

## - APPETIZERS -

Bistro Fries (DF) Served with scallion aioli.	6.95
Chips and Guacamole (DF)	5.95
Campus Club Nachos Our famous nachos loaded with pepper jack cheese, homemade guacamole and pico de gallo. <b>Add Chicken or MN grass-fed Beef \$2.25</b>	9.25
Caramelized Onion Dip with Roasted Autumn Veggies (GF) Roasted squash, brussels sprouts and cauliflower with housemade caramelized onion dip.	10.95
Dip Trio Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables. <b>Can be made gluten-free or dairy-free</b>	8.95
Local Cheese Platter A changing selection of artisan cheeses.	10.95
Brat Platter Local bratwurst, U of M cheddar, mustard, fresh fruit and sliced pretzel roll.	10.95
Quesadilla Ask your server for the daily variety.	9.75
Chicken Satays (GF, DF) Grilled local chicken skewers with Asian dipping sauce.	7.95
Warm Hummus with Roasted Tomatoes (DF, V) Hummus topped with roasted tomatoes, served with pita.	7.95
Warm Hummus with Spiced Lamb (DF) Hummus topped with spiced lamb and heirloom tomatoes, served with pita.	8.95
Spring Rolls Fried spring rolls served with Prik Nam Pla dipping sauce (contains fish and shellfish).	
Shrimp	6 for 8.95
Vegetarian	6 for 7.95
Sweet Potato Poutine with U of M Raclette Sweet potato fries topped with caramelized peppers, onions, brussels sprouts, braised beef and U of M Raclette cheese.	11.95

## - BITES -

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

## - SMALL PLATES -

Chicken Wings Chicken wings battered and fried with your choice of sauce. <b>Options: Spicy Korean or Locally-Made Triple Crown Organic BBQ</b>	5 for 6.95
Walleye, Shrimp, Grilled Vegetable or Beef Tacos (GF) Served on corn 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 (GF, DF, V) Mixed greens with champagne vinaigrette.	5.50
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



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 15% 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 Sauerkraut 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**

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

Quinoa Bowl (GF, DF)  
Red quinoa with mixed greens, broccoli, radishes, cabbage, carrots and champagne vinaigrette.

Chicken or Grilled Vegetables 12.95  
Griddled Tempeh (V) 12.95  
Shrimp 14.95

Mushroom Risotto Cake (GF) 10.95  
Wild mushroom risotto cake topped with peppers, onions, spinach and brussels sprouts in a white wine cream sauce.  
**Add Baby Shrimp \$1.00**

ASK YOUR BARTENDER  
ABOUT TODAY'S  
DESSERT SPECIALS!



# WINE LIST

Glass / Bottle

### - REDS -

Julia James 9 / 40  
Pinot Noir. California

Barone Fini 8 / 35  
Merlot. Trentino, Italy

Elsa 9 / 40  
Malbec. Mendoza, Argentina

Tribute 9 / 40  
Cabernet Sauvignon. California

Rotational  
Ask your bartender about the current selection

### - ROSÉ -

Confetti 9 / 40  
Rosé of Barbera. Italy

### - WHITES -

Luna 8 / 35  
Pinot Grigio. California

Chateau Mirambeau 9 / 40  
Sauvignon Blanc. Bordeaux, France

Bretonnier 8 / 35  
Chardonnay. Loire Valley, France

Rotational  
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### - SPARKLING -

Zonin Split 7  
Prosecco Brut, Italy

