

UNIVERSITY CLUB OF TORONTO

Lunch Menu

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APPETIZERS:

Soup of the Day \$8

Velvet Lobster Bisque \$12

6 Canadian Coast Oysters with Garnish \$15

Grilled Calamari and Shrimp

Beurre Noisette, Capers, Lemons, Jalapeno, Shallot, Tomato and Anchovy \$18

SALADES COMPOSÉE/LIGHT ENTRÉE

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

Club Salad

Marinated Cucumber, Roasted Pepper, Crumbled Feta, Hard-Boiled Egg, Avocado, Carrot Slaw and Toasted Walnuts \$18

Classic Caesar Salad

Baby Gem with Crisp Chorizo, Grana Padano, Garlic and Pepper Crostini \$15

Organic Greens

Blueberries, Toasted Pecans, Shaved Aged Cheddar, Scallions tossed in a Balsamic Dressing \$14

Power Plate

Red Quinoa, Marinated Chickpeas, Roasted Sweet Potatoes, Avocado, Honey beets, Marinated and Grilled Tofu \$18

Salmon Gravlax

with Arugula, Lemon, Cucumber Slaw, Fried Capers \$18

Rotating Quiche

Baby Green Salad or Caesar Salad \$18

ENTRÉES

Chicken Pot Pie

Chicken, Mushrooms and Leeks topped with Puff Pastry \$18

6 oz Oven Roasted Angus Beef Tenderloin

wrapped in Bacon and topped with Goat Cheese
Port Veal Jus and Buttermilk Whipped Potatoes \$32

Roasted Chicken Supreme

Brined for 48 Hours, filled with Dried Cranberries and Brie, served with Baby Spinach,
Roasted Fingerling Potatoes, Beets and French Beans \$29

Dijon Almond Crusted Salmon

Pearl Pasta, Zucchini, Pepper, Red Onion and a Lemon Beurre Blanc \$33

Gnocchi in a Garlic Cream Sauce

Roasted Garlic, Grape Tomatoes, Scallions \$28 

Zucchini Noodles

Green and Black Olives, Roasted Grape Tomatoes, Peppers and Baby Spinach
tossed In Extra Virgin Olive Oil (Vegan/Dairy Free) \$24 

Chef's Choice of Market Fish and/or Meat
with Vegetables \$Market Price

Shepherd's Pie

Roasted Garlic Whipped Potatoes \$29

Weekly Themed Special \$Market Price

EXTRAS and SIDES

French Fries \$4.50

Freshly Made Potato Chips \$4.50

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

Caesar Salad \$10

Crudités \$6

Vegetarian 

Thank You for Dining with Us!