

BEECH ROOM DINNER MENU

Proudly featuring items made in-house with fresh ingredients right from the UC Garden!

~ Chef Hugo Ramirez & Chef Alfonso Hernandez ~

APPETIZERS

SOUP OF THE DAY 5.

Please ask your server for the daily soup special

SHRIMP SCAMPI 13.

Shrimp Sautéed in Garlic, Tomato, White Wine & Herbs

TUNA TARTARE 15.

Sesame Ginger Sauce, Avocado, Wasabi, Crispy Won Tons *G*

FLATBREAD SPECIAL AQ.

Please ask your server of the Chef's Special

PORK TACO PIBIL 12.

Two Tacos with Pickled Red Onion, Lettuce, Tomato & Spicy Salsa

HOMEMADE GNOCCHI DI GUSTARE 9.

Choice of Marinara, Alfredo or Pesto Sauce

TRUFFLE MUSHROOM FLATBREAD 14.

Shiitake Mushroom, Truffle Oil, Pesto, Parmesan & Mozzarella *V*

* Gluten Free Flatbread Available

SALADS

Add chicken \$4 Add shrimp \$5 Add salmon \$6

APPLE & MIXED GREENS SALAD 10.

With Pumpkin Seeds, Feta Cheese, Cranberries, Roasted Beets, Apple Cider Mustard Vinaigrette *G**V*

BABY KALE & ROASTED BUTTERNUT SQUASH SALAD 11.

With Goat Cheese, Pine Nuts, Red Onion, Black Radish, Citrus Honey Vinaigrette *G**V*

BEEF AND ARUGULA SALAD 11.

Dried Cranberries, Goat Cheese, Walnuts & Maple Vinaigrette *G**V*

CALAMARI SALAD 15.

Romaine, Napa & Red Cabbage, Carrots, Bell Peppers, Rice Noodles & Asian Sesame Dressing

UC COBB SALAD 13.

Romaine, Chicken, Bacon, Egg, Bleu Cheese, Cucumber, Cherry Tomato, Avocado, Yellow Corn, Sweet & Spicy Dressing *G*

ENTREES

SALMON BLT 16.

Served on a Ciabatta Roll with Caper Aioli with choice of Napa Slaw, Fries, Side Green Salad or Fresh Fruit

UC BURGER 13.

Grilled Kobe/Angus Beef Patty with American Cheese, UC Special Sauce, Pickles & Red Onions with choice of Napa Slaw, Fries, Side Green Salad or Fresh Fruit

LEMONGRASS & COCONUT VEGETABLES 13.

Eggplant, Carrot, Cilantro, Green Beans, Bell Pepper, Snow Peas, Leek & Mushrooms simmered in a Lemongrass & Coconut Sauce, served over Basmati Rice *G**V*

Add tofu \$3 Add chicken \$4 Add shrimp \$5 Add salmon \$6 Add Beef Strips \$5

ITALIAN STUFFED CHICKEN BREAST 18.

With Spinach, Parmesan Polenta Cake & Sage Sauce

SHRIMP FETTUCINE PASTA 16.

With Cherry Tomatoes, Shallots, White Wine, Garlic & Butterfish Stock

ITALIAN EGGPLANT ROLL UPS 16.

Stuffed with Mozzarella Cheese, Parmesan Cheese and Gluten-Free Spaghetti atop Marinara Sauce with Seasonal Vegetables *G**V*

PAN SEARED TOFU 13.

Pan seared, Crispy Tofu in Fragrant Mushroom Consommé with Bok Choy *G**V*

GRILLED FILLET OF SALMON 18.

Served with Leeks, Asparagus, Green Peas & Miso Apple Sauce *G*

PAN FRIED PETRALE SOLE 19.

Served with Vegetable Succotash & Red Bell Pepper Coulis

GRILLED LAMB CHOP 26.

With Mashed Potatoes, Sautéed Bacon & Brussels Sprouts, Rosemary Sauce & Mint Glaze *G*

FILLET OF BEEF 27.

Porcini Mushroom Dusted Fillet with Mashed Potatoes, Roasted Asparagus & Wild Mushroom Sauce

MARKET FISH AQ

Please ask your server for the catch of the day and the Chef's preparation

G - Gluten Free *V* - Vegetarian