SHAREABLES

Crispy Wrapped Shrimp 16
Thai red curry | basmati rice

Ahi Tacos 14
Marinated wakame | cucumber | onion | ponzu

Fig Flatbread 15
Fig | caramelized onion | goat cheese

Herb & Tomato Flatbread 15
Roasted garlic and tomato Spread | mozzarella
Add Fried Egg +2

SALADS & BOWLS

chicken +$6 | shrimp +$7 | steak +$8

Bowl of Soup 9
House made daily

Local Stone Fruit 14
stone fruit| heirloom tomato | roasted garlic rosemary croutons | champagne vinaigrette

Ahi poke bowl 16
Spiced ahi | snap peas | peppers | wakame | onion | sushi rice

Caesar 14
baby romaine | house made croutons | white anchovy | shaved pecorino

Garden Greens 13
English peas | snap peas | bell pepper | honey lemon vinaigrette

Beet and Burrata 15
Black Sheep farm burrata | pickled beets | shallot arugula | pistachio

SANDWICHES & PLATES

Salmon BLT 19
Fraoe Islands cured salmon | bacon | romaine | heirloom tomato| avocado | ponzu aioli

U Club Burger 18
Hook’s aged cheddar | grilled onion | house pickles
Add Fried Egg +2

Italian Beef 18
Sliced ribeye | peppers | onion | provolone

Chef Lance’s RYE BBQ Chicken 19
Skewered chicken | rice | black beans | roasted local corn

Steak Frites 30
Hangar Steak | shoestring fries | roasted garlic aioli

Vegan Pasta Y 23
Impossible meat sugo | cavatappi pasta | tomato | roasted garlic

Fish of the Day MP

U CLUB COFFEE CORNER
by Cafe Luxe

Personal French Press 8
TRIDENT Cold Brew 7
Americano 3
Cappuccino 4
Espresso 4
Double Espresso 5
Latte 5
Macchiato 5
Mocha 5
make any iced

