

UNIVERSITY CLUB SAINT PAUL

LUNCH MENU

Chef: Daniel Schmidt

Sous Chef: Lucas Mauricio Evenou

Pastry Chef: Andrew Dinsmore

DF = Dairy-Free



Contains Nuts

GF = Gluten-Free




Vegetarian

SMALL PLATES

BASKET OF FRIES / \$8 
Ketchup and Aioli Dipping Sauces

FRIED BRUSSEL SPROUTS / \$14
GF 
Roasted Butternut Squash, Roasted
Beets, Cranberry Apple Chutney,
Parmesan

**BUTTERNUT CREAM CHEESE
WONTONS/ \$12** 
Butternut Squash Pure, Cream
Cheese, Butternut Aioli, Hibiscus
Syrup

SOUP & SALADS

Priced Half - Full

Salad Add Ons: Chicken \$5 / Salmon \$7

HOUSE SALAD / \$8 - 12   GF
Spring Mix, Orange Segments,
Goat Cheese, Candied Walnuts,
Orange Vinaigrette

CAESAR SALAD / \$8 - 12 
Chopped Romaine, Homemade
Croutons, Shaved Parmesan,
Creamy Caesar Dressing

SOUP OF THE DAY / \$8 - 10

SANDWICHES & CURRY

Priced Half - Full

Sandwiches and Burgers Served with Fries, House Salad or Cup of Soup

**WILD RICE AND LENTIL CURRY /
\$18** DF 
Butternut Squash, Wild Rice, Red
Lentils, Curry Sauce, Naan Bread

BLT / \$9 - 16
Sourdough Bread, Candied Bacon,
Lettuce, Tomato, Aioli

AUTUMN CLUB / \$9 - 16
Sourdough, Smoked Gouda,
Butternut Aioli, Romaine, Turkey,
Apple, Candied Bacon

MANZO BURGER / \$19 *
Tomato, Candied Bacon, White
Cheddar, Pickled Jalapeno and Red
Onion, Balsamic Aioli, Apple
Gastrique

**UNIVERSITY BREAKFAST
SANDWICH / \$12 (FULL ONLY)**
Croissant Bun, Candied Bacon,
Smoked Gouda, Fried Egg

The University Club of St. Paul adds a 7% service charge to all checks in order to support fair wages across the entire team. Pursuant to Minnesota Statute Section 177.23, this service charge is not a gratuity for employee service. As always, a gratuity is certainly not required and is discretionary for our guests given the presence of this charge.

*This entree may be undercooked: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.