BLOSSOMS 12.25

Ricotta, Soyriso, Garlic Confit, Cilantro, Avocado Mousse, Corn Puree, Chili Oil

TRUFFLE FRIES 7

Freshly Grated Parmesan Cheese, Truffle Shavings, 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

GRASS-FED NY STEAK SALAD 17.50

Wild Rocket Arugula, Boston Hydro Lettuce, Blue Cheese Crumbles, Strawberries, Candied Pecans, Red Wine Vinaigrette

ASIAN CHICKEN SALAD 15.40

Napa Cabbage, Julienne Radicchio, Mandarin Oranges, Carrot, Daikon Radish, Green Onions, Wonton Crisp, Cilantro, Peanut Dressing

HEARTS OF CAESAR SALAD 13.25

Baby Romaine, Parmesan Frico, House-Made Croutons, Caesar Dressing

COBB SALAD 15.40

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

SALMON SALAD 17.50

Wild Rocket Arugula, Frisee, Roasted Fennel, Confit Cherry Tomatoes, Roasted Pears, Goat Cheese, House-Made Croutons, Lemon Vinaigrette Dressing

FARMERS MARKET SALAD 12.25

Baby Kale, Frisee, Shaved Vegetables, Toasted Almonds, Lemon Juice, Extra Virgin Olive Oil

AHI TUNA NICOISE 18.50

Mixed Greens, 3oz Ahi Tuna Nicoise, Fingerling Potatoes, Baby Heirloom Tomatoes, Haricot Verts, Kalamata Olives, Soft Boiled 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

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

CLASSIC PASTRAMI SANDWICH 15.40

House Pastrami, Gruyere Cheese, Pickles, Hot Mustard, 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

There is a 16% service charge included on the check

VEGETABLE STACK 15.40 

Brioche, Marinated Market Vegetables, Wild Rocket Arugula, Boursin Cheese Spread

AVOCADO TARTINE 13.25 

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

FRESH ALBACORE TUNA MELT 14.40

Swiss Cheese, Rye Bread

ENTREES

CHICKEN ENCHILADAS 17.50

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

SEARED STEELHEAD SALMON 17.50 

Roasted Tomato Gel, Grapefruit Supreme, Red Endive Granny Smith Apple, Watercress, Roasted Baby Beet, Potato Leek Puree

ROASTED MARY'S CHICKEN 18.50 

Roasted Root Vegetables, Chicken Jus

ROASTED POBLANO PESTO PASTA 17.50 

Fresh Pasta, Poblano Pesto, Toy-box Squash, Roasted Corn, Heirloom Cherry Tomato, Micro Cilantro, Lemon Oil

GRASS-FED NY STEAK & FRITES 32

Grass-Fed NY Strip, Pommes Frites, Bordelaise Sauce

ANCIENT GRAINS 16.40  

Red Organic Quinoa, Wheat Berry, Wild Rocket Arugula, Farmer's Vegetables

DESSERTS

SEASONAL BERRIES 7  

Locally Sourced Berries, Mint

BABA RUM 7

Cream Filled Doughnuts, Vanilla Gelato, Berries

CHEESECAKE 7

Vanilla Cheesecake, Mixed Berry Sauce

CHOCOLATE HAZELNUT CRUNCH 7

Nutella, Vanilla Gelato

SORBET TRIO 6  

MOCKTAILS

WATERMELON & CUCUMBER SPRITZER 4.65

Watermelon, Cucumber, Mint, Limes, Sprite

WHITE PEACH COOLER 4.65

White Peach Puree, Cranberry Juice, Club Soda

CUCUMBER BASIL LEMONADE 4.65

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

RASPBERRY LIME COOLER 4.65

Lime, Raspberry, Club Soda

TOMMY HOT CHOCOLATE 4.00

Chocolate Syrup, Vanilla Extract

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

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)