

NC STATE UNIVERSITY CLUB DINNER MENU

APPETIZERS

SOUP DU JOUR

Fresh made soup, changed daily. **Bowl \$5**

HOUSE CHILI

Classic chili with beans. **Bowl \$7**

PICKLE CHIPS

Cornmeal dusted dill pickle disks fried golden brown and served with ranch dressing. **\$4**

BBQ CHICKEN NACHOS

Crispy corn tortillas, topped with black beans, diced tomatoes, smothered in melted jack & cheddar cheese, lettuce, jalapenos, with sides of sour cream, guacamole, & salsa. **\$13.50**

CHICKEN WINGS

Crispy fried jumbo wings, carrots & celery. Choice of ranch or blue cheese.

Sauce choices: Buffalo, Sweet BBQ, Carolina Gold BBQ, Parmesan Truffle, Gremolata Ranch, Asian Teriyaki, Carolina Reaper. Six- \$8 Dozen- \$16

TACO STUFFED AVOCADO

Fresh avocado half filled with fresh ground seasoned taco meat, topped with jack & cheddar cheese, Pico de Gallo, cilantro aioli drizzle. **\$10**

TOSSED CHICKEN TENDERS

Crispy chicken tenders tossed in your choice of sauce. Served with french fries.

Sauces: Buffalo, Sweet BBQ, Honey Sriracha, Asian Teriyaki. Three-\$6 Six-\$8 Dozen-\$14

BBQ BACON WRAPPED SHRIMP

Chipotle BBQ bacon wrapped shrimp served on a bed of cucumbr pepper relish. **\$11**

LOBSTER MAC & CHEESE

Anelletti pasta tossed in a creamy white cheddar sauce with Maine lobster and parmesan reggiano. **\$16**

PUMPKIN GNOCCHI & DUCK CONFIT

Sautéed pumpkin and potato gnocchi with duck confit, browned butter and fried sage. Served with sweet potato crisps drizzled with pumpkin seed oil. **\$11**

AHI TUNA POKE BOWL BITES

Crisp wonton shell filled with sushi rice, ahi tuna, avocado, scallions, sesame seeds and carrots. Served with dynamite sauce and a wasabi crema. **\$10**

SALADS

STRAWBERRY-PEAR ARUGULA SALAD

Fresh baby arugula, sliced pears and strawberries, toasted pistachios, crumbled goat cheese, red onions with a strawberry balsamic vinaigrette. **\$12**

THE CHOP CHOP

Chopped iceberg lettuce topped with tomatoes, red onion, pepperoncini, sunflower seeds, carrots, croutons, egg, grated cheese and a creamy basil ranch dressing. **\$11**

CAESAR

Chopped crisp romaine hearts, tossed in a creamy Caesar dressing, topped with garlic croutons, Reggiano parmesan cheese, and slow roasted tomatoes. **\$9**

BUTTERNUT SQUASH SALAD

Autumn spiced roasted butternut squash served over mesclun greens with sugared pecans, pomegranate seeds, crumbled Danish blue cheese, mini heirloom tomatoes, caramelized Bermuda onions and topped with a maple vinaigrette. **\$14**

MEXICAN TORTILLA BOWL SALAD

Mesclun mixed greens topped with roasted poblanos and corn, black beans, pico de gallo, avocado, jalapeno, cheddar-jack cheese, queso fresco, crispy tortillas with a cumin chimichuri lime vinaigrette. **\$11**

SALAD ENHANCEMENTS

Grilled Chicken Breast **\$7**

Jumbo Fried Shrimp **\$9**

Tuna Steak **\$8**

Jumbo Grilled Shrimp **\$9**

Grilled Atlantic Salmon **\$9**

Sautéed Scallops **\$12**

HANDHELDS

All handheld options come with your choice of side. Sides include: onion rings, french fries, coleslaw, sweet potato fries, sweet potato chips, fruit. Add a Side House Salad or Caesar salad for \$2.00

NCSU FRIED CHICKEN SANDWICH

Lightly pounded chicken marinated in Franks Red Hot and buttermilk, dredged in flour and fried golden brown. Topped with lettuce, tomato, onion, pickles and Texas Pete mayo on a buttered brioche kaiser. **\$12**

FRIED SCALLOP TACO TRIO

Calabash fried bay scallops in soft flour tortillas topped with a kiwi & strawberry pico, lettuce, guacamole, shredded pepper jack and queso fresco. **\$15**

