



Lunch Menu

Appetizers

Chef's Inspiration Daily Soup \$6

Beef Consommé perfumed with Sherry \$6

UCT Velvet Lobster Bisque \$10

Verrine of Salmon Duet – Fresh Atlantic Salmon and Smoked Vodka Salmon
with an English Cucumber Dill Julienne \$11

🍏 California Mesclun Mix garnished with Dried Exotic Berries
(Gooseberries, Blackberries and Wild Blueberries) served with a Citrus Vinaigrette \$7

Warm Poached Fresh Pear with melted Quebec farmhouse l'Hermite Cheese
over Arrugula Salad drizzled with aged Balsamic Vinegar and Spanish Extra Virgin Olive Oil \$9

Club Caesar Salad with Provençale Herb Croutons with Feta Cheese \$7

Daily Specials

Chef's Daily Creation – Market Price

Every Tuesday: Roast Beef and Yorkshire Pudding \$24

Vegetarian meals available daily – please ask your server \$20

Chef's Daily Sandwich deal – market price

Special Deal of the Day – combination of Soup du Jour and Special Entrée \$18

Lighter Fare



University Club Sandwich
(Turkey, Bacon, Fried Egg, Tomato & Lettuce)
with Crudité \$12

Angus Striploin Steak Sandwich
with Salad or Frites \$18

Hot Grilled Veal Cutlet with Provolone Cheese
and Tomato Sauce on a Panini \$10

Entrées

Grilled Giant Digby Scallops and Roasted Herbed Garlic Tomatoes
served with a Cornmeal Sweet Onion Ring \$21

Salad Gourmand of Blonde Frissée with Quebec Brome Lake Duck Leg Confit
served with Pancetta Chips and Sliced Apples with Roasted Hazelnuts \$21

🍏 Poached Organic Fillet of Atlantic Salmon
with a light Creamy Lovage Sauce served with Seasonal Vegetables \$17

Steak Frites - Grilled 7oz AAA Angus Striploin with a Bearnaise Aioli, served with your choice of
California Mesclun Mix Lettuce or the Club Frites \$18

🍏 Mafalda Pasta with Breast of Farm Fresh Grain-fed Free Range Chicken Julienne
served with Basil, Garlic and Roast Almonds with Extra Virgin Spanish Olive Oil \$15

Ontario Lamb Shank braised with a Brunoise of Vegetables \$22

🍏 *denotes heart-healthy selections*

Desserts

Grand Marnier Crème Brulée \$8

Chocolate Raspberry Sacher Torte \$10

Cup of Fresh Berries Chantilly \$9

Lemon Meringue Pie \$8

Warm UCT Apple Pie, à la mode or with Cheddar Cheese \$8

Selection of Ice Cream \$6

French Vanilla, White Chocolate, Pistachio, Strawberry

Selection of Sorbets \$6

Mango, Raspberry, Cassis, Lavender

National and Imported Cheese,
served with Water Biscuits and Grapes \$14

Cappuccino

Espresso

Coffee

Selection of Teas



Dinner Menu

Appetizers

Chef's Inspiration Daily Soup \$6

Beef Consommé perfumed with Sherry \$6

UCT Velvet Lobster Bisque \$10

Verrine of Salmon Duet – Fresh Atlantic Salmon and Smoked Vodka Salmon
with an English Cucumber Dill Julienne \$11

🍏 California Mesclun Mix garnished with Dried Exotic Berries
(Gooseberries, Blackberries and Wild Blueberries) served with a Citrus Vinaigrette \$7

Warm Poached Fresh Pear with melted Quebec farmhouse l'Hermite Cheese
over Arrugula Salad drizzled with aged Balsamic Vinegar and Spanish Extra Virgin Olive Oil \$9

Club Caesar Salad with Provençale Herb Croutons with Feta Cheese \$7

Daily Specials

Chef's Daily Creation – Market Price

Every Tuesday: Roast Beef and Yorkshire Pudding \$24

Vegetarian meals available daily – please ask your server \$20

Light and Lively

Calamari Casserole Provençale \$9

Butterflied Coconut Shrimp with Thai Dipping Sauce \$10

Grilled Giant Digby Scallops with Béarnaise Aioli \$14

UCT Club Sandwich and Crudité \$10
(Turkey, Bacon, Fried Egg with Tomato, Lettuce)

Grilled Black Forest Ham and Mature Cheddar Sandwich
served with Home-made Potato Chips \$10





Entrées

Crisp Roasted Brome Lake Half Duck
with an Orange Ginger Sauce \$29

Roast Rack of Australian Lamb rubbed with Rosemary
and Dijon Mustard, served with a Red Wine Demi-glaze \$38

Grilled 8oz AAA Angus Beef Tenderloin with Grilled Polenta,
pan-seared Quebec Champ d'Elise Foie Gras in a Port and Pomegranate Reduction \$38

Steamed Fillet of Organic Atlantic Salmon on a bed of sautéed Spinach,
served with a Lemon Beurre Blanc \$16

Seared 10oz AAA Angus Beef Striploin Vigneronne served with Wild Ontario Mushrooms
in a Red Wine reduction with Buttered Noodles and Green Beans \$36

🍏 Mafalda Pasta with Breast of Farm Fresh Grain-fed Free Range Chicken Julienne
served with Basil, Garlic and Roast Almonds with Extra Virgin Spanish Olive Oil \$15

Desserts

Grand Marnier Crème Brulée \$8

Chocolate Raspberry Sacher Torte \$10

Cup of Fresh Berries Chantilly \$9

Lemon Meringue Pie \$8

Warm UCT Apple Pie, à la mode or with Cheddar Cheese \$8

Selection of Ice Cream \$6

French Vanilla, White Chocolate, Pistachio, Strawberry

Selection of Sorbets \$6

Mango, Raspberry, Cassis, Lavender

National and Imported Cheese,
served with Water Biscuits and Grapes \$14

Cappuccino

Espresso

Coffee

Selection of Teas