Milk oat | whole | soy | almond

Flavors
- caramel
- chocolate
- vanilla

Flavor of the month
Honey Cinnamon Spice

SIDES

Fries
Salted 5 | Truffled 7

Farmers Market Vegetables 6

SWEETS

Cookies of the day 5

allergies: Y = vegan | = contains nuts

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**SIP of NOVEMBER**

**Knobbing for Apples**
12
Knob Creek Bourbon | apple brown sugar
 cinnamon syrup | sparkling float | apple garnish

**CLUB COCKTAILS**

**Thyme is Everything**
12
Bombay Gin | strawberry-thyme simple | lime

**UCub Spritz**
11
Aperol | St. Germain | prosecco | Topo Chico

**Jam On**
13
Jameson Whiskey | ginger beer | lime | apple cinnamon syrup

**Harbor View**
14
Knob Creek Bourbon | blackberry | lemon | simple

**Sip this Way**
12
Grey Goose Vodka | honey simple syrup | grapefruit | lime | ginger beer

**Tekilling Me Softly**
14
Milagro Tequila | Cointreau | grapefruit | rosemary | agave

**The Campbell Manhattan**
15
U-club select Makers Mark | antica vermouth | angostura bitters

**BREWS**

**DRAFT**

Blue Moon Belgian White
5.4% abv | citrus | orange

Abnormal Secret Safari Pale Ale
5% abv | citrus | tropical

Thorn Street Barrio Lager
5.7%abv | Mexican style lager

Stone Delicious IPA
5% abv | citrus | tropical

Societe Butcher Imperial Stout
9.7% abv | brandy, molasses, cherry, chocolate

**BOTTLE & CAN**

Coors Light
5

Heineken
5

Miller Lite
5

Amstel Light
5

Ale Smith .394 Pale Ale
7

Pizza Port Honey Blonde
7

**Seltzer**

White Claw Black Cherry
6

White Claw Mango
6

**H20**

Sparkling | Topo Chico
Still | Fiji
Coconut Water | Villager Organic *

**MOCKTAILS**

Basil Lemonade
House made basil lemonade | shaken | iced

Blackberry Smash
Muddled blackberries | lime | Topo Chico | iced

**WINE BY THE GLASS**

**Bubbles**

Bisole Jeio prosecco | Italy | 11 | 38

Faire La Fete brut rose champagne | 14 | 40

Moet & Chandon Imperial Brut | FR 187ml | 18

**White**

Foxen chenin blanc | CA | 13 | 44

Bollini pinot grigio | Italy | 10 | 35

Brancott sauvignon blanc | NZ | 11 | 38

Bless Ferber riesling | GR | 10 | 35

Tondré chardonnay | Santa Maria Valley | 12 | 41

Trefethen chardonnay | Napa Valley | 15 | 50

**Red**

Fritz zinfandel | Dry Creek | Sonoma | CA | 15 | 50

Nipozzano chianti | Italy | 12 | 41

LeVigne merlot | Paso Robles | CA | 14 | 47

Penedo Borges malbec | Argentina | 12 | 41

Duckhorn Decoy pinot noir | CA | 14 | 47

Treana cabernet | Paso Robles | CA | 12 | 41

Laird cabernet | Napa | CA | 20 | 65

**Reserve Wine Member Offerings**

6 oz pour | $15/ glass

**Bubbles**

Veuve Clicquot

**White**

Rombauer Chardonnay

**Red**

Austin Hope Cabernet
### SHAREABLES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese and Charcuterie</td>
<td>22</td>
</tr>
<tr>
<td>Chef’s selection of cheese and meats</td>
<td></td>
</tr>
<tr>
<td>Crispy Wrapped Shrimp</td>
<td>16</td>
</tr>
<tr>
<td>Thai red curry</td>
<td>basmati rice</td>
</tr>
<tr>
<td>Ahi Tacos</td>
<td>14</td>
</tr>
<tr>
<td>Marinated wakame</td>
<td>cucumber</td>
</tr>
<tr>
<td>Fig Flatbread</td>
<td>15</td>
</tr>
<tr>
<td>Fig</td>
<td>caramelized onion</td>
</tr>
<tr>
<td>Herb &amp; Tomato Flatbread</td>
<td>15</td>
</tr>
<tr>
<td>Roasted garlic and tomato Spread</td>
<td>mozzarella</td>
</tr>
<tr>
<td>Add Fried Egg +2</td>
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### SALADS & BOWLS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bowl of Soup</td>
<td>9</td>
</tr>
<tr>
<td>House made daily, Chef’s special</td>
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<tr>
<td>Local Stone Fruit</td>
<td>14</td>
</tr>
<tr>
<td>stone fruit</td>
<td>heirloom tomato</td>
</tr>
<tr>
<td>Caesar</td>
<td>14</td>
</tr>
<tr>
<td>baby romaine</td>
<td>house made croutons</td>
</tr>
<tr>
<td>Garden Greens</td>
<td>13</td>
</tr>
<tr>
<td>English peas</td>
<td>snap peas</td>
</tr>
<tr>
<td>Beet and Burrata</td>
<td>15</td>
</tr>
<tr>
<td>Black Sheep Farm burrata</td>
<td>pickled beets</td>
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### SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fries</td>
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<tr>
<td>Salted</td>
<td>5</td>
</tr>
<tr>
<td>Truffled</td>
<td>7</td>
</tr>
<tr>
<td>Farmers Market Vegetables</td>
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</table>

### MAINS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>U Club Burger</td>
<td>18</td>
</tr>
<tr>
<td>Hook’s aged cheddar</td>
<td>grilled onion</td>
</tr>
<tr>
<td>Jidori Half Roasted Chicken</td>
<td>32</td>
</tr>
<tr>
<td>Chipotle raspberry rub</td>
<td>heirloom carrots</td>
</tr>
<tr>
<td>8 oz. Filet</td>
<td>44</td>
</tr>
<tr>
<td>Prime filet</td>
<td>seasonal vegetable hash</td>
</tr>
<tr>
<td>18 oz. Bone in Ribeye</td>
<td>48</td>
</tr>
<tr>
<td>Espresso chili rub</td>
<td>charred asparagus</td>
</tr>
<tr>
<td>Vegan Pasta</td>
<td>23</td>
</tr>
<tr>
<td>Impossible meat</td>
<td>sugo</td>
</tr>
<tr>
<td>Fish of the Day</td>
<td>MP</td>
</tr>
<tr>
<td>Locally sourced and sustainable catch of the day</td>
<td></td>
</tr>
</tbody>
</table>

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**Allergies:**

- 🌱 = vegan
- 🍁 = contains nuts

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SIP of NOVEMBER

Knobbing for Apples 12
Knob Creek Bourbon | apple brown sugar cinnamon syrup | sparkling float | apple garnish

CLUB COCKTAILS

Thyme is Everything 12
Bombay Gin | strawberry-thyme simple | lime

UClub Spritz 11
Aperol | St. Germain | prosecco | Topo Chico

Jam On 13
Jameson Whiskey | ginger beer | lime | apple cinnamon syrup

Harbor View 14
Knob Creek Bourbon | blackberry | lemon | simple syrup

Sip this Way 12
Grey Goose Vodka | honey simple syrup | grapefruit | lime | ginger beer

Tehilling Me Softly 14
Milagro Tequila | Cointreau | grapefruit | rosemary | agave

The Campbell Manhattan 15
U-club select Makers Mark | antica vermouth | angostura bitters

