

- BITES -

Brown Sugar Rosemary Nuts	2.99
Citrus Marinated Olives	2.99
Plantain Chips with Mojo	3.99

- APPETIZERS -

Bistro Fries Served with scallion aioli.	6.95
Campus Club Nachos Our famous nachos loaded with pepper jack cheese, homemade guacamole and pico de gallo. Add Chicken or Minnesota grass-fed Beef \$2.25	9.25
Caramelized Onion Dip and Chips Warm potato chips dusted with berbere, served with housemade caramelized onion dip.	6.95
Cheesy Fries Our signature Bistro Fries covered in melted cheddar cheese. Add Bacon \$1.00	7.95
Chicken Satays Grilled local chicken skewers with Asian dipping sauce.	7.95
Chips and Guacamole	5.95
Dip Trio Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables.	8.95
Fried Sunfish Served with tartar sauce.	9.95
Griddled Flatbread Topped with ricotta, fresh tomatoes, basil, grilled onion, and fresh greens. Add Prosciutto \$2.00	9.25
Grilled Cheese and Seasonal Chutney Triangles U of M Raclette Cheese with house-made chutney. Add Bacon \$2.00	7.25
Lentil Sambusas Spiced lentils wrapped in phyllo served with lemon-yogurt sauce.	8.95
Local Cheese Platter A changing selection of artisan cheeses.	11.95
Quesadilla Ask your server for the daily variety.	9.75
Redhead Creamery Cheese Curds Served with local honey.	6.95
Spinach Artichoke Dip Served hot, with crackers.	8.95

- SMALL PLATES -

BBQ Pork Sliders Served with slaw.	3.00 each
Korean Chicken Wings Double chicken wings battered and fried with spicy Korean sauce.	2 for 3.00
Kyoto Style Shrimp Pancakes Shrimp, cabbage and scallion pancakes with sesame aioli.	2.00 each
Walleye, Shrimp, Grilled Vegetable, or Beef Tacos Served on flour tortillas with cabbage, sour cream and pico de gallo.	4.00 each

- SOUPS & SALADS -

Soup of the Day Cup	4.50
Bowl	5.95
Campus Club Side Salad Mixed greens with champagne vinaigrette.	5.50
Campus Club Caesar Half 5.50 Full 8.00 Served with egg, red onion, croutons, and housemade Caesar dressing.	
Chicken Caesar	11.00
Peterson Limousin Beef Steak Caesar	11.50
Wild Salmon Caesar	12.25
Nisswa Salad Fried sunfish, hard-boiled egg, green beans, sweet corn relish, grape tomatoes, champagne vinaigrette and scallion aioli.	12.95



Prices listed are for Campus Club members and their guests.

If you are not sponsored by a Campus Club member, there is a 10% surcharge on food and beverage. Ask about membership today!

- BURGERS & SANDWICHES -

All sandwiches come with kettle chips unless otherwise noted. Substitute fries or add salad for \$3.25.

- Campus Club Burger 9.50
Minnesota-raised grass-fed beef with lettuce, tomato and red onion.
Add U of M Blue Cheese, Cheddar, or Swiss \$0.50
- The BELT 9.00
Local bacon, fried egg, lettuce and tomato with scallion aioli on multi-grain bread.
- Brat with Sweet Corn Relish 6.50
Served on a pretzel roll.
- Grilled Chicken & Bacon on Foccacia 11.25
Served on housemade focaccia with local bacon, avocado mayo, swiss cheese, lettuce, tomato, and onion.



- ENTRÉES -

- Quinoa Bowl
Chicken or Grilled Vegetables 12.95
Shrimp 14.95
Quinoa with mixed greens, broccoli, radishes, cabbage, carrots and champagne vinaigrette.
- Seared Alaskan Salmon with Tomato, Basil and Caper Relish 10.95
Served with mixed greens and green beans.
- Steak Frites 13.95
Grilled Peterson Limousin Beef bavette steak with sweet corn relish, bistro fries and mixed greens.

ASK YOUR BARTENDER
ABOUT TODAY'S
DESSERT SPECIALS!

WINE LIST

Glass / Bottle

- WHITES -

- Domaines Schlumberger
'Les Princes Abbes' 8 / 35
Pinot Blanc. Alsace, France
- overstone 8 / 35
Sauvignon Blanc. Marlborough, New Zealand
- Painted Wolf 'The Den' 9 / 40
Chenin Blanc. South Africa
- Sea Glass 8 / 35
Chardonnay. Santa Barbara, California
- Villa Wolf 9 / 40
Pinot Gris. Germany
- Ercole 'Monferrato Bianco' 8 / 35
Italian White Blend. Piedmont, Italy

- ROSÉ -

- DeLoach 8 / 35
Barbera Rosé. Russian River Valley, California
- Fleurs de Prairie 9 / 40
Provençal Rosé. Côtes de Provence, France

- REDS -

- Nabygelegen 'Scaramanga' 9 / 40
Red Blend. Wellington, South Africa
- Cloudfall 9 / 40
Pinot Noir. Monterey County, California
- Picos del Montgó 8 / 35
Tempranillo. Castile la Mancha, Spain
- Milou 'Rouge' 8 / 35
Syrah-Grenache Blend. Sommières, France
- Barone Fini 8 / 35
Merlot. Trentino, Italy
- MDZ 8 / 35
Malbec. Mendoza, Argentina
- Margarett's Vineyards 8 / 35
Cabernet Sauvignon. Mendocino, California

- SPARKLING -

- Hoya de Cadenas Bottle 35
Cava Brut, Spain
- Zonin Split 6
Prosecco Brut, Italy



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