

casual fine dining on campus

Friday, March 15th, 2013

served from 11:30 am to 2:00 pm



Ideas of March Luncheon

Tuscan White Bean Soup

...fresh herbed croutons & basil oil
\$6.95

Traditional Caesar Salad

...with a fresh-baked bread stick wrapped in prosciutto
\$8.95

Caponata Antipasto

...roasted eggplant tossed with a sweet, salty & savoury sauce, chilled & served with bocconcini & crostini
\$9.95

Spinach & Ricotta Ravioli

...orange almond pesto & Kalamata olives
\$13.95

Roasted Red Snapper

...on dill infused ratatouille & soft whipped polenta
\$14.95

Herb Roasted Leg of Lamb

...fava bean ragout & Chianti sauce
\$14.95

Cashew Milk Panna Cotta

...fresh berries & lemon cookie
\$6.50

Regular lunch menu also available.

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity
Please notify your server regarding any dietary concerns

Call **888-4567, ext. 33801** for reservations

University Club