

## - 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	2.99

## - APPETIZERS -

Avocado Toast (DF) Served on grilled bread with seasonal vegetables, sea salt and lemon oil.	7.95
Bahn Mi Berkshire ham, chicken liver mousse, pickled vegetables, cilantro and sriracha aioli (5 pieces).	8.95
Bistro Fries (DF) Served with scallion aioli.	6.95
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
Caprese Platter Local tomatoes, fresh mozzarella, basil, olive oil, black salt and balsamic reduction served with grilled bread.	8.95
Caramelized Onion Dip & Chips (GF) Warm potato chips dusted with berbere, served with housemade caramelized onion dip.	6.95
Cheesy Fries Our signature Bistro Fries covered in melted cheddar cheese. <b>Add Bacon \$1.00</b>	7.95
Chicken Satays (GF, DF) Grilled local chicken skewers with Asian dipping sauce.	7.95
Chips and Guacamole (DF)	5.95
Dip Trio Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables.	8.95
Lamb Kofta Platter Spiced Buffalo Creek Lamb kebabs with pita bread, cucumber-yogurt sauce, lettuce, tomato, and onion (4 kebabs).	9.25
Local Cheese Platter A changing selection of artisan cheeses.	11.95
Mini Shrimp Po' Boys Fried shrimp with lemon-sriracha aioli, lettuce and tomato on baguette (5 pieces).	8.95
Quesadilla Ask your server for the daily variety.	9.75
Redhead Creamery Cheese Curds Served with local honey.	6.95

## - SMALL PLATES -

Korean Chicken Wings Chicken wings battered and fried with spicy Korean sauce.	4 for 3.00
Kyoto Style Shrimp Pancakes (GF, DF) Shrimp, cabbage and scallion pancakes with sesame aioli.	2.00 each
Walleye, Shrimp, Grilled Vegetable or Beef Tacos Served on choice of corn or flour 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
Strawberry Salad (GF) Served with avocado, local tomatoes, feta cheese, balsamic vinaigrette and Peterson Craft Meats Bavette Steak (served medium rare) or Wild Alaskan Salmon.	13.95



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 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 Fischer Farms 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.

## - ENTRÉES -

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

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

Curry Bowl (GF, DF)  
Curried Chicken or Vegetables 12.95  
Griddled Tempeh 12.95  
Shrimp 14.95

Seasonal vegetables, chicken, shrimp or tempeh simmered in coconut curry sauce with quinoa.

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: ASK YOUR BARTENDER ABOUT :  
: TODAY'S DESSERT SPECIALS! :  
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# 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, California

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

