



OXFORD UNIVERSITY CLUB

PRIX-FIXE MENU



There are Four Course Designations listed and you can mix and match the designations to complete your Prix Fixe Meal (Only one Entrée Choice is allowed per person)

Choose any two Courses from the menu and get the Prix Fixe Price of \$14.95

Choose any three Courses from the menu and get the Prix Fixe Price of \$19.95

Choose any four Courses from the menu and get the Prix Fixe Price of \$24.95

Appetizers

*Soup du Jour or OUC Signature New Orleans Style Gumbo
Crispy Eggplant Napoleon, Layered with Roasted Tomatoes, Chevre and Hollandaise
Parmesan-Herb Crusted Onion Rings, with Curried Tomato Ketchup and a Creole Honey Mustard
Moules a la Provencale, Sautéed Mussels, Ratatouille, White Wine and Fresh Herbs*

Salads

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

Wedge Salad

Iceburg 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

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

Hearts of Romaine Caesar Salad

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

Entrees

Grilled Atlantic Salmon

Grilled Atlantic Salmon placed atop, Bacon and White Wine Braised Fennel, Tomatoes and Sauce Béarnaise

Crispy Seared Duck Breast

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

Fresh Gulf Shrimp Etouffee

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

Center Cut Pork Chop

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

Desserts

Kahlua Infused Tiramisu with Chantilly Cream and Macerated Strawberries

Bourbon Pecan Pie, Served with Vanilla Bean Gelato and Caramel Sauce

Madagascar Vanilla Bean Crème Brulee with Macerated Strawberries

Bread Pudding du Jour, Served with Vanilla Bean Gelato

\$6.00 Per Person Charge Applies to all items being split on Prix Fixe Dinner Menu