APPETIZERS

Dip Trio ~ Hummus, Baba Ghanoush, Tzatziki, Naan and Crudite 12

Bruscetta ~ Sweet Tomatoes, Fresh Basil, Garlic, Parmesan, Crostinis 10

Vegetarian Mini Spring Rolls ~ Plum Sauce 12

SOUPS

Soup of the Day
Cup 6 | Bowl 8

Pacific Chowder
Cup 6 | Bowl 9

Rustic Tomato & Basil Soup
Parmesan Crisp 8

SALADS

Pacific Seafood Salad
Smoked Steelhead, Baby Shrimp, House Greens, Capers,
Red Onion, Herb Vinaigrette
Large 15 | Small 9

UClub Caesar
Baby Romaine Hearts, Egg, Parmesan, Garlic Bread
& Rich Garlic Dressing
Large 13 | Small 8

Finnerty Garden Greens
House Greens, Cherry Tomatoes, Cucumber, Carrots, Beets
Large 11 | Small 7
All entrées served with your choice of soup or green salad

FROM THE SEA

Hoisin Glazed Salmon ~ Carrot Miso Emulsion 23
Almond Crusted Pacific Ling Cod ~ Sofritto 24
Pesto Prawn Pomodoro ~ Cherry Tomatoes, Roasted Pepper, Linguini 19

FROM THE FARM

Pork Schnitzel ~ Tomato Caper Relish 19
Prosciutto & Sage Wrapped Chicken Breast ~ Pomodoro Sauce 22 (GF)
Braised Lamb Shank ~ Grainy Mustard Jus 25 (GF)

FROM THE EARTH

Mushroom Ravioli ~ Wild Mushroom, Toasted Hazelnuts, Brown Butter,
Pea Shoots, Garlic Toast 18
Spring Vegetable Linguini ~ Sofritto, Garlic Toast 17

CHEF’S PRIX FIXE MENU 28

Roasted Acorn Squash Salad~Kale, Toasted Almonds, Goat Feta, Cranberry Vinaigrette
Grilled Bratwurst Sausage~Seeded Mustard Mash, Caramelized Onion Gravy
Brown Butter Blondie~Pecan Brittle, Maple Anglaise, Vanilla Ice Cream