

**USC** *University Club*

**Lunch**



# **USC** University Club

## Daily Luncheon Specials

Available from 11:30 - 2:00 Weekdays

### Wednesday, November 25, 2009

#### **On the Buffet**

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Cold Buffet . . . . 9.95 ~ Full Buffet . . . .11.95

Yucatan Style Chicken Lime Soup

Vegetarian Vegetable Chili Soup\*

Dry Brined Roast Turkey with Giblet Gravy and Chestnut Apple Stuffing

Pork Chili Colorado Served with Rice and Beans

Vegetarian Burrito with Brown Rice, Black Beans and Tofu\*

#### **Fresh Fish**

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Seared Ahi Tuna with Lemon Infused Oil Drizzle . . . . . 15.95

*Parmesan Potatoes and Sauteed Spinach*

#### **Omelette**

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Bacon, Avocado and Cheddar Cheese\* . . . . . 11.25

*French Fries or Fresh Fruit*

#### **Quiche du Jour**

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Mushroom and Leek\* . . . . . 9.25

*Mixed Field Greens Salad, Your Choice of Dressing*

#### **The Other Half**

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Half of a Chicken Salad Sandwich with Apples and Walnuts on Whole Wheat . . . 9.25

*A Cup of Soup and a Small Mixed Greens Salad*

#### **Brown Bag Specials (To Go Orders Only Please - Limit 6 per Order)**

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Salad ~ Caesar Salad with Blackened Salmon . . . . . 5.95

Sandwich ~ Smoked Ham and Swiss Cheese on Rye . . . . . 5.95

Soup and Salad ~ A Cup of Soup of the Day and a Mixed Greens Salad . . . . . 6.25

*Both Come with Your Choice of Beverage and Dessert*



\*Indicates Vegetarian Option

# Appetizers



Basket of House Made Spicy Potato Chips .....	3.25
Hummus, Fresh Pita and Fattoush Salad .....	4.95
Cheese Quesadilla* .....	5.25
<i>Black Beans, Chicken or Shrimp, add .50 each</i>	
Deep Fried Calamari .....	6.95
<i>Lemon Aioli and Spicy Cocktail Sauce</i>	
Chicken Mole Tamale with 2 Sauces .....	6.50
<i>Roast Corn Garlic Sauce and Cumin Black Bean Sauce</i>	
Potato Crusted Crab Cake .....	6.50
<i>Smoked Chile Cream</i>	

# Soups and Salads



Soup of the Day .....	3.95 / 4.95
Gazpacho .....	3.95 / 4.95
Tortilla Soup .....	3.95 / 4.95
Mixed Baby Field Greens with Spiced Walnuts and Gorgonzola* ...	6.95 / 9.25
<i>Balsamic Vinaigrette</i>	
Arugula Salad with Pea Sprouts and Broiled Seasonal Fruit* .....	7.25 / 10.25
<i>Peppered Almonds, Balsamic Braised Red Onions and Gorgonzola</i>	
Butter Lettuce, Grapefruit, Crispy Hearts of Palm, Cashews and Feta	7.25 / 10.25
<i>Honey Sherry Vinaigrette</i>	
Caesar .....	7.25 / 10.25
Mandarin Chicken Salad with Peanut Dressing .....	9.25 / 12.25
Cobb .....	9.25 / 12.25
Grilled Salmon Salad with Roast Butternut Squash and Chevre ...	9.50 / 12.50
<i>Maple Vanilla Vinaigrette</i>	

Black Napkins  
Available  
Upon Request

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### Salad Add-ons:

Grilled Chicken Breast .....	add 2.50
Barbecued Tofu .....	add 2.00
Grilled Skirt Steak .....	add 3.50
Grilled Shrimp .....	add 4.50
Shrimp and Steak Combination .....	add 4.50

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\*Denotes  
Vegetarian  
Option

