



## Small Bites

Brown Sugar Rosemary Nuts	2.99
Citrus Marinated Olives	2.99
Blue Cheese Stuffed Dates	2.99
Truffle Popcorn Pint with Parmesan	2.99

## Appetizers

Artisan Meat Platter	11.95
----------------------	-------

A selection of three artisan meats with grainy mustard, apple, and crackers.

Bistro Fries	6.95
--------------	------

Served with scallion aioli.  
*Pair with Zonin Prosecco*

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 and Chips	6.95
---------------------------------	------

Warm potato chips dusted with berbere, served with house-made caramelized onion dip.

Cheesy Fries	7.95
--------------	------

Our signature Bistro Fries covered in melted cheddar cheese.  
**Add Bacon \$8.95**

Chicken Satays	7.95
----------------	------

Grilled chicken skewers with Asian dipping sauce.

Chips and Guacamole	5.95
---------------------	------

Dip Trio	8.95
----------	------

Hummus, local goat cheese, and black bean dip served with grilled bread, lavosh and fresh vegetables.

Lentil Sambusas	8.95
-----------------	------

Spiced lentils wrapped in phyllo served with lemon-yogurt sauce.  
*Pair with Hess Chardonnay*

Local Cheese Platter	11.95
----------------------	-------

A changing selection of artisan cheeses.

“Mississippi Mushroom” Oyster Mushroom Toast	6.95
--	------

Oyster mushroom toast with caramelized onions, brie and truffle oil.  
*Pair with Cline Pinot Noir*

Quesadilla	9.75
------------	------

Ask your server for daily variety.

Queso Fundido	8.95
---------------	------

A blend of green chilis, sweet corn, caramelized onion and cheeses, baked and served with tortilla chips.  
**Add Chorizo \$9.95**  
*Pair with Château La Berriere Muscadet or Surly Hell*

Redhead Creamery Cheese Curds	6.95
-------------------------------	------

Served with local honey.

## Small Plates

Korean Meatballs	3.00 each
------------------	-----------

Gingery beef and scallion meatballs with tamarind-ginger sauce and Sriracha aioli served in lettuce cups. Two meatballs per order.  
*Pair with Dr. Loosen Dry Riesling*

Kyoto Style Shrimp Pancakes	2.00 each
-----------------------------	-----------

Shrimp, cabbage and scallion pancakes served with sesame aioli.  
*Pair with Sixpoint Sweet Action*

Walleye, Shrimp, Grilled Vegetable, or Beef Tacos	4.00 each
---	-----------

Served on 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	5.50
------------------------	------

Mixed greens with champagne vinaigrette.

Campus Club Caesar	
Half Salad	5.50
Full Salad	8.00

Served with egg, red onion, croutons and house-made Caesar dressing.

Chicken Caesar	11.00
Thousand Hills Flat Iron Steak Caesar	11.50
Salmon Caesar	12.25

Salmon and Citrus Winter Salad	12.95
--------------------------------	-------

Mixed greens with seared wild salmon, oranges, pomegranate, carrot, and red cabbage, with champagne vinaigrette.

Steak and Warm Root Vegetable Salad	12.95
-------------------------------------	-------

Grilled MN flat iron steak over roasted beets, carrots, parsnips, and kale with caramelized onions and U of M blue cheese dressing.

<b>Vegetarian option</b>	10.95
--------------------------	-------

*Pair with Clown Shoes Chocolate Sombrero Stout*

## Burgers & Sandwiches

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**

Bahn Mi	11.95
---------	-------

Pork tenderloin, chicken liver mousse, pickled vegetables, cilantro and Sriracha aioli on baguette with chips.  
*Pair with Terra D'Oro Barbera*

Brat with Kraut	6.25
-----------------	------

Served on a pretzel roll.

Grilled Chicken & Bacon on Focaccia	11.25
-------------------------------------	-------

Served on house-made focaccia with Fischer Farms bacon, avocado mayo, swiss cheese, lettuce, tomato, and onion.  
*Pair with Lionheart Cider*

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

## Entrées

Fish and Chips	12.95
----------------	-------

Wild Alaskan Cod dipped in cornmeal batter, served with french fries, tartar sauce, and slaw.

Quinoa Bowl	
Chicken or Grilled Vegetables	12.95
Shrimp	14.95

Red quinoa, with mixed greens, broccoli, radishes, cabbage, carrots, champagne vinaigrette and your choice of chicken, shrimp or grilled vegetables.

Spinach and Wild Mushroom Ravioli with Seafood	
Small Order	8.95
Large Order	12.95

Baked with scallions, shrimp and parmesan cream.  
**Vegetarian with spinach and parmesan cream**  
Small Order 6.95 Large Order 10.95  
*Pair with Left Coast Pinot Gris*

Steak Frites	13.95
--------------	-------

Grilled MN flat iron steak with horseradish sauce, bistro fries and mixed greens.  
*Pair with Piatelli Cabernet Sauvignon*

**Ask your bartender about today's dessert specials!**

*Prices listed are for Campus Club members and their guests. If you are a current member, sponsored by a member, or using a department card, you will receive member pricing. If you are not sponsored by a Campus Club member, there is a 10% surcharge on food and beverage. Ask about membership today!*

## White

## Glass

## Bottle

Domaines Schlumberger 'Les Princes Abbés'  
*Pinot Blanc. Alsace, France*

8 35

Overstone  
*Sauvignon Blanc. Marlborough, New Zealand*

8 35

Painted Wolf 'The Den'  
*Chenin Blanc. South Africa*

9 40

Sea Glass  
*Chardonnay. Santa Barbara, California*

8 35

Villa Wolf  
*Pinot Gris. Germany*

9 40

Ercole 'Monferrato Bianco'  
*Italian White Blend. Piedmont, Italy*

8 35

## Red

Nabygelegen 'Scaramanga'  
*Red Blend, Wellington, South Africa*

9 40

Cloudfall  
*Pinot Noir. Monterey County, California*

9 40

Picos del Montgó  
*Tempranillo. Castile la Mancha, Spain*

8 35

Milou 'Rouge'  
*Syrah-Grenache Blend. Sommières, France*

8 35

Barone Fini  
*Merlot. Trentino, Italy*

8 35

MDZ  
*Malbec. Mendoza, Argentina*

8 35

Margarett's Vineyards  
*Cabernet Sauvignon. Mendocino, California*

8 35