



Starters

- Weekly Bruschetta** \$ 8
Chef's Choice of Seasonal Ingredients
- Shrimp Scampi** \$ 8
Shrimp / Garlic / Butter / White Wine / Herbs
Grilled Baguette
- Beef & Boursin Sliders (3)** \$ 9
Sliced Beef / Onion / Mushroom / Boursin
- Graziano Sausage & Peppers** \$ 10
Graziano Italian and Andouille Sausages
Roasted Peppers / Onions / Marinara / Mozzarella
Grilled Baguette / Fry Bread
- Seared Mushrooms** \$ 10
Mushrooms / Madeira / Cream / Poached Egg
Grilled Baguette
- Mozzarella Sticks (6)** \$ 10
Hand Breaded Mozzarella / Zesty Marinara

Salads

- Caesar** \$ 8
Mixed Greens / Aged Asiago / Tomato / Red Onion / Croutons

- UGCC Signature** \$ 10
Mixed Greens / Fried Golden Potatoes / Over Easy Egg
Red Onion / Candied Nuts / Feta / Sweet Potato Crisps

- Chicken Bacon Ranch** \$ 12
Mixed Greens / Chicken Tenders / Bacon / Shredded Cheese
Tomato / Ranch or Sub Dressing

****Additional Protein:** Chicken \$ 4 / Shrimp \$ 5 / Salmon \$ 6

Dressings: House Creamy Parmesan / Ranch / Italian / Bleu Cheese
Raspberry Vinaigrette / Poppy Seed / Prosecco Vinaigrette



Sandwiches

- Cajun Chicken** \$ 12
Honey Goat Cheese / Garlic Aioli / Bacon / Arugula
Brioche Bun
- Pastrami Reuben** \$ 12
Pastrami / Cajun Sauerkraut / Horseradish Aioli
Marbled Rye
- Graziano Grinder** \$ 10
Graziano Italian Sausage / Marinara / Fresh Mozzarella
Basil / Toasted Filone
- *8 oz. Burger** \$ 10
Lettuce / Tomato / Onion / Pickle / Brioche Bun
Additional Toppings: \$ 1 Each – Cheese / Jalapenos / Bacon
Mushrooms / Onions / Peppers / Egg / Avocado

- *High Life Steak Sandwich** \$ 28
8 oz. Top Sirloin / Duck Fat Toasted Hoagie / Asiago Cheese Crisp
Melted Swiss / Garlic Chili Aioli / Arugula / Dijon Jus

Sides: Fries / Sweet Fries / Oven Roasted Cauliflower / Grilled Asparagus / Fried Brussel Sprouts
Oven Roasted Broccoli / Cottage Cheese / Side Salad

*Add Cajun to any protein for an additional \$1

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Pastas

Andouille & Chicken	\$ 18	Cavatelli Alfredo	\$ 12
Andouille / Chicken / Onions / Roasted Peppers Cajun Cream / Fresh Herbs		Garlic Alfredo Cream / Asiago / Fresh Herbs *Additional Protein: Chicken \$ 4 / Shrimp \$ 5 / Salmon \$ 6	
Orzo Shrimp Arrabbiata	\$ 20	Beef Stroganoff	\$ 20
Grilled Shrimp / Onion / Roasted Peppers Red Sauce / Orzo / Fresh Herbs		Beef Tenderloin / Mushrooms / Onion / Fresh Herbs Stroganoff Cream	

Entrees

Available starting at 5:00 PM or upon special request

*Steak Diane	\$ 28	*12 oz. Grilled Ribeye	\$ 26
8 oz. Top Sirloin / Mushroom / Onion Dijon Brandy Sauce / Grilled Asparagus Buttermilk Mashed Potatoes		Finished in Brown Butter / Served Ala Carte Sides Additional	
Chicken Madeira	\$ 18	*Grilled Salmon	\$ 24
Mushrooms / Madeira Cream / Herbs Mashed Potatoes / Fried Brussels Sprouts		8 oz. Filet / Edamame & Sweet Corn Succotash Roasted Golden Potatoes / Lemon Brown Butter	

Kids Menu

All Kids Meals Served With Fries Unless Substituted

Chicken Strips \$ 6 4 oz. Burger \$ 7 Corn Dogs \$ 6

Desserts

All Desserts Topped With House Made Orange Whipped Cream

Chocolate Budino \$ 5 Brûléed Salted Carmel Crumb \$ 6 Warm Brown Butter Cake \$ 7

Chef's Cheesecake Trifle \$ 6

See Server For Current Selection

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