



NORTH CAROLINA STATE UNIVERSITY CLUB

Dinner Menu



STARTERS

SOUP DU JOUR

Ask your server about Today's Selection

Cup \$3 Bowl \$4

GF POKE BOWL

Sushi rice, yellow fin tuna, wakame salad, avocado, cucumber, carrots, edamame and a wasabi-miso creama drizzle. \$10

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 a carrot and celery garnish, 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 a roasted bell pepper creamy horseradish sauce. \$9.75

NEW CRISPY ASIAN FRIED SHRIMP

Sriracha, sesame, soy-marinated jumbo shrimp, wrapped in an oriental pasta, crispy golden fried, charred pineapple salsa, and sweet Thai chili sauce \$9

NEW HEIRLOOM TOMATO GRILLED PESTO FLATBREAD

Basil pesto rubbed grilled flatbread with , topped with heirloom tomatoes and fresh mozzarella cheese. \$9

NEW 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. \$8.50

NEW PIMENTO CHEESE WONTONS




House-made pimento cheese-filled wontons fried crisp served with roasted red pepper & tomatillo sauces. \$6

NEW N.C. SWEET POTATO POUTINE

Crispy Waffle Cut Sweet Potatoes, covered with slow roasted pulled sweet bbq pork, topped maple bourbon fluff. \$10

HAND HELDS

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

 v   BEET QUINOA VEGETARIAN BURGER
Fresh red beets with quinoa, onions, garlic, lemon juice, seasoned & pan fried in olive oil, topped with feta cheese, leaf lettuce & tomato, on a sweet potato kaiser roll. Served with your choice of a side item. \$12.50

GF BAVARIAN PRETZEL CHEESEBURGER SLIDERS

Two 4oz. patties with American cheese, leaf lettuce, and Roma tomatoes served on mini Bavarian pretzel rolls. Served with a side of your choice. \$11

SHORT RIB TACO

Chili braised boneless short ribs in flour tortillas with fire roasted corn & poblano salsa, spicy avocado sour cream, and crispy fried onions. Served with a side of your choice. \$13.50

TEXAS TOAST FLOUNDER CLUB

Garlic buttered Texas toast, filled with lightly fried white flounder filets, piled high with iceberg lettuce, sweet pickles, onions, crispy chips & house remoulade. \$13.25

BOURBON P.A.L.T. SANDWICH

Crisp Panchetta, sliced avocado, baby arugula, vine ripened tomato, and bourbon-spiked tomato aioli. Choose from white, wheat berry, or marble sourdough bread. Served with your choice of a side. \$13

CHEESY CHICKEN PARMESAN CIABATTA

Garlic butter toasted ciabatta bread, filled with beer battered mozzarella sticks, fried chicken breast, marinara sauce, and melted provolone. Served with your choice of side. \$12.75

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. \$9.75

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 \$1
- Add Pecan Smoked Bacon \$1.50

While we  try ~~to~~ ~~eliminate~~ ~~all~~ ~~vegetarian~~ ~~friendly~~ ~~non-~~ ~~Member~~ ~~Final~~ ~~to~~ ~~bring~~ ~~Club~~ ~~Member~~ ~~made~~ ~~gluten~~ ~~free~~ ~~foods~~ ~~new~~ ~~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.

SALADS

♥ GF BLT WEDGE

Crisp sugar & black pepper pecan smoked bacon, heirloom tomato variety, iceberg lettuce, danish blue cheese crumbles, and basil pesto drizzle. \$9.75

GF CEASAR

Chopped artisan Romaine lettuce tossed in a creamy caesar dressing, with garlic croutons, Reggiano parmesan cheese & roasted tomatoes \$8.50

GF TEX MEX COBB

Mixed mesclun greens topped with avocado, black beans, pico de gallo, sweet corn, jalapenos, cheddar & jack cheese and crispy fried tortillas, cilantro avocado ranch dressing. \$11

GF STRAWBERRY SPINACH SALAD

Fresh baby spinach topped with sliced strawberries, Bermuda onions, tomato variety, sugared spice pecans, and barrel aged feta, with a balsamic syrup drizzle. \$11

GF V VEGAN GREEN GODDESS

Mixed mesclun greens, kale, Brussel sprouts, red cabbage, carrots, sunflower seeds, raisins, sorghum grain, and grilled tofu, with a vegan green goddess dressing. \$10

BEET & BUTTERNUT SQUASH

Mixed mesclun greens with fresh red beets, roasted butternut squash, crumbled goat cheese, chopped walnuts, and an orange basil vinaigrette. \$11

DRESSINGS

Oil & Vinegar
Honey Mustard
Italian
Ranch
Creamy French
Balsamic Vinaigrette
Blue Cheese
1000 Islands
Lemon Herb Vinaigrette
Orange Basil
Vegan Green Goddess

SALAD ENHANCEMENTS

6oz Grilled Chicken Breast \$5
6oz Tenderloin Tips \$10
6oz Cajun Grilled Shrimp \$7
6oz Calabash Fried Shrimp \$8.50
6oz Grilled Atlantic Salmon \$11
6oz Ahi Tuna \$8



CREATE YOUR OWN ENTREE

Each protein includes a sauce.

You may add a starch & vegetable at an additional cost.

FISH & SHELLFISH

Yellow Fin Tuna, Seared
Rare - \$12 GF
Fire Grilled Atlantic Salmon - \$12 GF
Baked Crab Stuffed Flounder - \$13
Sautéed Jumbo Sea
Scallops - \$15 GF (Pan Seared,
Blackened, or Calabash Fried)
Baked Baltimore Style Crab
Cake - \$15
Sautéed Jumbo Garlic
Shrimp - \$13 GF (Pan Seared,
Blackened, or Calabash Fried)

GRILLED FRESH MEAT

6 oz. Filet Mignon - \$18 GF
12 oz. NY Strip Steak - \$20 GF
12 oz. Boneless Ribeye - \$24 GF
Three Frenched Australian Lamb
Chops - \$19 GF
10 oz. Jumbo Double Breast of
Chicken - \$13 GF

HOUSE MADE SAUCES

Local Wild Mushroom Demi-Glace
Chimichurri GF
Herbed Lemon Butter Sauce GF
Bernaise Sauce GF
House Remoulade GF
Black Garlic Mint Demi Glace
Sesame Ginger Glaze
Additional Sauce \$1

STARCH

Idaho Mashed Potatoes - \$2.50 GF
Loaded Baked Potato - \$4 GF
Sweet Potato Casserole - \$3.50
House Fries (Sweet Potato or
Regular) - \$2.75
Harvest Grain Medley - \$3.50 GF
Butter & Parmesan Tossed
Cavatappi Pasta - \$2.50
Gluten-Free Rice Pasta - \$3.50 GF

- VEGETABLE (ALL ARE GLUTEN FREE)

Buttered Broccolini - \$3.50
Sautéed Spinach
with Garlic Butter - \$3.25
Steamed Asparagus - \$3.50
Sautéed Squash Medley - \$2.75
Braised Local Collard Greens - \$3
Steamed Rainbow Carrots - \$4

♥ - Heart Healthy v - Vegetarian Friendly GF - Can Be Made Gluten Free

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