

## - BITES -

- Brown Sugar Rosemary Nuts (GF) 2.99  
Citrus Marinated Olives (GF, DF, V) 2.99

## - APPETIZERS -

- Bistro Fries (DF) 6.95  
Served with scallion aioli.
- Butternut Squash and Parmesan Dip 7.95  
Roasted squash puree with parmesan, caramelized onions and nutmeg. Served hot with crackers and lavosh.
- Campus Club Nachos 9.25  
Our famous nachos loaded with pepper jack cheese, homemade guacamole and pico de gallo.  
**Add Chicken or MN grass-fed Beef \$2.25**
- Caramelized Onion Dip & Chips (GF) 6.95  
Warm potato chips dusted with berbere, served with housemade caramelized onion dip.
- Chicken Satays (GF, DF) 7.95  
Grilled local chicken skewers with Asian dipping sauce.
- Chips and Guacamole (DF) 5.95
- Dip Trio 8.95  
Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables.
- Local Cheese Platter 10.95  
A changing selection of artisan cheeses.
- Quesadilla 9.75  
Ask your server for the daily variety.
- Redhead Creamery Cheese Curds 6.95  
Served with local honey.
- Steak and Chimi 8.95  
Peterson Craft Meats steak, caramelized onions and peppers, provolone and chimichurri on baguette.  
**Serves 5**
- Swedish Meatballs 8.95  
Beef and pork meatballs with sour cream sauce and lingonberries (8 meatballs).
- Warm Hummus with Roasted Tomatoes (DF, V) 8.50  
Hummus topped with roasted tomatoes, served with pita.
- Warm Hummus with Spiced Lamb (DF) 8.95  
Hummus topped with spiced lamb and heirloom tomatoes, served with pita.

## - SMALL PLATES -

- Korean Chicken Wings 4 for 3.00  
Chicken wings battered and fried with spicy Korean sauce.
- Walleye, Shrimp, Grilled Vegetable or Beef Tacos 4.00 each  
Served on choice of corn or flour tortillas with cabbage, sour cream and pico de gallo.

## - SOUPS & SALADS -

- Soup of the Day  
Cup 4.50 Bowl 5.95
- Campus Club Side Salad (GF, DF, V) 5.50  
Mixed greens with champagne vinaigrette.
- Campus Club Caesar  
Served with egg, red onion, croutons, and housemade Caesar dressing.  
Half 6.50 Full 7.95
- Chicken Caesar 11.25
- Thousand Hills Flat Iron Steak Caesar 12.00
- Wild Salmon Caesar 12.50
- Roasted Squash Salad (GF) 9.95  
*Can be made DF and V*  
Roasted local squash, onions, peppers and eggplant over mixed greens with champagne vinaigrette, pumpkin seeds and feta.  
**Add Chicken \$4.50**  
**Add Steak \$6.00**  
**Add Salmon \$6.50**



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!

## - SANDWICHES & ENTRÉES -

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

Brat with Sweet Corn Relish 6.50  
Served on a pretzel roll.

Campus Club Burger 9.50  
MN raised grass-fed beef with lettuce, tomato and red onion.

**Add U of M Blue Cheese, Cheddar, or Swiss \$0.50**

Classic Reuben 10.50  
Corned beef, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.

Grilled Chicken & Bacon on Foccacia 11.25  
Served on house-made focaccia with Berkshire bacon, avocado mayo, Swiss cheese, lettuce, tomato and onion.

The Rachel 10.50  
Ferndale Market smoked turkey breast, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.

Quinoa Bowl (GF, DF)  
Chicken or Grilled Vegetables 12.95  
Griddled Tempeh (V) 12.95  
Shrimp 14.95

Red quinoa with mixed greens, broccoli, radishes, cabbage, carrots and champagne vinaigrette.

Swedish Meatballs over Mashed Potatoes 11.95  
Beef and pork meatballs with sour cream sauce and lingonberries over mashed potatoes.

**ASK YOUR BARTENDER  
ABOUT TODAY'S  
DESSERT SPECIALS!**



# WINE LIST

Glass / Bottle

### - REDS -

Château Eugénie 9 / 40  
Malbec. Cahors, France

La Madrid 10 / 45  
Cabernet Sauvignon. Mendoza, Argentina

LiVeli 'Passamante' 9 / 40  
Negroamaro. Puglia, Italy

Paxis 8 / 35  
Portuguese Red Blend. Lisbon, Portugal

Peirano Estates 'Six Clones' 9 / 40  
Merlot. Lodi, California

Renwood 9 / 40  
Zinfandel. Amador County, California

Viña Maitia 'Weon' 9 / 40  
Carignan. Maule Valley, Chile

Vista Hills 10 / 45  
Pinot Noir. Willamette Valley, Oregon

### - WHITES -

Flower Garden 9 / 40  
Pinot Grigio. Rheinhessen, Germany

Kono 9 / 40  
Sauvignon Blanc. Marlborough, New Zealand

Libation Project 9 / 40  
White Blend. California

Pedroncelli 9 / 40  
Chardonnay. Sonoma County, California

Piattelli Reserve 9 / 40  
Torrantes. Cafayate, Argentina

### - ROSÉ -

Terra D'Oro 9 / 40  
Rosé of Nebbiolo. Amador County, California

### - SPARKLING -

Zonin Split 6  
Prosecco Brut, Italy

