

North Carolina State University Club

Dinner Menu

STARTERS

Soup Du Jour

Ask your server about Today's Selection

Cup \$3 Bowl \$4

GF **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

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.

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. your choice of a side item. \$8.50

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

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

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 GF - 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 and 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 v 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

Lemon Pepper Pappardelle Shrimp Scampi

Sauteed shrimp in garlic butter, white wine, and freshly squeezed lemon juice served over house-made lemon pepper pappardelle. \$16

Bistro Steak

Fire-grilled to your desired temperature with a roasted shallot bordelaise, cauliflower au gratin, and roasted garlic cheddar smashed potato. \$21

Mahi Mahi

Pan-seared jerk seasoned mahi mahi topped with mango salsa, brown sugar butter glazed sweet plantains, and steamed chayote squash. \$20

Mexican Stuffed Pepper

A trio of sweet bell peppers stuffed with rice, black beans, onions, Mexican spice stewed tomato sauce, topped with Monterey Cheddar Jack and a dollop of sour cream. \$15

Turkey Meatloaf

House-made turkey meatloaf glazed with a raisin mushroom gravy, whipped sweet potato, local braised collard greens. \$15

Bison Short Rib

Fork-tender bison short rib braised in a local brown ale served over a creamy parmesan Reggiano risotto, and honey roasted rainbow carrots. \$23



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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.