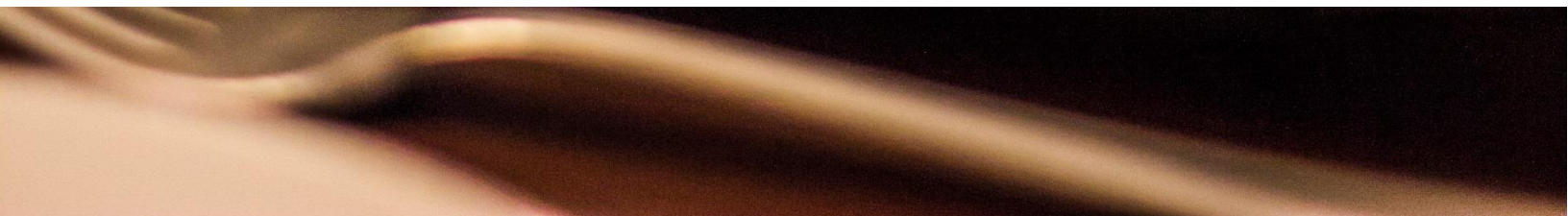




# UNIVERSITY CLUB OF TORONTO

## *Dinner Menu*



# Signature Menu

## SOUPS

Velvet UCT Lobster Bisque \$10

Shiitake Mushroom and Scallop Soup “en Croute” \$12

## SALADS AND APPETIZERS

Caesar Salad with Crisp Bacon, Parmigiano-Reggiano and Herbed Croutons \$10

*(Available without bacon  – Add Breast of Chicken \$6)*

Grilled Vegetable Niçoise and Goat Cheese Napoleon \$11 

Escargots Bourguignonne served in a Roasted Marrow Bone \$15

## MAIN COURSES

Atlantic Salmon Roulade, Cherry Tomatoes, Vegetables and Garlic Butter \$25

Wine Braised Boneless Short Ribs, served over Homemade Spätzle \$27



# Dinner Menu

Soup of the Day \$7

## LIGHT FARE

### Club Salad

Boiled Egg, Aged Cheddar, Avocado, Sweet Cherry Tomatoes and Fresh Greens  
Topped with a Lemon Dressing \$12



Add Chicken & Bacon \$8 Add Steak & Bacon \$11

### Salad Española

Queso Fresco, Serano Ham, Black Olives and Piquillos \$16

### Californian Salad

Blonde Frissee, Avocado, Artichoke and Anchovies \$16

### Salmon Gravlax Salad

Red Beets, Cucumber and an Hard-Boiled Egg \$16

## ENTRÉE DINNER

Grilled Free-Range Chicken Breast served with Steamed Vegetables \$18

Chef's Choice of Market Fish and Vegetables \$28 - \$32

Rice Jambalaya with Shrimp and Andouille Sausage \$20

Blackened Digby Scallops and Butternut Squash Bauletti with Chive Beurre Blanc \$32

## GRILLED FEATURED CUTS

Australian Double Lamb Chops (4) with Cauliflower, Broccoli and Romesco Sauce \$36

Beef Tenderloin Gourmet Cut, exceptionally tender and lean [7oz] \$40

New York Striploin, perfectly grilled, tender and flavourful [8oz] \$32

Choice of Sauce: Peppercorn, Bordelaise or Café de Paris

All served with Vegetables and choice of Mini Potatoes or Frites

### Extras & Sides

French Fries \$4.50

Home Made Potato Chips \$4.50

House Salad \$8 (Add Avocado \$2)

Caesar Salad \$10

Crudites \$6

Rice Pilaf \$5

## DESSERTS

Banoffee Pie Topped with Banana Cream \$11

Vanilla Panna Cotta with Saffron Gel \$11

Pasteis de Nata (Portuguese Tart) \$11

Cup of Fresh Berries served with Chantilly Cream \$11


Connoisseur's Cheese Plate \$18

Chef's Selection: Roquefort, Oka, Brie de Meaux, Cheppe Finn, Crackers and Grapes



Vegetarian Dishes

# Life's Healthy Choices

Mango Blueberry Quinoa Salad  
with Lemon Basil Dressing \$13 

Smoked Trout, Beets, Hard-Boiled Egg,  
Sweet Cherry Tomatoes, Arugula  
with a Fig Balsamic Dressing \$16

Fine Green Beans, Roasted Almonds, Bermuda Onions,  
Roasted Sesame Seed Grilled Chicken Breast  
with Asian Yuzo Inspired Vinaigrette \$18