

UNIVERSITY CLUB

SAINT PAUL

POOL MENU

Chef: Daniel Schmidt

Sous Chef: Lucas Mauricio Evenou

Pastry Chef: Andrew Dinsmore

DF = Dairy-Free



Contains Nuts

GF = Gluten-Free



Vegetarian

APPETIZERS

BRUSCHETTE / \$9

Marinated Roma Tomatoes, Basil,
Onion, Garlic, Mozzarella, French
Bread, Balsamic Glaze

TRUFFLE FRIES / \$11 DF

Black Truffle Oil, Grated Parmesan,
Green Onion, Lemon Garlic Aioli

CHICKEN TENDERS / \$10

Hand Breaded, Honey Mustard
Dipping Sauce

CHEESE QUESADILLA / \$10

Parmesan Coated Tortilla,
Mozzarella
Add Chicken \$5

CHEESE CURDS / \$9

Fried and Breaded, Barbeque
Dipping Sauce

SALADS & SANDWICHES

Salad add on's: Chicken / \$5 , Shrimp / \$5 , Salmon / \$7

HOUSE SALAD / \$6 - 10 GF

Bibb Lettuce, Blueberries,
Strawberries, Pecans, Goat
Cheese, Lemon Poppyseed
Dressing

PEACH AND AVOCADO / \$14

Spring Mix, Fresh Peach, Avocado,
Toasted Almonds, Red Onion, Candied
Bacon, Mango Pineapple, Vinaigrette

CAPRESE / \$9 GF

Fresh Mozzarella, Tomato, Basil,
Balsamic Glaze

CAESAR SALAD / \$6 - 10

Chopped Romaine, Homemade
Croutons, Shaved Parmesan,
Creamy Caesar Dressing
*Can be made into a wrap

BLT / \$14 DF

Sourdough Bread, Bacon, Lettuce,
Tomato, Aioli

STIRFRY VEGGIE WRAP / \$14 DF

Spinach Wrap, Caramelized Bell
Peppers, Onions, Eggplant,
Shallots, Oysters, Mushrooms,
Stir Fry Sauce, Vegan Mozzarella

CUBANO / \$14

Garlic Baked Cuban Bread, Ham,
Pulled Pork, Pickles, Swiss
Cheese, Yellow Mustard

CHICKEN SANDWICH / \$15 DF

Hand-Breaded Fried Chicken Breast,
Sweet Chili Barbeque Sauce, Pickles,
Mayonnaise

PATIO BURGER / \$15

8oz Beef Patties, Gouda, Lettuce,
onion, Tomato, Dried Mushroom Aioli

SHRIMP PO' BOY / \$15 DF

Lettuce, Tomato, Breaded Shrimp,
Remoulade Sauce

* Sandwiches and Burgers served with Fries,
House Salad or Fruit

All prices are subject to 18% service charge used to pay our culinary team a higher hourly wage
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.