

The *M&L* Bar

{at the University Club of Jacksonville}

Starters

FOR THE TABLE

Share. Interact. Begin.

Ahi Tuna Meatballs

Florida citrus ponzu and fried wontons 13.00

PEI Mussels

Blue cheese, bacon bits and pomme frites 13.00

Liza's Jim Beam Bourbon Steak Flatbread

Spinach, mozzarella cheese and fried onions 11.00

Spinach and Artichoke Dip with Fire Grilled Pita

A creamy blend of four cheeses, roasted artichokes and spinach served with toasted flatbread chips 8.00

Margaret's Wings

Eight jumbo chicken wings with your choice of buffalo or Margaret's garlic butter sauce 8.00

Blackened Chicken Nachos

Crispy corn tortillas, black beans, pepper jack cheese, blackened chicken and pico corn relish 8.00

Entrees

FOR THE HEART

Substantive. Full. Passion.

Crab Crusted Tilapia

Skillet vegetables and smoked gouda crust 19.00

Slim's Pan Fried Crab Cake with Grilled Shrimp

Red pepper coulis and apricot jalapeño sauce 19.00

Shrimp & Spinach Salad

Tossed with shaved red onions, tomatoes, red peppers, match stick carrots with balsamic vinaigrette dressing 13.00

Blackened Salmon

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 13.00

Triple Blue Romaine Wedge Salad

Romaine lettuce, tomatoes, bacon, blue cheese crumbles, blue vinaigrette and blue tuile 8.00

Daily Featured Fire Grilled Black Angus Burger

Try Chef Ed's daily featured burger or have one any way you want it on the new tolero roll 11.00

FOR THE SNACK

Light. Sample. Begin.

Citrus Seared Scallops

Baby arugula salad and balsamic drizzle 17.00

Mayport Shrimp Cocktail

Jumbo shrimp with apricot-jalapeno cocktail sauce 12.00

Shrimp Spring Rolls

Two tangy spring rolls stuffed with shrimp and julienne vegetables served with Cajun aioli 10.00

UC Tomato Caprese

Fresh mozzarella, tomatoes, shaved red onions, fresh basil and balsamic reduction served on crostini 8.00

Chili Cheese Fries

Crispy fresh cut fries with chili, cheddar cheese, sour cream and guacamole 7.00

Tempura Vegetables

Green beans, asparagus and cauliflower quick fried with sesame-soy emulsion and pickle chips 7.00

FOR THE SOUL

Comfort. Filling. Classic.

Double-Decker Club

Bacon, turkey, ham, crisp lettuce, tomato and American cheese 12.00

Hot Pastrami

Shaved pastrami with Swiss cheese and whole grain mustard on grilled dark rye bread 12.00

Double Pork Pizza

Shaved ham, BBQ pulled pork, honey mustard and jack cheese 9.00

Open Face Blackened Mahi Mahi Sandwich

Pan seared mahi, lettuce, tomato, honey lemon aioli served on grilled ciabatta bread 10.00

Ed's Triple Threat Burrito

Eggs, bacon, ham, sausage, onions, peppers, cheese and hot sauce served on a bed of French fries 9.00

Classic Pulled Pork Sandwich

Swiss cheese and shaved ham 9.00

FOR THE INDULGENCE

Please ask your server to delight in our tempting desserts.

The MeLS Bar

{at the University Club of Jacksonville}

RED

Glass

Robert Mondavi Pinot Noir 7.00
Beringer Founder's Estate Merlot 6.00
Blackstone Merlot 8.00
Rosemount Shiraz 8.00
Ravenswood Zinfandel 9.00
Sterling Vintner's Cabernet Sauvignon 8.00
Beringer Founder's Cabernet Sauvignon 9.00
Terrazas Malbec 7.00

Bottle

Robert Mondavi Pinot Noir 28.00
Beringer Founder's Estate Merlot 26.00
Sterling Vintner's Collection Cabernet 31.00
St. Francis Cabernet 51.00
Terrazas Malbec 28.00

WHITE

Glass

Chandon Brut Classic Sparkling Wine 7.00
Ecco Domani Pinot Grigio 6.00
New Age White Wine 6.00
Casa Lapostolle Chardonnay 7.00
Cape Mentelle Sauvignon Blanc
Sémillon Blend 9.00
Chateau Ste. Michelle Riesling 6.00
Montevina Sauvignon Blanc 6.00
Simi Chardonnay 10.00

Bottle

Chandon Brut Classic Sparkling Wine 38.00
Ecco Domani Pinot Grigio 28.00
Chateau Ste. Michelle Riesling 26.00
Simi Chardonnay 36.00
Sonoma Cutrer Russian River Chardonnay 42.00

BEER

Handles

Shock Top Ale 3.50
Bold City Killer Whale 4.50
Bold City Duke's Brown Ale 4.50

Bottles

Blue Moon 4.50
Bud Light 3.75
Budweiser 3.75
Corona 3.75
Guinness 4.50
Harp 4.50
Heineken 4.50
Michelob Ultra 3.75
Miller Lite 3.75
Sam Adams Boston Lager 4.50
Stella Artois 4.50
Amstel Light 4.50

LIBATIONS

Seasonal. Signature. Experimental.

Cuervo Gold Margarita

6.50

Jameson Lemonade

6.50

Grey Goose Cosmopolitan

10.00

Hendrick's Martini

9.00

Belvedere Bloody Mary

10.00

Teal Bacardi Punch

7.00

MeLS – Founded in homage to the UC's award winning living legends of Member service, Margaret, Liza and Slim. They invite you to enjoy casual dining and a "cool" place to gather with friends while taking in the breathtaking views of the city. MeLS features the famous "Teal Bacardi Punch", locally brewed draft beers, and a variety of fine wines and cocktails. Your favorite libation awaits you at MeLS.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

✦ [University Club of Jacksonville](#) | 1301 Riverplace Boulevard | (904) 396.1687 | [www.uc-jacksonville.com](#) ✦