PRETZEL CHEESEBURGER SLIDERS

Two 4oz patties with American cheese, leaf lettuce, and Roma tomatoes, served on mini Bavarian pretzel rolls. **\$13.50**

ROAST BEEF NAAN BREAD WRAP

Slow roasted top round beef, shaved thin, served in grilled Naan bread with a spicy blistered tomato relish, whole grain mustard sauce, sautéed mushrooms, caramelized onions, and melted asiago cheese. **\$14**

KOREAN BBQ AHI TUNA KAISER

Rare fire grilled ahi tuna steak on a buttered brioche kaiser with Korean BBQ sauce, leaf lettuce, sliced tomato, yellow pea shoots, crisp wontons, sesame seeds and a wakame seaweed salad. **\$15**

CERTIFIED ANGUS BEEF BURGER

Half-pound chuck brisket blend patty on a butter-toasted brioche roll with lettuce and tomato. **\$14**

\$0.50 Enhancements: Cheese, Caramelized Onions, Sautéed Mushrooms

\$1.00 Enhancements: Guacamole, Fried Egg

\$1.50 Enhancements: Chili, Pecan-Smoked Bacon

CREATE YOUR OWN MEAT OR SEAFOOD ENTREE

Choose a Protein:

Seafood can be prepared grilled, blackened, or pan seared.

Yellowfin Tuna **\$13** Atlantic Salmon **\$15**

Jumbo Shrimp **\$14** Jumbo Sea Scallops **\$17**

Chicken Breast **\$13** Filet Mignon **\$21**

NY Strip **\$20** Ribeye Steak **\$23**

Choose a Sauce:

Mushroom Demi Ligon Berry Jam

Sesame Ginger Glaze Creamy Horseradish

Balsamic Glaze Scampi Butter

Marsala Sauce Pesto

Add a Starch:

Mashed Potatoes **\$3** Sweet Potato Fries **\$3**

Loaded Baked Potato **\$4.5** French Fries **\$3**

Lyonnais Potatoes **\$4** Cavatappi Pasta **\$3**

Harvest Grains w/ Kale **\$5**

Add a Vegetable:

Steamed Broccoli **\$5** Grilled Asparagus **\$5**

Local Collard Greens **\$3**

Sautéed Spinach w/ Local Mushrooms **\$5**

Bacon Honey Fried Brussels Sprouts **\$5**

CREATE YOUR OWN PASTA ENTREE

Choose a Pasta:

Cavatappi Pasta **\$9** Fresh Pappardelle **\$11**

Capellini **\$12**

Choose a Sauce:

San Marzano Marinara

Alfredo

Fresh Pesto

Fra Diabolo

Add a Protein (optional):

Grilled Chicken **\$7** Sautéed Shrimp **\$9**

Sautéed Scallops **\$12** Grilled Salmon **\$9**

Add a Vegetable:

Sautéed Spinach w/ Local Mushrooms **\$5**

Roasted Tomatoes and Steamed Broccoli **\$7**

Primavera Vegetable Mix **\$5**



COMFORT CORNER

HOUSE SHRIMP-N-GRITS

Shrimp Sauteed with mushrooms, bacon, andouille sausage and Frank's Red Hot with cream. Served over white cheddar grits. \$12

CAJUN FLOUNDER

Cajun seared flounder topped with a crayfish lobster cream sauce served with steamed basmati rice and buttered broccolini. \$12

SAGE ROASTED TURKEY BREAST

Sliced slow roasted turkey served with mashed potatoes, stuffing, green beans, and turkey gravy. \$12

ROAST BEEF & GRAVY

Sliced slow roasted beef piled high on buttered Texas toast, smothered in brown gravy and served with mashed potatoes and broccolini. \$13

KIDS MENU

Chicken Tenders ^{GF}

3-piece breaded tenders served with
choice of side
\$5.50

Grilled Nathan's Hot Dog ^{GF}

Served with choice of side
\$4

Macaroni & Cheese ^{GF}

\$4

Grilled Chicken Plate ^{GF}

Served with steamed broccolini
\$6

Hamburger ^{GF}

4oz grilled beef patty with choice of side
\$5 Add cheese \$.50

5 Jumbo Fried Shrimp

Served with choice of side
\$9

Sides

French Fries
Sweet Potato Chips
Onion Rings
Sweet Potato Fries
Seasonal Fruit Salad
Celery Sticks with Peanut Butter
Carrot Sticks
Organic Apple Sauce



