

UNIVERSITY CLUB OF TORONTO

Lunch Menu



Appetizers

Soup of the Day \$9

6 Canadian Oysters with Garnish \$18

Grilled Quail \$20

With green and white asparagus salad with a truffle vinaigrette

Baby Kale Salad \$14

With avocado, toasted pine nuts, buttered croutons, grape heirloom tomatoes

Wedge Salad - Not your Traditional \$15

Baby gem with candied pecans, blue cheese
and optional Club bacon

Omelette \$18

Daily Omelette with Wedge salad

Caprese Salad \$18

Pesto, bocconcini, shaved red onions, olives and balsamic reduction

Pan seared Pork Belly \$18

with fried egg, cabbage slaw with a cider reduction

Shrimp Dumplings \$14

Homemade dumplings with a mirin ponzu

Raw Tuna Wonton Nachos \$16

Pickled ginger, spicy mayo, scallions



Lunch Menu



Entrées

Club Open face Smoked Salmon \$17

With Dill cream cheese, shaved red onions and capers

Sandwich of the day

Club Burger \$18

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

Brined and Smoked Triple Decker Turkey Club \$16

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

Coffee rubbed Alberta Beef Tenderloin \$35

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

Poached Salmon with Cucumber Ribbons \$29

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

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.

