University and Whist Club

Wilmington

DINNER MENU

STARTERS

FRENCH ONION SOUP 7

TRADITIONAL SNAPPER SOUP 8

MAINE LOBSTER BISQUE 13

SIX ATLANTIC OYSTERS ON HALF-SHELL 15
cucumber-ginger mignonette

LEEK-GOAT CHEESE TARTLET 10
relish of apple, shallot and tomato, truffle honey

CRAB & AVOCADO 16
layered, with roma tomato, thin cucumber, Dijon and dill sauce

ROASTED BEET SALAD 12
*red and gold beets on Belgian endive & frisee with red onion, toasted
hazelnuts, goat cheese, orange vinaigrette*

ONE DOZEN STEAMED LITTLE NECK CLAMS 16
with Spanish chorizo, garlic, white wine, tomato and basil

'BANG-BANG' SHRIMP 13
six piece, crisp fried shrimp in spicy chili-garlic sauce

CLASSIC CAESAR SALAD 7/10
*crisp romaine hearts with dressing of fresh white anchovy, garlic, lemon,
Reggiano parmesan and Dijon*

MIXED SEASON GREENS 5/8
mixed spring greens, cucumber, cherry tomatoes, shredded carrots

MAIN COURSE

DEEP SEA SCALLOPS 29
sweet seared scallops over lobster risotto with tarragon

DOVER SOLE A LA MEUNIERE   36
classic French sauté sizzled with lemon, parsley and brown butter

BOUILLABAISE   36
Lobster, shrimp, scallops, mussels, clams and sea bass in a saffron tomato broth with pernod, accompanied by garlic toast

BRAISED SHORT RIB 28
With sautéed greens and gorgonzola mashed potatoes

DUCK BREAST   25
crisp skinned, rosy slices with dried cherry zinfandel sauce

ORGANIC CHICKEN BREAST 22
peach glaze, roasted red bliss potatoes, haricot vert

USDA PRIME SIRLOIN STRIP STEAK   38
classic steak au poivre with black pepper crust, flavored in brandy with shallots, Dijon mustard, veal stock and cream

PREMIUM ANGUS BEEF TENDERLOIN
With mushroom demi-glace, curry-roasted cauliflower and rosemary roasted red bliss potatoes
six ounce 31 ~ eight ounce 35

SEVEN OUNCE JUMBO LUMP CRAB CAKE 26
fine herb vin blanc, basmati rice and vegetable
sautéed or broiled

GRILLED VEGETABLES AND ROASTED TOMATO 15
with balsamic reduction and pesto