

DINNER ENTRÉES

University Club Crab Cakes

(Famous since '03)

Select crabmeat and our special spice blend make these crab cakes unique and delicious. Served with chipotle aioli.

Sweet Potato & Spinach Gnocchi

Sundried tomatoes, caramelized carrots & baby spinach tossed with a mild Great Hill Blue cheese sauce

"Butcher's Cut" Hanger Steak

Prized for its flavor the hanger is a special cut of beef, dusted with our Memphis spice rub and grilled rare to medium.

Chicken Picatta w/Prosciutto

Chicken breast filet pan seared with capers, white wine, garlic and lemon.

Maine Lobster with Sole

Baked fresh sole wrapped around seasoned Maine lobster and finished with a lemon aioli.

Please inform your Server or the Management if you have any Food Allergies!

Korean Beef Bulgogi

Niman Ranch rib eye sliced thin and marinated in soy, ginger & garlic. Pan seared and served over coconut lime basmati rice.

Savory Mushroom Strudel

Portobello, crimini, shitake and porcini mushrooms with leeks, garlic, herbs and cream baked in crispy phyllo pockets.(Veg)

Italian Salumi

Grilled duck sausage, herb cured hard salami, sopressata, prosciutto, cornichons, pappadew peppers, Great Hill blue cheese, peach chutney, grilled ciabatta bread and whole grain mustard.

Delmonico Steak w/Great Hill Blue Butter

Grilled 16oz Niman Ranch rib eye steak. "This grass fed beef will make you a believer!"

New England Seafood Chowder

Served in a cast iron pot filled with house made chowder, fresh sea scallops, jumbo gulf shrimp, clams, and scrod. Accompanied by garlic parmesan ciabatta toasts.

Dinners are served with a warm olive oil and roll starter, mixed greens salad and two sides unless otherwise indicated.

A 20% Gratuity and 7.00% Meals Tax will be added to your bill.

Club Members receive a 20% Discount on Dinner Entrées.

CASH, MC/VISA, MEMBER OR DEPT. CHARGE, AND YCMP ACCEPTED

Consuming raw or undercooked meat, poultry or fish is a primary cause of foodborne illness.