

UNIVERSITY CLUB *of Boston*

DINNER MENU

SHARABLE STARTERS	
OYSTERS ON A ½ SHELL*	3.25 each
Cocktail Sauce, Lemon	
SHRIMP COCKTAIL*	4.50 each
Cocktail Sauce, Lemon	
EGGPLANT ROLLATINI	14
Three Cheese Blend, Pomodoro Sauce, Basil	
CRISPY ST. LOUIS RIBS	18
Sticky Peanut-Coconut Sauce, Sweet Soy Drizzle, Scallions	
FRESH GUACAMOLE & CHIPS	12
Red Onion, Cilantro, Serrano, Lime, House Tortilla Chips	
JUMBO LUMP CRABMEAT CAKE	25
Avocado Crema, Plantain, Corn Salsa	
TUNA TARTARE*	21
Avocado, Guinness-Wasabi Dressing, Seaweed Salad, Pickled Ginger, Soy Reduction, Sriracha Chili Sauce, Plantain	
GRILLED SWORDFISH TACOS	20
Avocado Crema, Cotija Cheese, Cabbage, Chiptole Sauce, Heirloom Tomato Salsa	
GRILLED CHICKEN FLATBREAD	19
Lavender Honey Mustard Glaze, Ricotta, Baby Peppers, Pickled Onion, Four Cheese Blend	
GENERAL GAOS CAULIFLOWER	13
Toasted Sesame & Scallion	
MINI CHICKEN TACOS	16
Chiptole Sour Cream, Fire Salsa, Avocado, Crispy Corn Shells	

SOUPS & SALADS	
SAFFRON LOBSTER & MUSSEL SOUP	16
Champagne Broth, Spinach	
TRADITIONAL NEW ENGLAND CLAM CHOWDER	11
New Potatoes, Applewood Smoked Bacon, Celery	
LOCAL FARM SALAD	12
Artisan Lettuce, Watermelon Radish, Cucumber, Carrot, Champagne Vinaigrette	
FINE COBB SALAD	14
Chive, Blue Cheese, Bacon, Chopped Egg, Hericot Verts, Grape Tomato, Avocado, Apple-Thyme Dressing	
CLASSIC CAESAR SALAD	12
Hearts Of Romaine & Baby Kale, Aged Grana Parmesan Cheese, Parker House Croutons	
MEDITERRANEAN SALAD	14
Soft Herbs, Boston Bibb Lettuce, Baby Tomatoes, Cucumbers, Red Onion, Lemon Cured Olives, Aged Feta Cheese, Red Wine Vinaigrette, Avocado	
WATERMELON & FETA SALAD	13
Shaved Red Onion, Boston Bibb Lettuce, Mint, Verjus Blanc Vinaigrette	

SALAD ENHANCEMENTS	Chicken - 13
	Salmon* - 25
	Shrimp - 19
	Steak Tips* - 22

EXECUTIVE CHEF: JASON BANUSIEWICZ

**\*\*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

*\*These items are served raw, undercooked and to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*

A LA CARTE

BLACKENED TUNA LOIN*	30
BAKED PANKO & OLIVE OIL COD LOIN*	29
GRILLED SALMON*	25
GRILLED SWORDFISH	29
GRILLED HALIBUT	32
SIMPLE SEARED CHICKEN BREAST	13
WHITE BALSAMIC MARINATED STEAK TIPS*	22
12 OZ SIRLOIN STEAK*	48
7 OZ FILET MIGNON*	46

SAUCE

Add a sauce for \$3:  
Lemon Butter | Demi-Glace | Horseradish Cream

All sides \$8		SIDES
French Fries	Onion Rings	
Cottage Cheese	Steamed Broccoli	
Haricot Verts	Fresh Fruit	
Mashed Potatoes	Jasmine Rice	
Sautéed Spinach	Caesar Salad	
Sweet Potato Fries	Side Farm Salad	
Organic Roasted Mushrooms (\$9)		

UCLUB FAVORITES	<b>BURRATA RAVIOLI</b> 26 <i>Backyard Farms’ Tomatoes, Brown Garlic, EVOO, Torn Basil</i>
	<b>CHICKEN PICATTA</b> 29 <i>Artichokes, Roasted Tomatoes, Capers, Garganelli Pasta, Lemon Butter Sauce</i>
	<b>STEAK FRITES*</b> 34 <i>Blue Cheese Butter, Caramelized Onions, Garlic &amp; Herb Frites</i>
	<b>CHICKEN MILANESE</b> 29 <i>Gratin Prosciutto &amp; Truffle Cheese, served with a Fresh Panzanella Salad of Garden Vegetables, Balsamic Reduction</i>
	<b>SEAFOOD ZUPPA DI PESCE</b> 33 <i>Lobster, Shrimp, &amp; Mussels, with a Fresh Pan Garlic &amp; Herb Tomato Sauce, Handmade Linguine</i>

BURGERS & SANDWICHES

Served with choice of side

<b>UCLUB BURGER*</b> 19 <i>Brioche Bun, Pineland Farms Ground Beef, Cheddar, Lettuce, Tomato, Onion, Pickle</i>
<b>THE WAGYU BURGER*</b> 24 <i>Brioche Bun, Broadleaf Speciality Beef, Swiss, Mushroom, Caramelized Onions, Truffle Aioli</i>
<b>IMPOSSIBLE BURGER</b> 18 <i>Alfalfa Sprouts, Hot House Tomato, Cucumber, Bibb Lettuce, Provolone Cheese, Green Goddess Aioli</i>
<b>DELUXE CLUB</b> 17 <i>Sliced Turkey, Applewood Smoked Ham, Bacon, Yellow &amp; Red Tomato, Block Cheddar, White Bread, Ranch Dressing</i>
<b>FRESH LOBSTER ROLL</b> 36 <i>Fresh Shucked Lobster Meat, Lemon Aioli, Grilled Brioche Bun</i>

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