BREWS

DRAFT
Blue Moon Belgian White 7
5.4% abv | citrus | orange

Abnormal Secret Safari Pale Ale 8
5% abv | citrus | tropical

Thorn Street Barrio Lager 8
5.7%V | Mexican style lager

Stone Delicious IPA 8
5% | citrus | tropical

Societe Butcher Imperial Stout 9
9.7% abv | brandy, molasses, cherry, chocolate

BOTTLE & CAN
Coors Light 5
Heineken 5
Miller Lite 5
Amstel Light 5
Ale Smith .394 Pale Ale 7
Pizza Port Honey Blonde 7

Seltzer
White Claw Black Cherry 6
White Claw Mango 6

H20 6
Sparkling - Topo Chico
Still - Fiji
Coconut Water - Villager Organic *

MOCKTAILS 6
Basil Lemonade
House made basil lemonade | shaken | iced

Blackberry Smash
Muddled blackberries | lime | Topo Chico | iced

WINE BY THE GLASS

BUBBLES
Mionetto prosecco | Italy 11 | 38
Segura Viudas sparkling rose 12 | 41

SPLITS
Moet & Chandon Imperial Brut | FR 187ml 18
Perrier-Jouet Grand Brut Imperial Brut | 375ml 25

ROSE
Miraval provence | FR 12 | 41

WHITE
Foxen chenin blanc | CA 13 | 44
Bollini pinot grigio | Italy 10 | 35
Brancott sauvignon blanc | NZ 11 | 38
Bless Ferber riesling | GR 10 | 35
Tondre chardonnay | Santa Maria Valley 12 | 41
Trefethen chardonnay | Napa Valley 15 | 50

RED
Fritz zinfandel | Dry Creek | Sonoma | CA 15 | 50
LeVigne merlot | Paso Robles | CA 14 | 47
Marques de Caceres rioja | Spain 13 | 44
Penedo Borges malbec | Argentina 12 | 41
Duckhorn Decoy pinot noir | CA 14 | 47
Treana cabernet | Paso Robles | CA 12 | 41
Laird cabernet | Napa | CA 20 | 65
Austine Hope cabernet | Paso Robles | CA 22 | 56
UNIVERSITY CLUB MEAL KITS
Orders must be placed 24-hours in advance | Case wine also available at wholesale pricing

TO ORDER, CALL 619.234.5200 MON-FRI 11AM - 7PM
OR EMAIL UNIVERSITYCLUBSD@CLUBCORP.COM

STIR-FRY KIT $42
Chicken | Veggies (cabbage, carrots, onions, peppers, broccoli)
Stir-fry sauce | Steamed rice | Fortune cookies

BURGERS $45
Four (4) 8 oz premium blend patties | Four (4) Brioche buns
Burger seasoning 4 oz | Four (4) Sets lettuce / tomato / onion
Six (6) Slices of aged cheddar

TACO DINNER $65
Chicken adobo 1 lb | Carne asada 1 lb | Grilled veggies 1 qt
Rice 1 qt | Beans 1 qt | Two (2) dozen corn tortillas
Roasted salsa 1 pt | Caesar salad 1 pt

BRUNCH $85
Chef's frittata | Farmers market salad | pastries
Fruit & granola parfait | Wild mushroom bruschetta
One (1) Faire la Fete brut champagne | Orange juice

CHOP HOUSE $90
Two (2) 8 oz prime filets | Two (2) house blend 8 oz burger patties
Two (2) jidori chicken breasts | Two (2) Italian sausages

BBQ $98
Two (2) 12 oz Wagyu New York strip | Two (2) Half chicken
Chef BBQ rub 4 oz | U club BBQ Sauce 16 oz
Roasted potato 2 qts | Green salad 2 qts

STEAK HOUSE $108
Two (2) 18 oz bone in ribeye | Four (4) Jidori chicken breast
Two (2) Bunches Asparagus | Arugula salad 2 qts
Steak sauce 1 pt

From the Bar

MASON JARS TOGO
16 OZ MASON JAR COCKTAIL FOR 2 $15
Sangria (red or white)
Seasonal Sip

BEER (6 PK) $10
Coors Light
Heineken
Miller Lite
Amstel Light
Ale Smith .394 Pale Ale
Pizza Port Honey Blonde

WINE & DINE
Pick two bottles for $40
(with meal kits only)
Foxen Chenin Blanc
Tendré chardonnay
Fritz zinfandel
Penedo Borges Malbec
Segura Viudas Sparkling Rose
Mionetto Prosecco
Terlato Pinot Grigio
Brancott Sauvignon Blanc
Talbot Kali Hart Chardonnay
Miraval Rose
Decoy Cabernet
Marques de Caceres Roja

From the Bar

MASON JARS TOGO
16 OZ MASON JAR COCKTAIL FOR 2 $15
Sangria (red or white)
Seasonal Sip

BEER (6 PK) $10
Coors Light
Heineken
Miller Lite
Amstel Light
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Talbot Kali Hart Chardonnay
Miraval Rose
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Marques de Caceres Roja