

LUNCH MENU

- SANDWICHES -

All sandwiches come with kettle chips unless otherwise noted. Substitute fries for \$2.75.

Classic Reuben Sandwich 10.50

Thinly sliced corned beef, sauerkraut, Swiss cheese, and house-made Thousand Island dressing on Russian rye.

Grilled Chicken Breast Sandwich 12.25

Served on house-made focaccia with local bacon, avocado mayo, Swiss cheese, lettuce, tomato and red onion.

Grilled Salmon Sandwich 12.25

Served on house-made whole wheat baguette with mixed greens, avocado, lemon aioli, tomato and red onion.

Pot Roast and U of M Raclette Sandwich 10.50

Local grass-fed pot roast, caramelized onions, peppers and U of M Raclette cheese on a pretzel roll.

Smoked Turkey and U of M Herbed Gouda Sandwich 10.50

Ferndale Market smoked turkey breast, local tomato, caramelized onions and U of M herbed Gouda with avocado mayo on a pretzel roll.

Tempeh Tantrum Meltdown Sandwich 10.50

Local organic tempeh with Swiss cheese, caramelized onions and house-made Thousand Island dressing on marble rye.

U of M Herbed Gouda and Tomato Sandwich 9.50

Served with caramelized onions and avocado mayo on a pretzel roll.

Rachel Sandwich 10.50

Ferndale Market smoked turkey breast, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.

- BURGERS -

Ferndale Market Turkey and Avocado Burger 11.00

Served with Pepper Jack cheese.

Lamb Burger 11.50

Minnesota-raised lamb with Turkish pepper sauce and Feta cheese.

Minnesota Raised, Grass-fed Beef Hamburger 9.50

Add U of M Blue, Provolone, Pepper Jack, Swiss or Cheddar cheese. 10.00

- SALADS -

Caesar Salad

Tossed with our house-made Caesar dressing, sliced red onion, hard-boiled eggs, croutons and parmesan cheese.

Plain 8.75

Grilled Chicken 11.75

Grilled MN Flat Iron Steak 12.50

Grilled Salmon 13.00

Mixed Field Green Salad 5.75

With choice of house-made dressing.

Balsamic Vinaigrette *Champagne Vinaigrette*

Peppercorn Ranch *Thousand Island*

U of M Blue Cheese *Italian Vinaigrette*

- ADD ONS -

Grilled Salmon Fillet 6.50

Grilled Chicken Breast 4.50

Grass-fed Beef Steak 4.50

Caramelized Onions 1.50 Bacon 3.00

Sautéed Mushrooms 1.50 Avocado 2.50

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!

DRINK LIST

- BEVERAGES -

Coffee or Tea	2.25
Tea's Brand Iced Tea	4.25
San Pellegrino Sparkling Water	4.75
Columbia Gorge Organic Juice	5.00
Fountain Soda	2.25
Milk	2.75
Joia Sparkling Soda	3.00

- SPECIALTY COFFEE -

Espresso	3.00
Latte	4.50
Americano	3.00
Cappucino	3.75

- BOTTLED BEER -

Deschutes Fresh Squeezed IPA Bend, Oregon	5.50
Bauhaus Wonderstuff Pilsner Minneapolis, Minnesota	5.50
Indeed Day Tripper Pale Ale Minneapolis, Minnesota	7.50
Fulton Lonely Blonde Ale Minneapolis, Minnesota	5.50
Lionheart Cider Minneapolis, Minnesota	6.50
Miller Lite Milwaukee, Wisconsin	5.00
Summit Extra Pale Ale St. Paul, Minnesota	5.00
Surly Hell Lager Brooklyn Center, Minnesota	7.50

- WHITE WINE -

Glass / Bottle

Black's Station Chardonnay. Dunnigan Hills, California	9 / 40
Echo Bay Sauvignon Blanc. Marlborough, New Zealand	8 / 35
Gaierhof Pinot Grigio. Alto Adige, Italy	9 / 40
Weingut Furst Elbling. Mosel, Germany	8 / 35
Longridge Estate "The Emily" Chardonnay and Pinot Noir. Stellenbosch, South Africa	9 / 40

- RED WINE -

Glass / Bottle

DeLoach Pinot Noir. Santa Rosa, California	9 / 40
Rickshaw Cabernet Sauvignon. Sonoma County, California	9 / 40
Round Hill Merlot. Central Coast, California	7 / 30
Tomero Malbec. Uco Valley, Argentina	9 / 40
Tenuta di Sesta 'Camponovo' Sangiovese Blend. Tuscany, Italy	8 / 35

- SPARKLING -

Zonin Prosecco Brut, Italy	Split 6
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