



Small Plates



Jamaican Jerk Chicken Wings

Chicken wings seasoned with a zesty jerk marinade, char-grilled and tossed with a mango dressing, with pineapple-chive slaw and mango dipping sauce. \$7

Perfect with a U-Club Bloody Mary!

Tapas-Style Roasted Bell Peppers

Roasted bell peppers paired with roasted garlic, tapas-style olives, and herb goat cheese from Greenbush Farms in St. Johns; served with toasted baguette rounds. \$6

Perfect with a Blackberry & Thyme Sparkler!

Baked Brie

Baby brie baked and seasoned with a brown sugar and cracked Macadamia nut glaze; served with melon, strawberries, and toast rounds. \$8

Perfect with Ferrari Carano Chardonnay!

Parmesan Calamari

Tender calamari dusted in seasoned flour, flash fried then tossed in Parmesan and black pepper; served with a vodka-tomato sauce. \$7

Perfect with a U-Club Bloody Mary!

Bourbon BBQ Braised Short Rib

Savory short rib seared and oven-roasted in a rich bourbon BBQ sauce; accompanied by a saffron Israeli couscous timbale. \$8

Perfect with a Pineapple Mojito!

Spinach & Artichoke Dip

Fire-roasted peppers, baby spinach, and artichoke hearts combined with Parmesan, Romano, and Boursin cheeses, topped with breadcrumbs and baked; served with seasoned toast rounds. \$7

Perfect with Santa Margherita Pinot Grigio!

Shrimp & Prawn Cocktail

Jumbo shrimp poached in a white wine and vegetable broth, then chilled and served with a vegetable-mango slaw, cocktail sauce, and lemons. \$8

Perfect with a Blueberry Mojito!

Crostini Bites

Olive tapenade with roasted peppers, parsley, tomatoes, fresh Mozzarella, and balsamic dressing; served with toasted sourdough bread. \$6

Perfect with a Strawberry Basil Lemonade!

Oyster Cocktail*

Fresh oysters served over ice with a shallot-red wine vinegar cocktail dipping sauce. \$7

Perfect with a Lemon Basil Splash!

Tuna Tartare*

Ahi tuna seasoned with a flavorful ponzu sauce, wasabi, and a side of sweet soy; garnished with sesame crisps. \$7

Perfect with a Cucumber Gimlet!

Chef de Cuisine: Jason Jones
Garde Manager: Ricardo Green

Soups & More

U Soup of the Day

Chef's selection of soups.
Cup: \$3 • Bowl: \$4

U French Onion Soup

Rich broth simmered with caramelized onions, topped with a crostini and Swiss and Parmesan cheeses. \$4

House Salad

Organic mixed greens, carrots, cucumbers, and tomatoes, with your choice of dressing. \$6

U U-Club Gazpacho

A mildly spicy, chilled blend of sun-ripened garden vegetables and rich tomato broth flavored with lime juice and cilantro.
Cup: \$4 • Bowl: \$5

Gazpacho Trio

A sampling of three refreshing Gazpacho soups: Traditional, Zesty Yellow Tomato, and Crisp Watermelon. \$5

Salads & Sandwiches



Panzella Salad

Romaine lettuce tossed in balsamic dressing with diced cucumbers and tomatoes, sliced red onions, and sourdough croutons; garnished with shaved Parmesan cheese. \$9
With grilled chicken: \$11 • With grilled salmon: \$12

U Georgia Pecan-Crusted Chicken Salad

Warm pecan-crusted chicken breast over crisp greens, pears, sun-dried Michigan cherries, toasted pecans, and Gorgonzola cheese crumbles; served with raspberry-maple vinaigrette. \$13

U Classic Caesar Salad

Crisp romaine lettuce tossed with our delicious Caesar dressing, topped with seasoned croutons, red onions, grape tomatoes, and freshly grated Parmesan cheese. \$9
With grilled chicken: \$11 • With grilled salmon: \$12

Pesto Chicken Sandwich

Sliced grilled breast of chicken, roasted peppers, roasted red onions, sliced tomatoes, and melted Fontina cheese, on Parmesan focaccia bread rubbed with fresh pesto; served with a side of Idaho potato salad and pineapple cole slaw. \$10

U Classic Reuben

Thinly sliced corned beef layered with Swiss cheese, sauerkraut, and Thousand Island dressing on grilled marble rye bread; served with crinkle-cut Yukon Gold fries. \$11

U U-Club Classic Burger*

One-half pound of char-grilled ground beef served on a fresh Kaiser roll with lettuce, tomato, and your choice of cheese (Swiss, cheddar, or American); served with crinkle-cut Yukon Gold fries. \$10
Add mushrooms, bacon, or sautéed onions for \$.50 each.

California Turkey Burger

Seasoned lean ground white turkey, grilled and served on a honey wheat bun with sliced avocado, tomato, alfalfa sprouts, and sun-dried tomato aioli; served with waffle-cut sweet potato fries. \$10

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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