

## - BITES -

Brown Sugar Rosemary Nuts (GF)	2.99
Citrus Marinated Olives (GF, DF, V)	2.99
Plantain Chips with Mojo (DF)	2.99
Sweet & Spicy Pretzel/Nut Mix (DF)	2.99

## - APPETIZERS -

<b>Bahn Mi</b> Berkshire ham, chicken liver mousse, pickled vegetables, cilantro and sriracha aioli (5 pieces).	8.95
<b>Bistro Fries (DF)</b> Served with scallion aioli.	6.95
<b>Campus Club Nachos</b> Our famous nachos loaded with pepper jack cheese, homemade guacamole and pico de gallo. <b>Add Chicken or Minnesota grass-fed Beef \$2.25</b>	9.25
<b>Caramelized Onion Dip &amp; Chips (GF)</b> Warm potato chips dusted with berbere, served with housemade caramelized onion dip.	6.95
<b>Cheesy Fries</b> Our signature Bistro Fries covered in melted cheddar cheese. <b>Add Bacon \$1.00</b>	7.95
<b>Chicken Satays (GF, DF)</b> Grilled local chicken skewers with Asian dipping sauce.	7.95
<b>Choripan</b> Kramarzczuk's Chorizo on baguette with chimichurri and carmelized onions (5 pieces).	8.95
<b>Chips and Guacamole (DF)</b>	5.95
<b>Dip Trio</b> Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables.	8.95
<b>Fried Sunfish Fingers</b> Served with tartar sauce.	9.95
<b>Lentil Sambusas</b> Spiced lentils wrapped in phyllo served with lemon-yogurt sauce.	8.95
<b>Local Cheese Platter</b> A changing selection of artisan cheeses.	11.95
<b>Quesadilla</b> Ask your server for the daily variety.	9.75
<b>Redhead Creamery Cheese Curds</b> Served with local honey.	6.95
<b>Spinach Artichoke Dip</b> Served hot with crackers.	8.95

## - SMALL PLATES -

<b>BBQ Beef Sliders</b> Served with house made coleslaw.	3.00 each
<b>Korean Chicken Wings</b> Double chicken wings battered and fried with spicy Korean sauce.	4 for 3.00
<b>Kyoto Style Shrimp Pancakes (GF, DF)</b> Shrimp, cabbage and scallion pancakes with sesame aioli.	2.00 each
<b>Walleye, Shrimp, Grilled Vegetable, or Beef Tacos</b> Served on flour tortillas with cabbage, sour cream and pico de gallo.	4.00 each

## - SOUPS & SALADS -

<b>Soup of the Day</b>		
	Cup 4.50	Bowl 5.95
<b>Campus Club Side Salad (GF, DF, V)</b> Mixed greens with champagne vinaigrette.		5.50
<b>Campus Club Caesar</b> Served with egg, red onion, croutons, and housemade Caesar dressing.	Half 5.50	Full 8.00
<b>Chicken Caesar</b>		11.00
<b>Thousand Hills Flat Iron Steak Caesar</b>		11.50
<b>Wild Salmon Caesar</b>		12.25



GF Gluten-Free | DF Dairy-Free | V Vegan

*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.*

Brat with Sweet Corn Relish Served on a pretzel roll.	6.50
Campus Club Burger Minnesota-raised grass-fed beef with lettuce, tomato and red onion. <b>Add U of M Blue Cheese, Cheddar, or Swiss \$0.50</b>	9.50
Classic Reuben Corned beef, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.	10.50
Grilled Chicken & Bacon on Focaccia Served on housemade focaccia with local bacon, avocado mayo, swiss cheese, lettuce, tomato and onion.	11.25
The Rachel Ferndale Market smoked turkey breast, sauerkraut, Swiss cheese, and house-made Thousand Island dressing on Russian rye.	10.50
Swedish Meatball Burger Local beef and pork seasoned with allspice and ginger topped with Jarlsberg cheese, sour cream sauce and lingonberry jam.	11.00

## - ENTRÉES -

Quinoa Bowl (GF, DF) Chicken or Grilled Vegetables	12.95
Shrimp Quinoa with mixed greens, broccoli, radishes, cabbage, carrots and champagne vinaigrette.	14.95
Curry Bowl (GF, DF) Curried Chicken or Vegetables	12.95
Shrimp Seasonal vegetables, chicken or shrimp simmered in coconut curry sauce with quinoa.	14.95
Peterson Craft Meats Pot Roast Braised with red wine and rosemary and served with carrots, potatoes and horseradish sauce.	13.95

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**ASK YOUR BARTENDER ABOUT  
 TODAY'S DESSERT SPECIALS!**  
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# WINE LIST

Glass / Bottle

## - WHITES -

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
Kentia Albariño. Rías Baixas, Spain	9 / 40
Louis Laurent Vouvray Chenin Blanc. Vouvray, France	8 / 35
Longridge Estate 'The Emily' Chardonnay and Pinot Noir. Stellenbosch, South Africa	9 / 40

## - SPARKLING -

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

## - REDS -

Atteca Old Vine Garnacha. Calatayud, Spain	9 / 40
DeLoach Pinot Noir. Santa Rosa, California	9 / 40
Piatelli Cabernet Sauvignon. Cafayate, Argentina.	9 / 40
Rare Purple Cabernet Sauvignon, Petite Syrah, Zinfandel Blend. California	8 / 35
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

