University Club casual fine dining on campus

October 23rd & 24th, 2015 served from 11:30 a.m. - 2:00 p.m.



2015 Fall onvocation)

Friday, October 23rd

Watercress, radicchio & fennel salad with red wine-citrus vinaigrette



Chicken supreme with figs, rosemary & thyme

Lime & honey glazed salmon with warm black bean & corn salad OR

Udon noodles with tofu & Asian greens



Chocolate raspberry torte

Saturday, October 24th

Fresh fig & arugula salad with honey-mustard dressing



Citrus marinated chicken with pumpkin seed pesto

Brown sugar & bourbon glazed salmon

Roasted root vegetable & chick pea salad with balsamic vinaigrette & toasted cashews



Caramel apple cheesecake

\$26 plus tax and gratuity

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

