

UNIVERSITY CLUB OF TORONTO

Dinner Menu



Appetizers:

Soup of the Day \$9

6 Canadian Oysters with Garnish \$18

Baby Kale Salad \$14

Avocado, toasted pine nuts, buttered croutons

Grape Heirloom tomatoes

Raw Tuna Wonton Nachos \$18

Pickled ginger, spicy mayo, scallions

Wedge Salad - Not your Traditional \$15 (V)

Baby gem with candied pecans, blue cheese

and optional Club bacon

Shrimp Dumplings \$14

Homemade Dumplings with a Mirin Ponzu Sauce

Grilled Quail \$18

With green and white asparagus salad with a truffle vinaigrette

Pan seared Pork Belly \$18

with fried egg, cabbage slaw with a cider reduction



Dinner Menu



Entrée

Club Burger \$18

With truffle aioli, mushrooms, smoky bacon, aged cheddar,
Brioche bun with Parmesan truffle fries

Club Open face Smoked Salmon \$17

With Dill cream cheese, shaved red onions and capers

Brined and Smoked Triple Decker Turkey Club \$16

With grainy mustard, crisp apple, fried egg, aged cheddar

Coffee rubbed Alberta Beef Tenderloin \$40

With cauliflower puree, roasted herbed fingerling potatoes,
lotus root chips, whiskey jus

Poached Salmon with Cucumber Ribbons \$32

Dill sour cream dressing, pickled shallots, Dijon aioli and fried capers

Sunflower Dijon crusted Roasted Rack of Lamb \$43

With carrot puree, roasted Brussel sprouts,
Braised red pearl onions, brandy jus

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

EXTRAS and SIDES

French Fries \$5

Truffle Fries \$8

Freshly Made Potato Chips \$6

Spiced Olives \$8

Garden Salad \$8

Please inform us of any allergies.

We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.