

UNIVERSITY CLUB YXE

MENU

STARTERS & SNACKS

Soup of the Day

Inspired by our Culinary Team

Heritage Salad

Local Greens / Sundried Saskatoons / Julienne Vegetables / Pumpkin and Sunflower Seeds. Your Choice of Creamy House Dressing, Balsamic Vinaigrette or Honey Cider Vinaigrette
Starter or Full Size

Beet and Apple Salad

Candied Walnuts / Red Onion / Radish / Wensleydale Cheese / Fennel / Kale Greens. Tossed in Honey Cider Vinaigrette
Starter or Full Size

Add a 4 oz Herb Roast Free Range Chicken Breast or Glazed Hay Smoked Diefenbaker Trout

Duck and Chicken Leg Confit

Lumpia Style Spring Rolls-

with Sour Cherry Chili Sauce

MAINS

Hay Smoked Diefenbaker Trout

Anchovies / Garlic / Olive Oil / Capers / Olives / Grape Tomatoes / Parmesan / Italian Parsley
Served with Grilled Earthbound Bakery Baguette

Provençal

Citrus Aioli / Warm Lentils w/ Sauce Beurre Blanc / Swedish 1-2-3 Pickled Vegetables & Julienne Vegetable Sauté

Tuna Poke Bowl

Japanese Rice / Edamame Beans / Pickled Vegetables / Goma-ae / Spicy Mayo / Tuna Tataki

Lemongrass Beef or Vegetarian Bowl

Julienne Vegetables / Lemongrass Broth / Shaved Beef or Tofu / Egg Noodles

SANDWICHES & BURGERS

Roast Chicken, Brie and Prosciutto Club Sandwich

Earthbound Sourdough / Brie / Prosciutto / Lingonberry Preserve / Floating Gardens Greens & Sage Aioli.

Kara age Chicken Sandwich

Five Spice Japanese Style Fried Chicken Thighs / House Kimchi Cucumber / Avocado / Red Onion / Lettuce / Chili Garlic Aioli

Black Angus Braised Beef Sandwich

Open Faced on Earthbound Sourdough / Black Garlic Spread / Shallot & Wild Mushroom Sauté.

The Club Burger

Our House Spice Seasoned Fresh Black Angus Chuck Burger / Brioche Bun / Heritage Greens / Local Tomato / Pickles / Red Onion / Grainy Mustard Aioli.
Ask about our Vegetarian Burger

Vegetarian Sandwich

Served Open Faced with Muhamarra Sauce/ Confit Tomato/ Avocado/ Goat Cheese / True North Micro Farms Sunflower and Arugula on Grilled Earthbound Sourdough

All sandwiches and burgers served with your choice of House Salad, Spring Water Farms French Fries or Soup of the Day.

DESSERT

Ginger Pear Cake

Salt Caramel Toffee / Earl Grey Meringue

Chocolate Bavarois with Saskatoon Berry Sauce

AVAILABLE WEDNESDAY TO FRIDAY AFTER 2 PM

Charcuterie & Cheese

Assortment of Local and House made Charcuterie, Domestic and Imported Cheeses, House condiments and preserves, with bread and crisps

Weekly Tapas

Ask your server about Chef's assortment of 3 Tapas style snack items of the week

Please note that most of our dishes can be made vegetarian- please ask your Server