



UNIVERSITY CLUB OF TORONTO

Dinner Menu



Dinner Menu

APPETIZERS:

Soup of the Day \$9

6 Canadian Oysters with Garnish \$18

Portabellini and Toasted Goat Cheese Salad \$16 

Sauteed mushrooms and blistered tomatoes

Korean Chicken Popsical \$18

With Kimchi, toasted Sesame Seeds, Maple Chili Dipping Sauce

Club Caesar Salad \$16

Baby Gem, Grana Padano crisp, Garlic crouton and Club Bacon

Caprese Jumbo Shrimp Salad \$42

Grilled Shrimp, Heirloom Tomatoes, shaved Red Onion, Fior de Latte

Grilled Calamari \$18

Red Onions, Capers, Lemon, Anchovies, Tomatoes and Beurre Noisette

Foie Gras Slider \$24

With Fingerling Potato chips, Peach and Pink Peppercorn Jam and Veal Jus

EXTRAS and SIDES

French Fries or Truffle fries \$8 

Spiced Olives \$8 

Kale salad \$8 

 = Vegetarian

ENTRÉE DINNER

Club Burger \$18

with Shiitake Mushrooms, Red Onion Jam, Brie Cheese on a Brioche bun served with Fries

Traditional Open Faced Vodka Smoked Salmon Sandwich \$17

with Dill Cream Cheese, shaved Red Onions and Capers

Brined and Smoked Triple Decker Chicken Club Sandwich \$16

with grainy mustard, crisp apple, Fried egg, Aged Cheddar

Half a Roasted Butternut Squash \$28

Red Quinoa, grilled Tofu, roasted Honey Glazed Baby Beets with Toasted Walnuts

Pan Seared 10oz New York Striploin \$40

Blue Cheese crumble, Asparagus, thick cut Fries and a Red Wine Reduction

Pan Seared Halibut \$42

With Lemon and Pea Risotto with roasted Pepper Puree

Veal Chop \$48

With stewed Savoy Cabbage, Apple, Red Onion, sauteed King Oyster Mushroom, Calvados Jus

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

Coffees and Teas

Coffee/Tea

Espresso

Cappuccino

Tisane - Loose Leaf Teas

Please see our Dessert Menu