

UNIVERSITY CLUB *of Boston*

LUNCH MENU

SOUPS & SALADS

SAFFRON LOBSTER & MUSSEL SOUP	16
Champagne Broth, Spinach	
TRADITIONAL NEW ENGLAND CLAM CHOWDER	11
New Potatoes, Applewood Smoked Bacon, Celery	
WATERMELON & FETA SALAD	13
Shaved Red Onion, Boston Bibb Lettuce, Mint, Verjus Blanc Vinaigrette	
LOCAL FARM SALAD	12
Artisan Lettuce, Watermelon Radish, Cucumber, Carrot, Champagne Vinaigrette	
FINE COBB SALAD	14
Chive, Blue Cheese, Chopped Egg, Haricot Verts, Wax Beans, 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	

SALAD ENHANCEMENTS	GRILLED	COLD
	Chicken - 13	Tuna Salad - 10
	Salmon* - 25	Curry Chicken
	Shrimp - 19	Salad - 11
	Steak Tips* - 22	

All sides \$6		SIDES
Chopped Fruit	Original Cape Cod Potato Chips (\$5)	
Cottage Cheese	French Fries	
Side Farm Salad	Sweet Potato Fries	
Steamed Broccoli	Onion Rings	
Salt & Vinegar Cape Cod Chips (\$5)		

BURGERS & SANDWICHES

Served with choice of side

UCLUB BURGER*	19
Brioche Bun, Pineland Farms Ground Beef, Cheddar, Lettuce, Tomato, Onion, Pickle	
THE WAGYU BURGER*	24
Brioche Bun, Broadleaf Speciality Beef, Swiss, Mushroom, Caramelized Onions, Truffle Aioli	
IMPOSSIBLE BURGER	18
Alfalfa Sprouts, Hot House Tomato, Cucumber, Bibb Lettuce, Provolone Cheese, Green Goddess Aioli	
TURKEY CLUB	16
Wheat Bread, Smoked Bacon, Lettuce, Tomato, Cranberry Mayo	
FRESH LOBSTER ROLL	36
Fresh Shucked Lobster Meat, Lemon Aioli, Grilled Brioche Bun	
TUNA SALAD MELT	17
Block Cheddar, Hot House Tomato, Griddled 8 Grain	
CURRY CHICKEN SALAD WRAP	17
Wheat Tortilla, Grapes, Apple, Alfalfa Sprouts, Boston Bibb Lettuce	

GRILLED CHICKEN SANDWICH	17
Brie Cheese, Truffle Aioli, Arugula, Hot House Tomato, Marble Rye Bread	
DELUXE CLUB	17
Sliced Turkey, Applewood Smoked Ham, Bacon, Yellow & Red Tomato, Block Cheddar, White Bread, Ranch Dressing	
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, Tomato, Four Cheese Blend	

EXECUTIVE CHEF: JASON BANUSIEWICZ

****BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF APERSON 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.*