

*Oxford University Club  
A la Carte Menu 2010*

*Soups & Appetizers*

*Soup du Jour or OUC Signature New Orleans Style Gumbo*

Cup \$4      Bowl \$6

*Pan Seared Jumbo Lump Crab Cake \$12*

Topped with Tomato Apple Jam and Hollandaise

*Sautéed Artichoke Hearts \$12*

Scented with Garlic and Herbs, Jumbo Lump Crab Meat, Sauce Béarnaise

*Crispy Eggplant Napoleon \$9*

Layered with Roasted Tomatoes, Chevre and Hollandaise

*Parmesan-Herb Crusted Onion Rings \$8*

with Curried Tomato Ketchup and a Creole Honey Mustard

*Moules a la Provencale \$10*

Sautéed Mussels, Ratatouille, White Wine and Fresh Herbs

*Salads*

*Dressings: Balsamic Vinaigrette, Italian Vinaigrette, Buttermilk Ranch, Maytag Bleu Cheese, Creole Honey Mustard, Thousand Island*

*Baby Spinach Salad \$7*

Tossed in Warm Bacon Vinaigrette with Red Onion, Toasted Pecans, Mushrooms, and Hard Boiled Egg

*Wedge Salad \$6*

Iceberg Lettuce, Thinly Sliced Tomatoes, Shaved Red Onion, Apple-wood Smoked Bacon, and Bleu Cheese Crumbles, Served with House Made Maytag Bleu Cheese Dressing

*University Club House Salad \$6*

Fresh Greens, Shaved Carrot, Shaved Red Onion, Cucumber, Tomato, Choice of Dressing

*Hearts of Romaine Caesar Salad \$6*

Romaine Hearts, Classic Caesar Dressing, Anchovy, Lemon Wedges, Herbed Crouton, and Shaved Parmesan Cheese

## *Entrees*

### *Center Cut Filet of Beef Tenderloin \$27*

8oz Filet on Molded Ratatouille, with California Cabernet Reduction and Shoestring Fries

### *Broiled 12oz New York Strip Sirloin \$25*

Red Wine Braised Shallots and Served with Smashed Potatoes and Fresh Asparagus

### *Grass Fed Rack of Lamb \$26*

Grilled Grass Fed Rack of Lamb Cooked to Order and Served with an Eggplant Napoleon and Hollandaise

### *Lobster Gratin \$24*

Creamy Lobster Meat Tossed with Sherry, Green Onions, Mushrooms and Topped with Parmesan Cheese and Broiled to Perfection Served with Fresh Asparagus

### *Pan Seared Sea Bass \$24*

Placed on Sautéed Spinach, Creamy Cheese Grits and Roasted Tomato Beurre Blanc

### *Crab Cake Entrée \$23*

Two Sautéed Jumbo Lump Crab Cakes, Topped with Tomato-Apple Jam and Hollandaise Sauce, Creamy Cheese Grits and Fresh Asparagus

### *Moules a la Provencale \$17*

Sautéed Mussels, Ratatouille, White Wine and Fresh Herbs, Grilled Ciabatta Bread and Fresh Asparagus

### *Grilled Atlantic Salmon \$15*

Atlantic Salmon Topped with Bacon and White Wine Braised Fennel, Placed on Roasted Tomatoes

### *Fresh Gulf Shrimp Etouffee \$15*

Sautéed in Garlic and Herbs and Smothered in Traditional Etouffee Sauce and Placed on Creamy Cheese Grits with Fresh Asparagus

### *Crispy Seared Duck Breast \$15*

Over Granny Smith Apple Fritters, Fresh Asparagus and Covered with Raisin-Rum Demi Glace

### *Center Cut Pork Chop \$15*

Lightly Smoked and Placed on a Cornbread Dressing Gateau with Fresh Asparagus and a Red Currant Reduction

*Add Béarnaise \$3*

*Add Jumbo Lump Crabmeat \$7*

*Add Broiled Cold Water Lobster Tail \$16*

*Add Grilled Shrimp \$9*

*Add Crumbled Maytag Bleu Cheese \$3*

*\$6.00 Per Person Charge Applies to all items being split on Regular Dinner*