



UCC DINNER MENU

APPETIZERS

JUMBO SHRIMP COCKTAIL 10

Poached to order, Woeber's horseradish cocktail sauce, lemon

CRAB DIP & FRESH FRIED TORTILLA CHIPS 7

SHRIMP-N-GRITS 7.5 WILD MUSHROOM TOAST 6

FRIED ARTICHOKE HEARTS WITH LEMON AIOLI 6

ASSORTED BREAD BASKET 3

Accompanied by sweet butter, organic strawberry or local jam

SALADS

Scratch made dressings: Local 'Honey Boy' Lavender Vinaigrette, Real Buttermilk Ranch, Balsamic, Gorgonzola, Classic Red Roquefort, Extra Virgin Olive Oil and Red Wine Vinegar, Greek

Add: Grilled Chicken + 4 Grilled Shrimp +7 Grilled Salmon +Market Price Mini Crab Cakes +8

UCC CLUB SALAD

Local greens, spinach, romaine, crumbled goat cheese, roasted almonds, dried cranberries, heirloom cherry tomatoes, seedless grapes with local "Honey Boy" honey lavender vinaigrette 7.50

CAESAR SALAD

Romaine hearts, parmesan cheese, torn croutons, creamy Caesar dressing, anchovy (optional) 7

CHEF SALAD

Local greens, organic baby spinach, romaine, turkey, ham, local farm egg, heirloom tomato, shredded Swiss & cheddar cheese 11

GREEK SALAD

Kalamata olives, pepperoncini, Feta cheese, tomato, red onion, with Greek Dressing 7

ENTRÉES

IBERIAN CHICKEN

All natural antibiotic free chicken, castelvetro olives, goat cheese, garbanzo beans, orange, marcona almonds served with sweet potato mash

17

FRESH WATER FARMS TROUT

Corn-dusted and pan-fired with a crab, corn, asparagus ragu on rice pilaf with almonds & cranberries

FILET

Center Cut 6 oz. with béarnaise butter, fleur de sel, cracked black pepper

29

Add sautéed cremini & shitake mushrooms +3

CAST IRON PORK CHOP

Porterhouse cut/10 oz.

Seasonal chutney, carrot mashed potatoes with fresh thyme 19

SHRIMP - N – GRITS

Wild caught, sustainable chemical free red shrimp, roma tomatoes, wild mushrooms & chicken demi

19

SIGNATURE SALMON

Fresh from Canada's Bay of Fundy, couscous, cucumber, chickpea & olive salad, micro herbs from Old Souls Farms

Market Price

CRAB CAKE DINNER 22

OHIO CITY PASTA ≈ CHEESE RAVIOLI

Fresh marinara, olive oil, parmesan reggiano, toasted sourdough garlic bread

All entrees are served with your choice of salad, vegetable and starch: baked or twice baked potato, sweet potato mash, fresh shoestring fries, creamy polenta, carrot mashed potatoes with fresh thyme