University Club casual fine dining on campus

July 2nd to 4th , 2014 served from 11:30 am - 2:00 pm



Celebrate Camada

Minted Field Pea Soup \$6.95 with lemon-peppered chèvre moussse

Baby Spinach Salad \$8.95

Waterloo region summer sausage, Floralane tomatoes & lemon-basil vinaigrette

Willow Grove Farm Local Ontario Pulled Pork \$14.50

Canadian whiskey barbeque sauce, lightly battered onion rings on a sprouted whole grain bun with traditional cole slaw

Oakridge Acres Angus Beef Burger \$14.50

seasoned with roasted garlic & fresh herbs topped with old Canadian cheddar & Ontario wild boar bacon, accompanied by Yukon Gold fries

Seared Chicken Poutine \$15.25

roasted Yukon gold wedges, Millbank cheese curds & rosemary-thyme demi-glace

Pan Seared Trout \$15.95

with sweet potato, corn & sausage hash & arugula pistou

Barley Stuffed Peppers \$13.75

barley, sweet peppers, corn, Dijon & fresh dill served with sautéed mustard greens, garlic & onions

Coffee & a Doughnut \$6.95

cappuccino crème brûlée & a mini house made glazed doughnut

Reservations recommended

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

