

# UNIVERSITY CLUB SAINT PAUL

## DINNER MENU

*Chef: Daniel Schmidt*

*Sous Chef: Lucas Mauricio Evenou*

*Pastry Chef: Andrew Dinsmore*

DF = Dairy-Free

 Contains Nuts

GF = Gluten-Free

 Vegetarian

## SMALL PLATES

### HARVEST BRUSCHETTE / \$12

Roasted Butternut Squash, Roasted Beets, Parmesan, Candied Walnuts, Brown Sugar Butter, Cranberries

### SEARED AHI TUNA / \$16 \*

White Rice, Breaded Sesame Tuna, Spicy Mayo And Guasacaca Sauce, Cucumber, Taro Chips, Pine Nuts

### FRIED BRUSSEL SPROUTS / \$14

GF 

Roasted Butternut Squash, Roasted Beets, Cranberry Apple Chutney, Parmesan, Balsamic Glaze

### SWEET POTATO FRIES / \$12

Butternut Aioli, Cinnamon, Brown Sugar

### SEARED SCALLOPS / \$16

Desgranado of Corn and Cheese, Hibiscus Syrup, Beet Chips, Bechamel Leek Sauce, Lime

### BUTTERNUT CREAM CHEESE WONTONS / \$12

Butternut Squash Pure, Cream Cheese, Butternut Aioli, Hibiscus Syrup

## SALADS & SOUP

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

### NICOISE SALAD / \$20 \* DF

Spring Mix, Blanched Green Beans, Hard Boiled Eggs, Cherry Tomato, Olives, Onion, Crispy Sesame Tuna, Balsamic Vinaigrette

### GRILLED KALE SALAD / \$16 GF

DF 

Orange Segments, Roasted Grapes, Walnuts, Strawberry Rosemary Dressing

### SOUP OF THE DAY / \$8 - \$10

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.

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## ENTREES

### BUTTERNUT SQUASH

RISOTTO  \$  GF

Pecans, Pepitas, Dried Cranberries,  
Butternut Squash Puree, Parmesan,  
Oyster Mushrooms, Balsamic Glaze

### PANKO ROASTED WALLEYE /

\$32 

Brussel Sprouts, Roasted Beets,  
Butternut Squash, Pecan Wild Rice  
Medley, Mustard Dill Sauce

### PAN FRIED CHILEAN SEA BASS /

\$48

Fried Shrimp Croquette, Sautéed  
Asparagus, Lobster Bisque

### CHICKEN THIGH / \$26 GF

Roasted Fingerling Potatoes,  
Roasted Baby Carrots, Apple  
Gastrique, Roasted Beet Puree

### THE MANZO BURGER / \$19 \*

Tomato, Candied Bacon, White  
Cheddar, Pickled Jalapenos and Red  
Onions, Balsamic Aioli, Apple  
Gastrique

### TOP SIRLOIN / \$37 \*

Au Gratin Potatoes, Roasted  
Asparagus, Cognac Cream Sauce

### LAMB CHOP / \$49 \* GF

Navy Beans, Watercress, Sweet  
Plantain, Lime Zucchini Asparagus  
Chickpea Puree

### WILD RICE AND LENTIL CURRY /

\$18 DF 

Butternut Squash, Wild Rice, Red  
Lentils, Curry Sauce, Naan Bread

### CAVATELLI PASTA / \$18

Oyster Mushrooms, Corn, Ricotta,  
Roasted Grapes, Béchamel Leek  
Sauce

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