

UNIVERSITY CLUB OF TORONTO

Dinner Menu

APPETIZERS:

Soup of the Day \$9

Brandy Lobster Bisque \$12

6 Canadian Coast Oysters with Garnish \$18


Crab Cakes

Mango Salsa with Sriracha Mayo \$16

SALADES COMPOSÉE/LIGHT ENTRÉE

Add any to the below Chicken \$9 Steak \$14 Salmon \$12

Club Salad

Roasted Peppers, Sliced Cucumber, Hard Boiled Egg, Pickled Beets,
Crumbled Goat Cheese, Toasted Almonds and Avocado \$18 

Caesar Salad

Baby Gem Lettuce with Club Bacon, Grana Padano, Garlic and Pepper Crostini \$15 

Caprese Salad

Pesto, Bocconcini, Balsamic Reduction \$15 

Truffle Scented Mushroom Risotto with Wild Rice, Tomatoes, Green Onions 
appetizer size \$18, entree size \$28

Braised Short Ribs

Red Cabbage, Apple and Bacon, Horseradish Cream \$18

Open-Faced Smoked Salmon

Dill Cream Cheese, Shaved Red Onions and Capers \$18

Smoked Chicken Vol-au-Vent

Leeks, Mushrooms and Cipollini Onions \$16

EXTRAS & SIDES

French Fries \$4.50

Freshly Made Potato Chips \$4.50

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

Caesar Salad \$10

Crudites \$6

 Vegetarian

ENTRÉE DINNER

Club Burger with Caramelized Onion, Mushrooms, Smoky Bacon, Brie
Club Brioche Bun with Fresh Cut Fries \$18

Brined and Smoked Triple Decker Turkey Club with Grainy Mustard, Crisp Apple,
Fried Egg and Aged Cheddar \$16

10 oz Thirty Day Aged New York Striploin, Club Frites, Sautéed Mushrooms, Green Peppercorn
Brandy Sauce \$40

Roasted Muscovy Duck Breast with Celery Root and Apple Puree, Glazed Parsnips, Heirloom Carrots
and a Port Reduction \$37

Roasted Chicken Supreme with Avocado, Sweet Pepper, Red Onion, Coriander, Fresh Lime and Baby
Gen with Pan Jus \$29

Pan Seared Arctic Char with French Lentils, King Oyster Mushrooms, Brussel Sprouts, Beets and
Orange Beurre Blanc \$35

Pressed Eggplant Lasagna with Grilled Peppers, Zucchini, Goat Cheese and Smoky Tomato Sauce \$25 

Seared Scallops with Purple Potatoes, Bacon, French Beans, Honey Mushrooms, Smoked Pepper
Puree \$36

Chef's Choice of Market Fish and Vegetables \$Market Price

DESSERTS \$12

Plum Mille Feuille

Decadent Triple Layer Chocolate Cake

Silky Smooth Cheesecake (Blueberry, Strawberry, or Caramel Topping)

Cookie Plate - Biscotti, Chocolate Chip Cookies, Amaretti, and Shortbread

Club Made Ice Cream/Sorbet, please ask your server for flavours

Soft and Hard Cheese Plate with Crackers and Grapes,
please ask your server for choices

Small \$12/Large \$18

COFFEE & TEA

Coffee \$3

Nespresso Espresso \$4

Double Espresso \$5

Latte \$4

Cappuccino \$4

All above available as regular or decaf

Premium Loose Teas \$4

Mate-Chino

Goji Acai Sencha

Imperial Jasmine

Tropicana Rooibos

Teas and Tisanes \$3

Black, Green, Darjeeling, Earl Grey,
Chamomile, Mint, Decaffeinated Earl Grey

