

Appetizers

Tacos

5.25 ea.

Flour or corn tortillas with your choice of grilled chicken, steak or veggies. Served with pico de gallo, sour cream, cabbage and cilantro Add Shrimp: 2.00

Quesadilla

11.75

10.00

Whole wheat tortilla, chicken, black beans, peppers, onions and pepper jack cheese. Served with pico de gallo and sour cream Can be made Vegetarian

Campus Club Nachos

Our famous nachos loaded with black beans,	
pepper jack cheese, guacamole and pico de gallo	
Small serves 1-2	8.95
Large serves 3-4	11.95
Add Chicken or Ground Beef: 2.25	

10.95 Mini Club Sandwiches

Four mini sandwiches with Ferndale Market roasted turkey, bacon, Swiss cheese and tomato on ten-grain bread with avocado aioli 9.00 Avocado Toast 5 slices of freshly baked CC bread with avocado,

tomato, cucumber, radish, olive oil and sesame seeds Add Piri Piri Shrimp: 6.00

Chicken Wings

Six wings with locally made Triple Crown barbecue sauce

8.00 **House-made Chicken Tenders** 5 panko-crusted chicken tenders marinated in dijon mustard, garlic, olive oil and paprika. Served with Triple Crown barbecue sauce

Chicken and Vegetable Pot-stickers^{8.00} Twelve pot-stickers served with ginger tamari sauce No MSG. Contains Gluten and Soy 15.50

Steak Bites & Hummus Seared grass-fed steak, caramelized onions, red pepper tzatziki sauce, hummus and pita bread

11.50 Spinach Artichoke Dip Spinach, artichoke hearts and parmesan cheese. Baked and served with crackers

9.00 **Pretzels with Beer Cheese Dip** Two pretzels with a warm Bent Paddle Black Ale beer cheese dip

11.95 **U of M Cheese Platter** A variety of U of M-made cheeses with crackers

Ellsworth Creamery Cheese Curds Wisconsin-made cheese curds served with buttermilk ranch dressing	9.75
Yucca Fries with Chimichurri Crispy, thick-cut yucca fries served with chimichurri sauce	9.75
CC Fries with Scallion Aioli Serves 3-4	8.75
Onion Rings with Sriracha Aioli Serves 3-4	11.00
— Bowls & Salads	
Soup	
Cup	5.00
Bowl	8.00
Curry Vegetable & Rice Bowl Stir-fried vegetables in coconut curry sauce with rice	12.00
Greek Salad Bowl Cucumber, tomato, olive and feta salad with rice	9.00
Poke Bowl Bed of rice with edamame, broccoli, radish, pickle onions and carrots. Tossed in ginger tamari sauc topped with sesame seeds and scallions	
Farmer's Salad Mixed greens, U of M cheese, egg, grilled season vegetables, radishes, peas and champagne vinaig	
Caesar Salad Romaine lettuce tossed with egg, red onion, crout and house-made Caesar dressing Half: 7.75	9.00 tons
Add Protein	
Grilled Chicken Breast	6.25

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Grass-Fed Beef Steak	9.00
Grilled Salmon Fillet	8.25
Grilled Minnesota Tofu	5.25
Sesame Seared Cubed Tuna	8.25

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pot	gers are served ato chips or m vinaigrette			e of
Camp	ous Club B	urger	1	1.00
Local gr on a pre Add che	ass-fed beef v tzel bun	vith lettuce, tor volone, pepper	mato and red or jack, Swiss or	nion
Local gr	ass-fed beef, s	viss Burge sautéed mushr to and red onio	•	4.00 Jun
Local gr		•	ger 14 e cheese, toma	4.00 to
	Sar	ndwiches	8 –	
ch	noice of potate	e served with a o chips or mixe aigrette. Substi		ır
Served of	d Salmon (on a ciabatta r ioli, tomato an	oll with mixed	1 greens, avocad	7.00 o,
Served o	on a ciabatta r		ndwich ^{1,} acon, avocado and red onion	4.00
Thinly sl and hou Russian Rachel:	se-made Thou rye sub roasted tu	usand Island di urkey for corne	t, Swiss cheese ressing on d beef	
veggie:	sub grilled mix	xed vegetables	for corned bee	T
Grilled ro	Beef Sand bast beef, cara ne cheese on a	amelized onion	-	3.00
Pita S	ccan Brais andwich			7.00
	nd parsley	o, roasted red p	epper izaiziki	
	V	Wraps	_	
	otato chips or		and your choice with champagn ies 4.50	
Whole w Parmes		lled with romai house-made (9.50 9
Tuelo	V Racon A	vocado Wi	ran 1:	3.75
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Whole wheat tortilla filled with roasted turkey, bacon, avocado, romaine and avocado aioli

Beverages

Coffee (Regular or Decaf)	3.00
Hot Tea	3.00
Iced Tea	3.00
Bottled Iced Tea	4.50
Kombucha	4.50
Fountain Soda	3.00
Canned Soda	3.00
San Pellegrino	4.75
Canned Sparkling Water	3.00
— Sides & Extras	
Fries	4.50
Onion Rings	6.00
Avocado	3.75
Bacon	3.25
Potato Chips	2.00
Ranch	2.00
Scallion Aioli	2.00
Avocado Aioli	2.00
— Desserts	
Daily Dessert	7.75

Cookie

Brownie

Lemon Bar

Gluten Free Cookie

3.50

4.00

3.50

3.50