



## Starters

**Chips and Dip** \$ 5  
House Fried Potato Chips / Chipotle Lime Spread

**Weekly Bruschetta** \$ 8  
Chef's Choice of Seasonal Ingredients

**Graziano Sausage & Peppers** \$ 10  
Graziano Italian and Andouille Sausage  
Roasted Peppers / Onions / Marinara  
Fresh Mozzarella / Grilled Baguette / Fried Pita

**Seared Mushrooms** \$ 10  
Mushrooms / Madeira / Cream / Poached Egg  
Grilled Baguette

**Mozzarella Sticks (6)** \$ 10  
Hand Breaded Mozzarella / Zesty Marinara

**Shrimp Scampi** \$ 12  
Shrimp / Garlic / Butter / White Wine / Herbs  
Grilled Baguette

**Beef & Boursin Sliders (3)** \$ 12  
Sliced Beef / Onion / Mushroom / Boursin

**Smoked Salmon Cakes (2)** \$ 12  
Smoked Salmon / Lemon Arugula Salad  
House Remoulade

**Loaded Fries** \$ 12  
*Choice of Smoked Verde Pork or Chicken*  
Crispy Fries / House Cheese Sauce / Avocado  
Chipotle Cream / Pickled Jalapenos / Cilantro

**Wings by the Pound** \$ 18  
Chili Lime Smoked Wings / House Hot Sauce

## Salads

**Caesar\*\*** \$ 8  
Romaine / 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 Substitute

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

**Dressings:** Bleu Cheese / French / Italian / Ranch  
Prosecco Vinaigrette / Balsamic Vinaigrette  
Creamy Parmesan

\*Bold denotes that the dressing is made in house\*

**Soup of the Week** Cup \$ 4 | Bowl \$ 7



## Flat Breads

*No substitutions*

**Sausage and Mushroom** \$ 12  
Graziano Sausage / Marinara / Boursin  
Roasted Mushrooms / Melted Cheese

**Chicken Taco** \$ 12  
House Cheese Sauce / Smoked Pulled Chicken  
Chihuahua Cheese / Avocado / Chipotle Cream  
Cilantro / Crispy Tortilla Strips

\*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



## Sandwiches

<b>Graziano Grinder</b>	<b>\$ 10</b>	<b>Cajun Chicken</b>	<b>\$ 12</b>
Graziano Italian Sausage / Marinara Fresh Mozzarella / Basil / Toasted Filone		Honey Goat Cheese / Garlic Aioli / Bacon / Arugula Brioche Bun	
<b>8 oz. Burger<sup>†</sup></b>	<b>\$ 10</b>	<b>Pastrami Reuben</b>	<b>\$ 12</b>
Lettuce / Tomato / Onion / Pickle / Brioche Bun <b>Additional Toppings:</b> \$ 1 Each – Cheese / Jalapenos / Egg Bacon / Mushrooms / Onions / Peppers / Avocado		Pastrami / Cajun Sauerkraut / Horseradish Aioli Marbled Rye / Melted Swiss	
<b>Verde Pork</b>	<b>\$ 10</b>	<b>High Life Steak Sandwich<sup>†</sup></b>	<b>\$ 28</b>
Avocado / Pickled Red Onion / Chipotle Cream Brioche Bun		8 oz. Top Sirloin / Duck Fat Toasted Filone Asiago Cheese Crisp / Melted Swiss Garlic Chili Aioli / Arugula / Dijon Jus	

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

## Pastas

<b>Smoked Chicken in Vodka Sauce</b>	<b>\$ 20</b>	<b>Cavatelli Alfredo</b>	<b>\$ 14</b>
Smoked Chicken / Onions / Roasted Peppers Vodka Sauce / Penne / Asiago / Fresh Herbs		Garlic Alfredo Cream / Asiago / Fresh Herbs <b>**Additional Protein<sup>†</sup>:</b> Chicken \$ 4 / Shrimp \$ 5 Salmon \$ 6	
<b>Grilled Shrimp and Vegetables</b>	<b>\$ 24</b>	<b>Beef Stroganoff</b>	<b>\$ 22</b>
Cous Cous / Onion / Mushrooms / Roasted Peppers Brussels Sprout Slaw / Black Garlic / White Wine Asiago / Fresh Herbs		Top Sirloin / Mushrooms / Onion / Fresh Herbs Stroganoff Cream	

## Entrees

Available starting at 5:00 PM or upon special request

<b>Steak Diane<sup>†</sup></b>	<b>\$ 28</b>	<b>12 oz. Grilled Ribeye<sup>†</sup></b>	<b>\$ 26</b>
8 oz. Top Sirloin / Mushroom / Onion Dijon Brandy Sauce / Grilled Asparagus Buttermilk Mashed Potatoes		Finished in Brown Butter / Served Ala Carte <b>Sides Additional</b>	
<b>Chicken Madeira</b>	<b>\$ 18</b>	<b>Grilled Salmon<sup>†</sup></b>	<b>\$ 24</b>
Mushrooms / Madeira Cream / Herbs Buttermilk Mashed Potatoes Fried Brussels Sprouts		8 oz. Filet / Roasted Broccoli / Almonds Lemon Vinaigrette / Buttermilk Mashed Potatoes Beurre Blanc	

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