# Sandwiches and Burgers



Fontina Cheese, Artichoke and Wild Mushroom Panini on 5 Grain Bread*	8.95
Black Bean Hummus and Avocado with Chipotle Aioli on Whole Wheat*	9.50
Grilled Boca Burger with Melted Brie on a 5 Grain Bun*	9.25
Hamburger (100% Ground Chuck) Served on an Onion Bun	9.25
Turkey Portobelo Burger with Garlic Aioli on a Toasted Bun	9.95
Pork and Chorizo Burger with Onions, Peppers and Jack Cheese	10.95
Smoked Gouda and Roast Chicken Panini on Focaccia	10.25
Fresh Roast Turkey on Whole Wheat with Fresh Cranberry Sauce	10.25
Tuscan Grilled Chicken Sandwich with Pesto Mayonnaise on Ciabatta	10.25
Clubhouse with Fresh Roast Turkey Breast and Applewood Smoked Bacon	10.25

*On Whole Wheat or White Toast*

Tuna Melt with Fresh Roast Albacore Tuna and Swiss Cheese on Corn Rye	10.50
Sliced Grilled Tri Tip with Pickled Red Onions on an Onion Bun	11.50
Seared Rare Ahi Tuna with Pickled Ginger on a Brioche Bun	13.95

*Cheese, Mushrooms, Bacon, Guacamole or Grilled Onions add .50 each  
All sandwiches served with your choice of french fries, sweet potato fries  
rosemary fries, house-made potato chips or fresh fruit*

# Everything Else



Rosemary Skewered Salmon with Wild Rice	10.95
Potato Crusted Crab Cakes with Frisée Salad and Sweet Potato Fries	15.95
Seared Rare Ahi Tuna with a Citrus Ponzu and Avocado Salsa	18.95
Chicken Enchiladas Verdes Served with Rice and Beans	12.95
Citrus Marinated Chicken Kabob Served with Saffron Basmati Rice	13.50
Brick Pressed Grilled Half Chicken with Lemon, Garlic and Herbs	14.25
Penne Pasta alla Puttanesca with Spicy Chicken Sausage	13.50
Whole Wheat Spaghetti, Roast Tomato Sauce, Grilled Vegetables and Basil	12.50
Grilled Marinated Hanger Steak with Rosemary Garlic Fries	14.50

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A 25% Service Charge will be added to all parties not accompanied or arranged by a University Club member.

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# D I N N E R

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## Starters

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**Cheese Quesadilla\* 6.25**

*With Black Beans, Chicken or Shrimp, add .50 each*

**French Fried Calamari 7.95**

**Rosemary Garlic Fries\* 5.50**

**Potato Crusted Crab Cake 7.95**

*Smoked Chile Cream*

**3 Cheese Stuffed Poblano Chile 7.95**

*Walnut Cream and Guacamole*

**Soup du Jour, Cup or Bowl, 3.95 / 4.75**

**Mixed Baby Field Greens\* 7.25**

*Gorgonzola Cheese, Spiced Walnuts and a Balsamic Vinaigrette*

**Caesar Salad 7.25**

*Homemade Croutons and Grana Padano Parmesan*

**Wedges of Iceberg Lettuce\* 7.25**

*with Crumbled Blue Cheese and Tomato Concassé*

**Beet and Spinach Salad \* 8.25**

*Goat Cheese, Caramelized Pecans, Roast Shallot  
Honey Balsamic Vinaigrette*

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Any Salad with Grilled Chicken Breast Add 2.50,  
Barbecued Tofu Add 2.00, Grilled Skirt Steak Add 3.50,  
Grilled Shrimp Add 4.50, or Shrimp and Steak Combination Add 4.50

Add a Cup of Soup, Small Mixed Greens Or Caesar Salad  
to Any Entree Only 3.50

\*Indicates Vegetarian Option.

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The Restaurant at the USC University Club  
645 West Exposition Blvd., Los Angeles, CA 90089-1161  
213.740.2030 ☎ universityclub.usc.edu ☎ fax 213.740.1890

## Entrees

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**Chef 's Daily Selection of Fresh Fish A.Q.**

**Chef's Daily Pasta A.Q.**

**Hamburger on a Toasted Bun 10.25**

*100% Fresh Ground Chuck (Vegetarian Boca Burger Available Upon Request)  
(Cheese, Mushrooms, Bacon, Guacamole or Grilled Onions add .50 each)*

