



Starters

House Tater Tots^V \$ 7

Served with Chipotle Lime Spread

Weekly Bruschetta \$ 8

Chef's Choice of Seasonal Ingredients

Artichoke Dip^{GF} \$ 10

Asiago / Fresh Herbs / House Fried Chips

Mozzarella Sticks (6) \$ 12

Hand Breaded Mozzarella / Zesty Marinara

Graziano Sausage & Egg Dip \$ 12

Graziano Italian Sausage / Poached Egg
Roasted Peppers / Onions / Marinara / Asiago
Grilled Baguette / Fry Bread

Beef & Boursin Sliders (3) \$ 12

Sliced Beef / Onion / Mushroom / Boursin

Shrimp Scampi \$ 14

Shrimp / Garlic / Butter / White Wine / Herbs
Grilled Baguette

Salads

House \$ 10

Mixed Greens / Aged Asiago / Tomato / Red Onion
Croutons

Chicken Bacon Ranch \$ 14

Mixed Greens / Chicken Tenders / Bacon / Shredded
Cheese / Tomato / Ranch or Sub Dressing

UGCC Signature \$ 15

Mixed Greens / Avocado / Bacon / Crispy Corn / Feta
Over Easy Egg / Fried Onion Strings

*Additional Protein: Chicken \$ 5 / Shrimp \$ 6 / Salmon \$ 8

Dressings: Creamy Parmesan / Ranch

Balsamic Vinaigrette / Prosecco Vinaigrette

Italian / French / Bleu Cheese

Bold Denotes that the dressing is made in house

Flatbreads

No Substitutions or Omissions

Italian \$ 12

Graziano Italian & Andouille Sausage
Marinara Boursin / Red Peppers
Mozzarella and Provolone Blend

Buffalo Chicken \$ 12

Buffalo Cream Sauce / Smoked Chicken
Pickled Carrots / Blue Cheese Dressing
Mozzarella and Provolone Blend

Smoked Salmon \$ 14

Smoked Salmon / Remoulade / Fresh Mozzarella
Arugula / Lemon Vinaigrette

V – Denotes Vegetarian **GF** – Denotes Gluten Free (We cannot guarantee any product is entirely GF or V)

* 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

GF All Sandwiches can be made Gluten Free (Besides the Breaded Tenderloin) by asking for No Bun

Breaded Pork Tenderloin \$ 12

House Breaded Tenderloin / Brioche Bun
*Ask for it Grilled at No Additional Cost

Graziano Grinder \$ 12

Graziano Italian Sausage / Marinara / Fresh Mozzarella
Basil / Toasted Filone

Pastrami Reuben \$ 12

Pastrami / Cajun Sauerkraut / Horseradish Aioli
Marbled Rye

8 oz. Burger † \$ 12

Lettuce / Tomato / Onion / Pickle / Brioche Bun

Additional Toppings:

\$ 1 Each – Cheese / Peppers / Jalapenos / Mushrooms
Onions

\$ 2 Each – Egg / Avocado / Bacon

Cajun Chicken \$ 14

Honey Goat Cheese / Garlic Aioli / Bacon / Arugula
Brioche Bun

Chicken Salad BLT \$ 12

House Made Chicken Salad / Bacon / Lettuce / Tomato / Swiss
Toasted Naan

Sides:

Battered French Fries / Sweet Potato Fries / Oven Roasted Cauliflower / Grilled Asparagus
Fried Brussel Sprouts / Oven Roasted Broccoli / Cottage Cheese / Side Salad

Pastas

Cavatelli Alfredo \$ 14

Cavatelli / Garlic Alfredo Cream / Asiago / Fresh Herbs

Cajun Shrimp and Andouille \$ 18

Cavatelli / Grilled Shrimp / Andouille / Cajun Cream
Garlic / Onion / Red Peppers / Fresh Herbs

*Additional Protein: Chicken \$ 5 / Shrimp \$ 6 / Salmon \$8

Burst Tomato and Squash ^V \$ 16

Farfalle / Heirloom Grape Tomatoes / Yellow Squash
Zucchini / Onion / Red Peppers / Garlic / Fresh Herbs

Beef Stroganoff \$ 22

Farfalle / Beef / Mushrooms / Onion
Stroganoff Cream / Fresh Herbs

Entrees

Available starting at 5:00 PM or upon special request

Chicken in Peppercorn Cream ^{GF} \$ 22

Bacon / Onion / Peppercorn Cream / Herbs
Buttermilk Mashed Potatoes / Green Beans

12 oz. Grilled Ribeye † ^{GF} \$ 26

Finished in Brown Butter / Served Ala Carte
Sides Additional

Grilled Salmon † ^{GF} \$ 24

Apple Cider Brussel Sprouts / Bacon / Feta
Buttermilk Mashed Potatoes / Lemon Vinaigrette

Black and Blue † \$ 32

8 oz. Blackened Top Sirloin / Blue Cheese Demi
Charred Broccoli / Sweet Potato Wedges

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