





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 <i>Add Fried Egg +2</i>	

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	



SIDES

Fries
Salted 5 | Truffled | 7

Farmers Market Vegetables 6

SWEETS

Cookies of the day **5**

allergies:  = *vegan* |  = *contains nuts*

SANDWICHES & PLATES

Salmon BLT	19
Frae Islands cured salmon bacon romaine heirloom tomato avocado ponzu aioli	
U Club Burger	18
Hook's aged cheddar grilled onion house pickles <i>Add Fried Egg +2</i>	
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 	23
Impossible meat sugo cavatappi pasta tomato roasted garlic	
Fish of the Day	MP



U CLUB
COFFEE CORNER
by Caffé 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

Milks
oat | whole | soy | almond

Flavors
caramel | chocolate | vanilla



Flavor of the month
Honey Cinnamon Spice

*All food and beverage purchases are subject to an automatic 10% Service Charge | a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA | Inc. All rights reserved. 48205 0320 SS

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

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 7
5.4% abv | citrus | orange

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

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

Stone Delicious IPA 8
5% abv | 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

H2O

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 GL | BTL

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

Cheese and Charcuterie Chef's selection of cheese and meats	22
Crispy Wrapped Shrimp Thai red curry basmati rice	16
Ahi Tacos Marinated wakame cucumber onion ponzu	14
Fig Flatbread Fig caramelized onion goat cheese	15
Herb & Tomato Flatbread Roasted garlic and tomato Spread mozzarella <i>Add Fried Egg +2</i>	15

SALADS & BOWLS


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

U Club Burger Hook's aged cheddar grilled onion house pickles <i>Add Fried Egg +2</i>	18
Jidori Half Roasted Chicken Chipotle raspberry rub heirloom carrots local apples bourbon pan jus	32
8 oz. Filet Prime filet seasonal vegetable hash candied garlic sauce	44
18 oz. Bone in Ribeye Espresso chili rub charred asparagus	48
Vegan Pasta  Impossible meat sugo cavatappi pasta tomato roasted garlic	23
Fish of the Day Locally sourced and sustainable catch of the day	MP



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GL | BTL

BUBBLES

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Segura Viudas sparkling rose 12 | 41

SPLITS

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Perrier-Jouet Grand Brut Imperial Brut | 375ml 25

ROSE

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Laird cabernet | Napa | CA 20 | 65

Austin Hope cabernet | Paso Robles | CA 22 | 56

RESERVE WINE MEMBER OFFERINGS

6 oz pour | \$15/ glass

BUBBLES

Veuve Clicquot

WHITE

Rombauer Chardonnay

RED

Austin Hope Cabernet



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 right)
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
Tondré 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 Cacaes Roja