

# 1909 *founders' room at the university club*

## { Starters }

HEIRLOOM TOMATO CARPACCIO  
Roasted Eggplant / Basil Vinaigrette 15

UNIVERSITY CLUB SALAD  
Granny Smith Apples / French Radish / Boston Lettuce / Toasted  
Marcona Almonds / Tempura Green Beans / Sherry & Honey  
Vinaigrette 14

WILTED BABY SPINACH SALAD  
Crispy Pancetta / Sweet Maui Onion / Grilled Mushrooms / Grilled  
Sourdough Bread / Champagne Vinaigrette / Poached Farm  
Fresh Egg 15

TUNA TATAKI  
Seared Tuna / Sweet Rice / Deviled Lump Crab / Melon Tartar 16

CREAMY CORN SOUP  
Roasted Poblano Chili & Goat Cheese Fritter 10

SEAFOOD SALAD  
Lobster / Prawn / Lump Crab / Horseradish Cognac Sauce 24

## { Entrées }

GRILLED COLORADO LAMB LOIN  
Herbed New Potatoes / Oven Dried Cherry Tomatoes / Candied Fennel /  
Red Wine Reduction 36

SEARED JUMBO SEA SCALLOP  
Baked Summer Squash & Tomato / Spinach & Herb Puree 28

GRILLED VEAL MEDALLIONS AND CRISPY VEAL SWEETBREADS  
Potato Gratin / Sautéed Mustard Greens / Pearl Onion Sauce 36

GRILLED FILET MIGNON  
Roasted Mushroom Risotto / Port Wine Sauce 42

SAUTÉED MOULARD DUCK BREAST AND LEG CONFIT  
Mashed Sweet Potatoes / Roasted Figs / Honey Balsamic Reduction 38

## { Seasonal Entrées }

SPICE RUBBED VENISON MEDALLIONS  
Braised Red Cabbage / Celery Root Puree / Black Currant Demi 38

SAUTÉED STUFFED SQUAB  
Foie Gras & Mushroom / Truffled Potatoes / Madeira Wine Sauce 40

SAUTÉED WILD STRIPED BASS  
Beet Risotto / Champagne Buerre Blanc 32

SAUTÉED DOVER SOLE  
Whipped Potatoes / Lemon Parsley Sauce 46

BRANDT NATURAL PRIME RIB EYE  
Horseradish Mashed Potato / Garlic Thyme Sauce 49

*The University Club was  
founded in 1909 to be the  
quintessential venue for  
scholars to gather and  
celebrate intellectual pursuits,  
the arts and civic duty.*

*Over 100 years later, the Club  
still embodies the ideals  
cherished by its founding.*

*In this vein, we hope you  
enjoy fine company, fine food,  
and fine wine in the 1909  
Founders' Room.*

## { Traditional Favorites }

POTATO CRUSTED CRAB CAKE  
Roasted Corn Tartar / Chive Oil 10

MUSHROOM SOUP  
Portobello / Goat Cheese Crostini /  
Truffle Oil 6

SWEET ONION SOUP  
Baguette Croutons / Provolone 6

CHOPPED CAESAR SALAD  
House-Made Croutons /  
Parmigiano-Reggiano 8

FIRE GRILLED PORK CHOP  
Stacked Potatoes / Roasted  
Tomato / Grilled Asparagus 32

HERB ROASTED CHICKEN  
Warm Lentil Salad / Pan Jus 17

## { Wine by the Glass }

WHITE  
Chateau St. Michelle Riesling 9.5  
Brancott Sauvignon Blanc 10  
Sonoma Cutrer Chardonnay 14

RED  
Hangtime Pinot Noir 12.5  
Brennan Avery Cabernet Sauvignon 12.5  
Tobin James 'Ballistic' Zinfandel 11