



OXFORD UNIVERSITY CLUB

Two for Tuesday



Appetizers and Soups

- Soup du Jour or OUC Signature New Orleans Style Gumbo Cup \$4 Bowl \$6
Pan Seared Jumbo Lump Crab Cake, Topped with Tomato Apple Jam and Hollandaise \$12
Sautéed Artichoke Hearts, Scented with Garlic and Herbs, Jumbo Lump Crab Meat, Sauce Béarnaise \$12
Crispy Eggplant Napoleon, Layered with Roasted Tomatoes, Chevre and Hollandaise \$9
Parmesan-Herb Crusted Onion Rings, with Curried Tomato Ketchup and a Creole Honey Mustard \$8
Moules a la Provençal, Sautéed Mussels, Ratatouille, White Wine and Fresh Herbs \$10

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

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 \$6

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

Hearts of Romaine Caesar Salad \$6

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

Roasted Beet and Goat Cheese Tower \$7

Roasted Red Beets Tossed in Champagne Vinaigrette with Fresh Herbs, Topped with Creamy Chevre, and Toasted Pecans

Entrees

Grilled Atlantic Salmon \$19

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

Pan Seared Sea Bass \$21

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

Crispy Seared Duck Breast \$15

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

Crab Cake Entrée \$19

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

Fresh Gulf Shrimp Etouffee \$19

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

Center Cut Filet of Beef Tenderloin \$21

6oz Filet on Molded Ratatouille, with California Cabernet Reduction, and Shoestring Fries

Center Cut Pork Chop \$19

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