**Tuscan Chicken Sandwich 11.25**

*Grilled Chicken Breast, Pesto Mayonnaise on Ciabatta*

**Roasted Seasonal Vegetable Shepherd's Pie\* 12.95**

*With Tea Smoked Tomatoes, Fresh Herbs and Topped with Mashed Potatoes*

**Cobb Salad 13.25**

*The Classic Salad with Your Choice of Dressing*

**Enchiladas Verdes with Chicken and Spinach 13.95**

*Served with Rice and Beans*

**Meatloaf 14.50**

*Served with Mashed Potatoes and Braised Greens*

**Grilled Free Range Chicken Breast al Chiltepín 13.95**

*Slightly Spicy, Served with Black Beans and Mexican Rice*

**Roast Half Chicken with Rosemary and Garlic 15.25**

*Served with Mashed Potatoes*

**Potato Crusted Crab Cakes 16.95**

*With a a Frisée Salad and Sweet Potato Fries*

**Pan Seared Salmon with a Dill Beurre Blanc 16.95**

*Served on a Bed of Wild Rice*

**Grilled Marinated Hanger Steak 15.50**

*Rosemary Garlic Fries*

**Seared Rare Ahi Tuna 19.50**

*Citrus Ponzu, Avocado Salsa*

Black napkins available upon request.

\*Indicates Vegetarian Option.

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## D E S S E R T

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Pumpkin Cheesecake . . . . .	5.75
<i>A Seasonal Specialty!</i>	
Pecan Pie . . . . .	5.50
Chocolate Sin Cake . . . . .	5.95
Pistachio Lime Tart . . . . .	5.50
Bowl of Fresh Seasonal Berries . . . . .	5.95
<i>With Crème Anglaise</i>	
Angel Food Cake with Fresh Berries . . . . .	5.75
Caramelized Banana Hot Fudge Sundae . . . . .	5.95
<i>Three Ice Creams</i>	
White Mocha Crème Brûlée with Biscotti . . . . .	5.95
Apple Dumpling à la Mode . . . . .	6.50
Pecan Bon Bons with Caramel . . . . .	5.50
Hägen Dazs Ice Cream . . . . .	4.95
<i>Vanilla, Chocolate, or Strawberry</i>	
Raspberry Hägen Dazs Sorbet . . . . .	4.95
Coffee . . . . .	2.95
Hot Tea . . . . .	3.00
Espresso . . . . .	3.15
Cappuccino . . . . .	3.50
Caffé Latte . . . . .	3.50
Caffé Mocha . . . . .	3.50
Drambuie . . . . .	5.95
Bénédictine . . . . .	5.95
B & B . . . . .	5.95
Sambuca Romana . . . . .	6.50
Grand Marnier . . . . .	6.50
DeLaForce Tawny Port, 10 Year Old . . . . .	5.75
Ficklin Vineyards California Port . . . . .	6.50
Croft 2000 Vintage Port . . . . .	6.50
Dow's 1994 Vintage Port . . . . .	6.50
Korbell Brandy . . . . .	5.95
Martel V.S. Cognac . . . . .	7.00
Hennessy V.S. Cognac . . . . .	7.00
François Perot X.O. Cognac, 25 Years . . . . .	8.25
Héritage François Perot Cognac, 50 Years . . . . .	16.00

# By The Glass

**Chardonnay:**

Copperidge, California	4.95
Silver Ridge 2007, California	4.95
Ruffino Libaio 2006, Toscana	6.95
Greg Norman 2007, Santa Barbara County	7.75

**Other Whites:**

Mondavi White Zinfandel 2006, California	4.50
Raymond <i>P.R.</i> Sauvignon Blanc 2006, Napa	5.50
Ironstone "Obsession" Symphony, 2006	5.95

**Cabernet Sauvignon:**

Copperidge, California	4.95
Napa Landing 2004, Napa Valley	5.00
Coastal Ridge 2005, California	5.50
Estancia 2005, Paso Robles	7.25

**Other Reds:**

Moreau Rouge, France	4.95
Silver Ridge Merlot 2006, California	5.00
Mondavi <i>Woodbridge</i> Merlot 2004, California	5.50

**Beers:**

Budweiser	4.50
Miller Genuine Draft and Draft Lite	4.50
Amstel Light	4.50
Samuel Adams	4.50
Sierra Nevada Pale Ale	4.95
Corona	4.95
Pacifico Clara	4.95
Heineken	4.95
Anchor Steam Porter	4.95

