

# UNIVERSITY CLUB MENU

## STARTERS & SNACKS

### Soup of the Day

Inspired by our Culinary Team

### Heritage Salad

Greens / Sundried Saskatoons / Local 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 / Sharp 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*

### Panisse Fries

White Truffle and Parmesan Aioli

### Burrata

Chili Herb Focaccia Crisps/ Sundried Tomato and Nasturtium Pesto / Smoked Olives / Spiced Seed Blend

## MAINS

### Pappardelle Carbonara

Green Pea/ Preserved Lemon / Heritage Farms Bacon / Liason

### Hay Smoked Diefenbaker Trout

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

### Tonkatsu Bowl

Soft Boiled Egg / Bean Sprouts / Wild Mushroom / Edamame Bean / Tonkatsu Broth / Ramen Noodles / Tonkatsu Sauce / your choice of Karaage Chicken Thigh, Barbecue Pork Belly or Tofu

## SANDWICHES & BURGERS

### Feature Cold Sandwich of the Week

Ask your server about our feature Deli Sandwich of the week, served on a selected House Baked or Earthbound Bakery Bread.

### Roast Chicken, Brie and Prosciutto Club Sandwich

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

### Karaage Chicken Sandwich

Five Spice Japanese Style Fried Chicken Thighs / House Kimchi Cucumber / Avocado / Red Onion / Lettuce / Chili Garlic Aioli on a Brioche Bun.

### Black Angus Braised Beef Short Rib Sandwich

Served 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 / Aged Cheddar / Heritage Greens / Local Tomato / Pickles / Red Onion / Grainy Mustard Aioli.

*Add Crispy Prosciutto  
Ask about our Vegetarian Burger*

### Vegetarian Sandwich

Served Open Faced with Muhammara / 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 Bavaois with Saskatoon Berry Sauce

## LATE AFTERNOON SNACKS AVAILABLE AFTER 2PM

### Charcuterie & Cheese

Assortment of Local and House Made Charcuterie, Domestic and Imported Cheeses, House condiments and preserves, with Bread and Crisps

### Panisse Fries

White Truffle and Parmesan Aioli

### House Spiced Bar Mix

### Wings

Rice Flour Fried Chicken Wings with your Choice of Fresh Lemon Pepper, Korean Barbecue, Nashville, or Honey Garlic. Served with Creamy House Dip

### Burrata

Chili Herb Focaccia Crisps / Sundried Tomato and Nasturtium Pesto / Smoked Olives / Spiced Seed Blend

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