

North Carolina State University Club

Dinner Menu

STARTERS

Soup Du Jour

Ask your server about Today's Selection

Cup \$3 Bowl \$4

GF v **Poke Tuna Tower**

Sesame-soy marinated sushi-grade tuna placed atop sticky white rice with diced avocado, green onions, and won-ton strips then drizzled with Thai peanut and ponzu sauce. \$11

BBQ Chicken Nachos

Crispy corn tortillas topped with diced BBQ chicken, black beans, iceberg lettuce, diced tomatoes, jalapeno, Monterrey Jack and Cheddar cheese. Served with guacamole, sour cream, and Pico de Gallo. \$11

v **Dill Pickle Chips**

Thin, corn-meal dusted pickle disks fried golden brown and served with ranch dressing. \$4

Chicken Wings

Crispy fried jumbo wings served with carrots and celery garnish and your choice of blue cheese or ranch dressing.

Sauce Choices: Buffalo, Sweet BBQ, Carolina Reaper, Korean BBQ, Asian Teriyaki, or Carolina Mustard 6 Wings - \$8 12 Wings - \$14

GF **Wolf Bites**

Seared marinated tips of C.A.B. beef tenderloin served atop roasted bell pepper and creamy horseradish sauce. \$9

Shrimptini

Old Bay spiced jumbo chilled shrimp served in a martini glass with spicy horseradish cocktail, celery, and lemon. \$11

Cheesy Bacon Stuffed Mushrooms

White silver dollar mushroom caps stuffed with onions, peppers, Nueskes bacon & pimento cheese, topped with melted sharp Cheddar Cheese. \$8

Taco-Stuffed Avocado

Fresh avocado split in half and topped with fresh ground seasoned taco meat, Pico de Gallo, shredded cheese, sour cream and a cilantro drizzle. \$8

Crispy Fresh Mozzarella

Fresh Cigilini mozzarella, hand-breaded in Italian bread crumbs, fried golden brown, served atop a San Marzano tomato sauce with a Reggiano Parmesan arugula balsamic-tossed salad, and balsamic syrup drizzle. \$7

HAND HELDS

Side Items: Onion Rings, French Fries, Sweet Potato Fries, Chips, Fresh Fruit, Coleslaw. Add a side House or Caesar Salad for \$2.

v **Veggie Burger**

Roasted N.C. sweet potatoes mixed with onions, summer squash, quinoa & black beans, patty formed, skillet seared and served on a whole grain kaiser, with leaf lettuce & fresh tomato, Pico de Gallo and Guacamole. your choice of a side item. \$9.75

GF **Focaccia Chicken Bruschetta**

Pesto-rubbed fire grilled breast of chicken topped with roma tomato & fresh basil relish, melted fresh mozzarella cheese and arugula served on a garlic butter toasted focaccia bread with a side of your choice. \$13

GF **Cackalacky BBQ Brisket Stack**

8-hour slow roasted C.A.B. beef brisket thinly sliced and glazed with a housemade Cackalacky BBQ sauce, topped with thick cut onion rings and smothered with melted provolone, served on a garlic butter baily roll, with a side of your choice. \$13

Crispy Shrimp Tacos Trio

Shrimp, breaded in milled cornmeal, lightly fried then tossed in sweet Thai chili sauce, placed in three flour tortillas, filled with shredded baby bok choy & a dragon fruit pico de gallo. Served with a side of your choice. \$13

GF **Seared Ahi Tuna Kaiser**

Sesame seeded seared ahi tuna served on a brioche kaiser. Rubbed with wasabi mayo, fresh cilantro, cucumber, pickled carrots, cabbage, and daikon. Served with your choice of a side. \$15

Cheeseburger Sliders

Two 4oz. patties with American cheese, lettuce, and tomato on King's Hawaiian rolls served with your choice of side. \$11

Calabash Bay Scallop "Po Boy"

Fresh bay scallops, tossed in local milled corn, fried crispy and served on a soft hoagie roll with shredded lettuce, sliced tomatoes, and a passion fruit lime basil aioli. \$14

GF **Certified Angus Beef Burger**

8oz. chuck brisket blend burger on a butter-toasted Brioche Roll with fresh lettuce and tomato served with your choice of side. \$9.50

BURGER ENHANCEMENTS

Add Bacon \$1

Add Chili \$1.50

Add Cheese \$.50

Add Guacamole \$1

Add Sautéed Mushrooms \$.50

Add Caramelized Onions \$.50

Add Fried Egg \$.75

 - Heart Healthy  - Vegetarian Friendly  - Member Favorite  - Can Be Made Gluten Free  - New Item

While we try our best to eliminate cross-contamination during normal cooking/kitchen procedures, all foods may have come in contact with any given allergen on our shared kitchen equipment and fryer oil. We cannot guarantee that any menu item is completely free of any given allergen.

Build Your Own Salad

\$11.50 \$1.75 per topping over 6.

Choose 1 Lettuce, 6 Toppings and Dressing

Lettuce- Pick 1

Iceberg
Romaine
Kale Arugala Duo
Mescaline Mixed Greens
Super Food Lettuce Mix
Baby Spinach Mix

Dressings

Oil & Vinegar
Honey Mustard
Italian
Ranch
Creamy French
Balsamic Vinaigrette
Blue Cheese
1000 Islands
Lemon Herb Vinaigrette
Blueberry Ginger Vinaigrette

Toppings- Pick 6

Roma Tomatoes
Cucumbers
Red Onions
Shredded Carrots
Red Beets
Mushrooms
Black Olives
Corn
Garbanzo Beans
Black Beans
Artichokes
Shredded Cheese
Danish Blue Cheese
Feta Cheese
Parmesan Cheese
Croutons
Crasins
Sunflower Seeds
Chopped Egg
Sugar Pecans
Strawberries
Bacon
Avacado

SALAD ENHANCEMENTS

6oz Grilled Chicken Breast \$5
6oz Tenderloin Tips \$9
6oz Cajun Grilled Shrimp \$7
6oz Calabash Fried Shrimp \$7
6oz Grilled Atlantic Salmon \$9
6oz Ahi Tuna \$8

GF Caesar Salad

Fresh chopped artisan romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, Reggiano-Parmigiano cheese and slow-roasted tomatoes. \$8

Chef's Inspirations

Grilled Swordfish

Served over a creamy arugula pistachio pesto orzo, with cannelloni beans, diced red peppers, asparagus, and oven-roasted tomatoes. \$19

Pear and Blue Cheese Flatbread

Fresh caramelized pears, blue cheese bechamel, fresh basil leaves, balsamic reduction and chopped walnuts, served on crispy flatbread served with a house salad and choice of dressing. \$15

Blackberry and Grapefruit Salad

Local blackberries, grapefruit segments, Lady Edison goat cheese, sugared pecans, farmers market tomatoes, and baby spinach drizzled with a citrus vinaigrette. \$12

GF C.A.B. Ribeye

Fire-grilled topped with a savory herb compound butter, farmers market grilled tomatoes, crispy onions, and a baked sweet potato. \$22

GF North Carolina Rainbow Trout

Cajun dusted rainbow trout pan-seared, served over bamboo scented rice, julienned vegetable medley and a yogurt dill sauce. \$19



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Consumer Advisory: Consumption of raw or under-cooked meat, fish, eggs, or poultry may increase your risk of food-borne illness.