

UNITED CLUB



TABLE #1

**LEMON POACHED
SHRIMP COCKTAIL** V Avo
horseradish cocktail sauce,
tabasco, lemon.

**SMOKED SALMON
SPREAD**
lemon, capers, shallot, pars-
ley, crackers, lavosh.

**LOADED STEAKHOUSE
CHILI BAR**
tortilla strips, cheddar
cheese, diced onions, sour
cream, pickled jalapeños.

TABLE #2

BEET & FETA SALAD V Avo
baby greens, roasted beets,
radicchio, shaved carrot,
crumbled feta cheese,
balsamic vinaigrette.

**PICKLED VEGETABLE
PLATTER** V P Avo
carrot, cucumber,
cauliflower, radish, olives.

**FLORENTINE
BREAKFAST STRUDEL** V
eggs, feta cheese, spinach,
tomato, puff pastry.

CARVERY TABLE

**PARMESAN GARLIC
BROCCOLI** V Avo
parsley, red pepper.

**ASSORTED
BREAD ROLLS** V
whipped butter.

**BONE-IN
WHOLE HAM LEG**
pimento cheese, biscuits,
cranberry chutney,
mustard sauce.

**SALT CURED
STRIP STEAK**
house-made steak sauce,
béarnaise sauce,
horseradish crema.

BRUNCH TABLE

BREAKFAST PASTRIES

fine pastries,
local donuts.

CHICKEN & WAFFLES

whipped cream, warm
maple syrup, hot sauces.

POTATO GRATIN V AVG

sliced potato, parmesan
and gruyère cheeses,
heavy cream.

PASTRAMI HASH AVG

yukon gold potatoes,
chopped pastrami,
onion, bell peppers.

MUSHROOM & GOAT

CHEESE FRITATTA V AVG
roasted crimin, portobello
and shiitake mushrooms,
goat cheese, fresh basil.

APPLEWOOD SMOKED BACON AVG

PORK SAUSAGE LINKS AVG

FAN FAVORITES

VIENNA BEEF CHICAGO DOGS

onions, tomato wedge, green relish,
sport peppers, pickle spear,
yellow mustard, celery salt.

DESSERTS

GOURMET COOKIES

chocolate chip, sugar,
oatmeal raisin.

BROWNIES & BARS

chef's selection
of dessert bars.

FRESH FRUIT

ASSORTMENT V2 AVG
seasonal fresh fruits
& berries.

SIGNATURE ITEM

mini gingerbread and
chocolate peppermint
cake squares

V Vegetarian V2 Vegan AVG Avoiding Gluten

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