

- 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. Add Chicken or MN grass-fed Beef \$2.25	9.25
Caramelized Onion Dip & Chips (GF) Warm potato chips dusted with berbere, served with housemade caramelized onion dip.	6.95
Dip Trio Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables. Can be made gluten-free or dairy-free	8.95
Baked Feta Dip Feta baked with local tomatoes, olives and garlic, served with lavosh.	9.95
Local Cheese Platter A changing selection of artisan cheeses.	10.95
Caprese Platter Local tomatoes, fresh mozzarella, basil and balsamic reduction served over warm garlic crostini.	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

- 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. Options: Spicy Korean or Locally-Made Triple Crown Organic BBQ	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 Foccacia 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

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



WINE LIST

Glass / Bottle

- REDS -

Pavolina Pinot Noir. Veneto, Italy	8 / 35
Benzinger Merlot. Sonoma County, California	9 / 40
The Show Malbec. Mendoza, Argentina	10 / 45
Raymond Cabernet Sauvignon. Napa Valley, California	9 / 40
Rotational Ask your bartender about the current selection	

- ROSÉ -

Bodegas Mas Que Vinos Rosé of Tempranillo. Castilla-La Mancha, Spain	9 / 40
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- WHITES -

Art of Earth Pinot Grigio. Sicily, Italy	8 / 35
Chasing Venus Sauvignon Blanc. Marlborough, New Zealand	9 / 40
Viu Manent Chardonnay. Colchagua Valley, Chile	8 / 35
Rotational Ask your bartender about the current selection	

- SPARKLING -

Zonin Prosecco Brut, Italy	Split 7
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