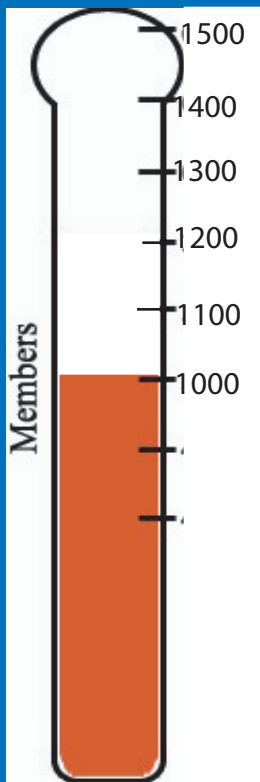


OXFORD UNIVERSITY CLUB

All members are urged to participate in our final membership drive to reach 1,500 members by September 1, 2012.



By sponsoring a new member, you will receive a \$100 food and beverage credit.

Two cards will be included in your September Statement to recommend new members to the club.

If 400 new net members join by September 1, 2012, we will have a drawing for the following:

1. Chef's dinner at the club for 8.
2. Complimentary Oxford University Club dues for 1 year.
3. A cocktail and hors d'oeuvres party for 20 at the Oxford University Club.
4. A \$100 food and beverage credit for every month for one year.

If we reach our goal of 500 new net members, we will have a grand prize drawing for:

A 10 DAY HAWAIIAN VACATION FOR TWO



Tuesday at the Oxford University Club

Two for Tuesday

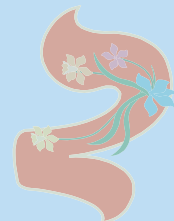
Receive two of the following entrées for the price of one, or select different entrées and you will only be charged for one of the higher price.

In House Dining Only.

Not applicable for banquets/special events.

Limit two free entrees per reservation/table.

New Two For Tuesday Menu - See Below



Wednesday and Thursday at OUC

Value Dinner Days Three Course Meal - \$23

Select any Entrée with an Asterisk Plus Your Choice of Two with an Asterisk

- either Starter, Soup, Salad, or Dessert or any combination thereof -

Please No Split Plates - Supplements available for all other items

Two for Tuesday & Value Dinner Days Menu

starters

pork belly 8

butterleaf, sesame spinach, red pepper, garlic chips

caprese bruschetta 6*

tomato, feta, basil pesto, pine nuts, balsamic vinagrette

truffled mushrooms and toast 8

brioche, pecans, truffle oil, house ricotta

jumbo lump crab sliders 9*

toasted bagette, avocado, pickled red onions, lime aioli

shrimp risotto 12*

cherry tomatoes, preserved lemon, thyme

oysters market price

chef's preparation

soup and salads

sweet corn and blue crab bisque 5*

chilled with pimenton oil

club salad 6*

confit tomatoes, avocado, cucumber, carrots, brioche croutons

iceberg wedge 6*

cherry tomatoes, bacon, shaved red onions, and house bleu cheese dressing

duck breast over mixed greens 9

grilled peaches, spiced almonds, blue cheese, champagne vinagrette

caesar salad 6*

parmesan, grilled black pepper croutons, preserved lemon

entrées

rack of lamb 28

pistachio crusted, roasted new potatoes, fig balsamic jam

roasted chicken breast 17*

roast garlic mash, root vegetables and thyme veloute

cast iron steak frites 16*

hanger steak, red wine jus, seasoned fries

scallop carbonara 25

angel hair, crème fraiche, bacon

double cut pork chop 21*

pecan encrusted, bourbon glazed apples & pepper cornbread pudding

8 oz beef tenderloin 30

wilted collards, roast garlic mash, roasted portabella demi glace

12 oz Buckhead ribeye 25

herb garlic butter, goat cheese potato gratin, season vegetables

crabcakes 20*

stone ground grits, red pepper remoulade, seasonal vegetables

grilled atlantic salmon 19*

miso glazed, wilted spinach and seasonal vegetables

(\$4 Split Plate Charge on entrées for regular dinner menu)

