

# DINNER MENU

## SHARABLE STARTERS

<b>OYSTERS ON A ½ SHELL*</b>	3.25 each
<i>Cocktail Sauce, Lemon</i>	
<b>SHRIMP COCKTAIL*</b>	4 each
<i>Cocktail Sauce, Lemon</i>	
<b>EGGPLANT ROLLATINI</b>	14
<i>Three Cheese Blend, Pomodoro Sauce, Basil</i>	
<b>JUMBO CHICKEN LOLLIPOPS</b>	16
<i>Shandong Sauce, Scallions</i>	
<b>FRESH GUACAMOLE &amp; CHIPS</b>	11
<i>Red Onion, Cilantro, Serrano, Lime, House Tortilla Chips</i>	
<b>JUMBO LUMP CRABMEAT CAKE</b>	24
<i>Corn Salad, Verde Sauce, Chipotle Aioli</i>	
<b>TUNA TAR TARE POKE*</b>	20
<i>Rice, Soy Marinade, Pineapple, Fried Onion Straws, Tobiko, Cucumber Sticks, Avocado, Sriracha Aioli</i>	
<b>BLACKENED SALMON TACOS</b>	19
<i>Fire Salsa, Green Cabbage, Avocado Salsa, Corn and Flour Tortilla Shell</i>	
<b>THREE LITTLE PIGS PIZZA</b>	19
<i>Pomodoro Sauce, Mozzarella Cheese, Pork Tenderloin, Italian Sausage, Crispy Pancetta, Peppers &amp; Onions</i>	
<b>SHRIMP &amp; PORK SHUMAI</b>	18
<i>Sauteed Shiitake &amp; Edamame, Pan-Soy Glaze</i>	
<b>GENERAL GAOS CAULIFLOWER</b>	12
<i>Toasted Sesame &amp; Scallion</i>	
<b>MINI CHICKEN TACOS</b>	16
<i>Chipotle Sour Cream, Fire Salsa, Avocado, Crispy Corn Shells</i>	

## SOUPS & SALADS

<b>8 HOUR FRENCH ONION SOUP</b>	12
<i>Gruyere &amp; Swiss Chesse Gratin, Red Wine-Maderia Broth, Garlic Croutons</i>	
<b>TRADITIONAL NEW ENGLAND CLAM CHOWDER</b>	11
<i>New Potatoes, Applewood Smoked Bacon, Celery</i>	
<b>LOCAL FARM SALAD</b>	12
<i>Artisan Lettuce, Watermelon Radish, Cucumber, Carrot, Champagne Vinaigrette</i>	
<b>SOUTHWESTERN COBB SALAD</b>	14
<i>Corn Salsa, Cheddar Cheese, Bacon, Egg, Tomato, Avocado, Romaine, Chipotle Ranch</i>	
<b>CLASSIC CAESAR SALAD</b>	12
<i>Hearts Of Romaine &amp; Baby Kale, Aged Grana Parmesan Cheese, Parker House Croutons</i>	
<b>MEDITERRANEAN SALAD</b>	14
<i>Soft Herbs, Boston Bibb Lettuce, Baby Tomatoes, Cucumbers, Red Onion, Lemon Cured Olives, Aged Feta Cheese, Red Wine Vinaigrette, Avocado</i>	
<b>BEET TARTAR</b>	16
<i>Humbolt Fog Ash Goat Cheese, Candied Walnut, Aged Balsamic, Mache</i>	

<b>SALAD ENHANCEMENTS</b>	<i>Chicken - 12</i>
	<i>Salmon* - 24</i>
	<i>Shrimp - 18</i>
	<i>Steak Tips* - 20</i>

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*	29
BAKED PANKO & OLIVE OIL COD LOIN*	29
GRILLED SALMON*	24
GRILLED SWORDFISH	29
SIMPLE SEARED CHICKEN BREAST	12
WHITE BALSAMIC MARINATED STEAK TIPS*	20
12 OZ SIRLOIN STEAK*	48
7 OZ FILET MIGNON*	45
14 OZ VEAL CHOP*	49

### SAUCE

Add a sauce for \$3:

Lemon Butter | Demi-Glace | Horseradish Cream

All sides \$7

French Fries	Onion Rings
Cottage Cheese	Steamed Broccoli
Brussel Sprouts	Fresh Fruit
Mashed Potatoes	Jasmine Rice
Sautéed Spinach	Jewel Potatoes
Sweet Potato Fries	Side Salad

Organic Roasted Mushrooms (\$8)

### SIDES

UCLUB FAVORITES	<b>BURRATA RAVIOLI</b>	25
	<i>Backyard Farms' Tomatoes, Pea, 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>BOLOGNESE TROMBETTE</b>	29
	<i>Ground Pork, Veal, and Beef, Short ribs, Parmesan Cheese</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>TURKEY CLUB</b>	16
<i>Wheat Bread, Smoked Bacon, Lettuce, Tomato, Cranberry Mayo</i>	
<b>FRESH LOBSTER ROLL</b>	34
<i>Fresh Shucked Lobster Meat, Lemon Aioli, Grilled Brioche Bun</i>	

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