**University Club of Toronto**

***Dinner Menu***

**Appetizers:**

**Dinner Menu**

Soup of the Day $7

Velvet Lobster Bisque $12

6 Canadian Coast Oysters with Garnish $15

6 Weekly Oyster Gratin $18

Escargot Bourguinonne served in Roasted Bone Marrow $16

Shrimp with Avocado Salsa $17

**Salades ComposÉe/Light EntrÉe**

**Julienne Salad**

Avocado, Aged Cheddar, Hard Boiled Egg, Cucumber Black Forest Ham,   
Chorizo, Salami and Prosciutto with a Lemon Dressing $15

*Add Chicken & Bacon $8 Add Steak & Bacon $12*

**Classic Caesar Salad**

Served with Crisp Bacon, Parmigiano Reggiano Herbed Croutons $12

vegetarian icon*Add Grilled Chicken Breast $7 (can be served without bacon)*

**Kale Caesar Salad**

Served with Roasted Chickpeas $12

**Martini Caprese Salad**Cherry Tomatoes, Buffalo Mozzarella, Sliced Black Olives, Pesto Vinaigrette and Crustini$12

vegetarian icon

**Organic Mesclun Greens**

Served with an Herbed House Dressing $8

**Entrée Dinner**

10 oz Grilled Natural Angus Beef Striploin with Peppercorn Sauce and Frites $34

Chef’s Choice of Market Fish and Vegetables $Market Price

Roasted Australian Rack of Lamb with Puree of Parsnip and Rosemary Mint Jus $37

Deconstructed Beef Wellington served with a Red Wine Demi Glace Reduction $38

Veal Osso Bucco with Mashed Potatoes and Natural Juice $29

vegetarian iconPotato Gnocchi with Kale, Cherry Tomatoes and Parmigiano Reggiano $18  
*Add Chicken Breast or Shrimp $8*

Atlantic Salmon Roulade with Cherry Tomatoes, Vegetables and Nicoise Butter $26

Extras & Sides

French Fries $4.50 Caesar Salad $10

Freshly Made Potato Chips $4.50 Crudites $6

House Salad $8 (Add Avocado $2) Rice Pilaf $5

vegetarian iconVegetarian