

## APPETIZERS

**PHYLLO WRAPPED BRIE CHEESE** 9  
STUFFED WITH DRIED BERRIES AND ALMONDS. SERVED WITH LINGONBERRY COMPOTE AND FRESH BREAD.

*WINE SUGGESTION: BRANCOTT SAUVIGNON BLANC*

**ARTISAN CHEESE PLATE** 15  
WONDERFUL GOURMET CHEESES FROM AROUND THE WORLD! SERVED WITH CRACKERS AND FRESH BREAD.

*WINE SUGGESTION: BENZIGER CHARDONNAY*

**SMOKED SALMON PLATE** 11  
CHEF'S RECIPE WITH SLICED EGG, CAPERS, ONION, DILL MUSTARD SAUCE AND CRACKERS.

*WINE SUGGESTION: BRANCOTT SAUVIGNON BLANC*

**NACHOS** 11  
A HUGE LAYERED PORTION OF TORTILLA CHIPS WITH ONIONS, JALAPEÑOS, BLACK OLIVES, TOMATOES, CHEDDAR CHEESE, SALSA, SOUR CREAM AND GUACAMOLE.

WITH CHICKEN OR BEEF 13

**CHICKEN TENDERS** 8  
FIVE TENDERS WITH BARBECUE OR HONEY MUSTARD SAUCE.

*WINE SUGGESTION: COLUMBIA CREST CHARDONNAY*

**OVEN BAKED ARTICHOKE DIP** 7  
SERVED HOT OUT OF OUR OVEN WITH CRACKERS AND BREAD.

## CASUAL FARE

**GRILLED CHICKEN CAESAR SALAD** 11  
ROMAINE LETTUCE HEARTS, HOUSE MADE DRESSING AND GRILLED CHICKEN BREAST. GARNISHED WITH PARMIGIANO REGGIANO, TOMATO AND CROUTONS.

*WINE SUGGESTION: BENZIGER CHARDONNAY*

**MIKE'S CHEF SALAD** 10  
A FAVORITE OF OUR FRONT DESK STAFF. THIS CLASSIC SALAD COMES WITH HARD BOILED EGG, POTATO CHIPS, KALAMATA OLIVES, CHEESE, VEGGIES AND YOUR CHOICE OF DRESSING.

WITH CHICKEN 13

WITH SMOKED SALMON 14

**THE MIDDLE EAST BANK** 9  
HOUSE MADE HUMMUS, FALAFEL, CUCUMBER SAUCE, FETA CHEESE, KALAMATA OLIVES AND WARM PITA.

WITH LAMB KOFTA KABOB

*WINE SUGGESTION: SMOKING LOON PINOT NOIR*

**RUEBEN SANDWICH** 10  
HOUSE MADE CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND LAKE OF THE ISLES SAUCE ON THICK SLICED RYE. SERVED WITH HOUSE MADE POTATO CHIPS AND A PICKLE.

SUBSTITUE HAND CUT FRIES 11

**THE MONTE CRISTO** 9  
THIN SHAVED TURKEY BREAST, DELI HAM, DIJON MUSTARD AND SWISS CHEESE SERVED IN BETWEEN TWO SLICES OF GARLIC HERB FRENCH TOAST. SERVED WITH HOUSE MADE CHIPS AND A PICKLE.

SUBSTITUE HAND CUT FRIES 10

**LOUNGE BURGER** 9

ONE THIRD POUND BURGER WITH TWO OF THE FOLLOWING: BACON, FRIED ONIONS, FRIED MUSHROOMS, SWISS, CHEDDAR, PEPPER JACK, PROVOLONE OR GOUDA CHEESE. ON WHOLE WHEAT ROLL WITH LETTUCE, TOMATOES, ONION AND HOUSE MADE POTATO CHIPS AND PICKLE.

SUBSTITUE HAND CUT FRIES 10

*WINE SUGGESTION: COLUMBIA CREST TWO VINES SHIRAZ*

**THE FAMOUS U LOUNGE PIZZA** 10

OUR HOUSE MADE DOUGH ROLLED OUT THIN WITH YOUR CHOICE OF THREE TOPPINGS: ANCHOVIES, GREEN OR BLACK OLIVES, ONION, MUSHROOMS, BELL PEPPERS, TOMATOES, PEPPERONI OR ITALIAN SAUSAGE.

EACH ADDITIONAL TOPPING 1

*WINE SUGGESTION: SMOKING LOON PINOT NOIR*

## ENTRÉES

**10 OZ. NEW YORK STRIP STEAK** 20

SAUTÉED ONIONS, MUSHROOMS AND MAYTAG BLEU CHEESE. CHEF'S CHOICE OF VEGETABLE AND CHOICE OF POTATO: BAKED, ROASTED BABY REDS OR HAND CUT FRIES.

*WINE SUGGESTION: AQUINAS CABERNET SAUVIGNON*

**THAI CURRY STUFFED BONELESS PORK LOIN** 15

A THICK CUT CHOP STUFFED WITH THAI COCONUT CURRY POLENTA. TOPPED WITH APPLE BROWN BUTTER SAUCE AND SERVED WITH CHOICE OF POTATO AND VEGETABLE OF THE DAY.

**SMOKE-ROASTED CHICKEN DINNER** 14

A HALF CHICKEN BRINED AND SMOKED IN HOUSE. SERVED WITH CHOICE OF POTATO AND VEGETABLE OF THE DAY.

**PAN FRIED WALLEYE** 18

CARAMELIZED SHALLOT, WINE AND LEMON BUTTER SAUCE. SERVED WITH CHOICE OF POTATO AND VEGETABLE OF THE DAY.

*WINE SUGGESTION: BENZIGER CHARDONNAY*

**SCALLOPS GRATIN** 19

A LARGE PORTION OF BAY SCALLOPS COVERED WITH ITALIAN CHEESES AND BUTTER THEN BAKED IN ITS OWN CROCK. TOPPED WITH FRESH PARSLEY AND LEMON AND SERVED WITH CHOICE OF POTATO AND CHEF'S CHOICE OF VEGETABLE.

**FOREST MUSHROOM RISOTTO** 13

MADE WITH A BLEND OF PORTOBELLA, CRIMINI AND BUTTON MUSHROOMS, ONIONS, WHITE WINE AND PARMIGIANO REGGIANO.

WITH GRILLED CHICKEN BREAST 16

**PASTA A LA FRESCA** 10

FETTUCCHINI NOODLES, CHERRY TOMATOES, SPINACH, BELL PEPPERS AND WHITE WINE, LEMON BUTTER SAUCE. TOPPED WITH PARMIGIANO REGGIANO.

WITH GRILLED CHICKEN BREAST 13

**University**  
*Lounge*

OPEN DAILY 4:00PM - 11:00PM  
FOOD SERVICE 4:00PM - 10:00PM