**&:**

Iced Tea	2.65
Iced Green Tea with Mint	2.65
Fresh Lemonade	2.95
Fresh Raspberry Lemonade	2.95
Perrier	3.50/5.50
Crystal Geyser Sparkling Water	3.15
Solé Mineral Water	3.15/5.95
Martinelli's Sparkling Cider	2.95
Coke, Diet Coke, Sprite, Barq's Root Beer	2.65
Fresh Orange or Grapefruit	3.25/5.75
Cranberry or Apple Juice	3.25/5.75
Coffee / Tea	2.95
Sharp's Non-Alcoholic Beer	4.50
St. Pauli Girl Non-Alcoholic	4.75

# Wines

## Sparkling:

Domain Ste. Michelle <i>Blanc de Blanc</i> NV, Columbia Valley .....	24.00
Rotari Riserva <i>Brut</i> 2002, Italy .....	27.00
Deutz <i>Brut</i> NV, France .....	35.00

## Chardonnay:

Napa Landing 2005, Napa Valley .....	19.00
Simi 2001, Sonoma .....	22.50
Greg Norman 2007, Santa Barbara County .....	23.50
Kendal Jackson <i>Vintner's Reserve</i> 2006, California .....	26.00
Ruffino Libao 2006, Toscana .....	24.00
Fetzer <i>Valley Oaks</i> , 2005 North Coast .....	24.00
Jekel 2006, Monterey .....	28.00
Stag's Leap 2006, Napa .....	29.00
Raymond <i>Private Reserve</i> 2003, Napa .....	28.00
Beaulieu 2006, Coastal .....	28.00
Presidio 2005, Santa Barbara County .....	30.00
Mondavi 2005, Napa .....	31.00
Melville <i>Estate</i> 2005, Santa Rita Hills .....	33.00

## Other Whites:

Robert Mondavi <i>Woodbridge</i> White Zinfandel 2006, California .....	16.00
Merry Edwards Sauvignon Blanc 2002, Russian River Valley .....	375 ml 15.00
Ironstone Vineyards "Obsession" Symphony 2006, California .....	18.00
Raymond <i>Private Reserve</i> Sauvignon Blanc 2006, Napa .....	20.00
Columbia Winery Gewürztraminer 2005, Columbia Valley .....	19.00
Kenwood Sauvignon Blanc 2006, Napa .....	21.00
Scarlatta Pinot Grigio 2005, Italy .....	22.00
Melville <i>Estate - Verna's</i> Viognier, 2005 .....	33.00

## Cabernet Sauvignon:

Coastal Ridge 2005, California .....	19.50
Napa Landing 2004, Napa Valley .....	20.00
Kendall-Jackson <i>Vintner's Reserve</i> 2005, California .....	23.00
Jekel 2003, Monterey .....	22.00
Beaulieu <i>Rutherford</i> , 2004, Napa .....	25.00
Estancia 2005, Paso Robles .....	26.00
Turning Leaf 2002, California .....	26.00
Raymond <i>Private Reserve</i> 2003, Napa .....	28.00
Fetzer <i>Barrel Select</i> 1999, California .....	32.00
Simi 2000, Alexander Valley .....	34.00
Meridian 1994, California .....	37.00
Robert Mondavi 2004, Napa .....	46.00

## Merlot:

Mondavi <i>Woodbridge</i> 2006, California .....	19.00
Napa Landing 2005, Napa Valley .....	20.00
Fetzer <i>Eagle Peak</i> 2001, Sonoma County .....	20.00
Kendal Jackson <i>Vintner's Reserve</i> 2003, California .....	29.00
Clos du Bois 2004, Sonoma County .....	30.00
Raymond Private Reserve 2002, Napa .....	40.00

## Other Reds:

Moreau Rouge NV, France .....	18.00
Gallo <i>Barelli Creek</i> Zinfandel, 1996 .....	22.00
Robert Mondavi Pinot Noir 2006, PR .....	30.50
Camelot Syrah 2002, California .....	34.00
Merry Edwards Pinot Noir 2005, Russian River Valley .....	37.00
Merry Edwards Pinot Noir 2006, Russian River Valley .....	375 ml 19.00
Ridge <i>York Creek</i> Zinfandel, 2003, Napa Valley .....	40.00