^{GF} = Available Gluten-Free Upon Request

Peanut Butter and Jelly ^{GF}

Creamy peanut butter and grape
jelly served with choice of side
\$5

Grilled Cheese ^{GF}

Sliced American Cheese on white or
wheat bread with choice of side
\$5

Amichetti with Cheese

Animal shaped cheese ravioli with
marinara and cheese.
\$7.00

Pizza

Cheese or pepperoni and choice of
side
\$6.50

Noodles with Parmesan Cheese ^{GF}

Choice of marinara or alfredo sauce
\$5

DRAFT BEERS

- Miller Lite
- Yuengling
- Four Rotating Craft Options

BEER FLIGHT

A 4oz sample of each of our four craft beers currently on tap. Selections rotate periodically. **\$6**

DOMESTIC BEERS

- Blue Moon
- Bud Light
- Coors Light
- Michelob Lager
- Michelob Ultra

IMPORTED BEERS

- Pacifico
- Stella Artois
- Fruih Kolshch
- Spaten Optimator Doppelbock

SPECIALTY BEERS

- Bold Rock IPA
 - St. Pauli Girl N.A.
 - New Belgium Glutiny Pale Ale
 - Stone Delicious IPA- G.F.
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DESSERTS

Apple & Almond Cream Tart

Warm apple and almond cream tartlet with a caramel drizzle and served with cinnamon ice cream. **\$8.50**

Salted Chocolate Caramel Tart

House-made caramel in a butter crusted tart shell, topped with sea salted chocolate ganache. Served on a pool of vanilla anglaise sauce. **\$6.50**

Petite Key Lime Pie

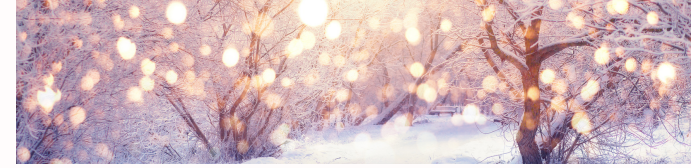
A mini key lime pie, mango drizzle, and sweet whipped cream. **\$5.50**

Chocolate Peanut Butter Cake

Layered chocolate cakes with a rich peanut butter icing, with a sweet whipped cream. **\$7.50**

Howling Cow Hot Fudge Sundae

NCSU vanilla ice cream topped with hot fudge, whipped cream, confetti sprinkles and a maraschino cherry. **\$5**
Add a brownie for \$1.50



BAR & DESSERT MENU

NC STATE
UNIVERSITY CLUB



CRAFT BEER LIST

GERMAN-STYLE PILSNER

PILS: ABV 5.2 4.5
Hardywood Brewing, Richmond VA

CAPT JACK: ABV 4.8 4.5
Olde Mecklenburg Brewery, Charlotte NC

AMERICAN PALE ALE

STONE RIPPER: ABV 5.7 5
Stone Brewing, San Diego CA

BELGIAN WHITE ALE

WHITE ZOMBIE: ABV 5.1 4.5
Catawba Brewing, Morganton NC

AMERICAN IPA

JUICINESS IPA: ABV 6.9 6
Sycamore Brewing, Charlotte NC

TWO HEARTED ALE: ABV 7 5.5
Bell's Brewery, Kalamazoo MI

PERNICIOUS: ABV 7.3 6
Wicked Weed Brewing, Asheville NC

AMBER ALE

GAELIC ALE: ABV 5.5 5
Highland Brewery, Asheville NC

BROWN ALE

BROWN BEAR BROWN ALE: ABV 5.2 4.5
Catawba Brewing, Morganton NC

PORTER

AMB PORTER: ABV 6 4.5
Appalachian Mountain Brewery, Boone NC

STOUT

BREAKFAST STOUT: ABV 8.3 6.75
Founders Brewing, Grand Rapids MI

RED WINE

SOFT BERRIES

Canyon Road 5.5 / 20
Pinot Noir- California

Ventana Vineyard 9.25 / 37
Pinot Noir- California

SMOOTH & FRUITY

Canyon Road 5.5 / 20
Merlot- California

Carletto 6.5 / 26
Montepulciano- Italy

Ferrandiere 8.00 / 32
Malbec- France

Cascina Ca'Gialla 9 / 36
Nebbiolo- Italy

RICH & ROBUST

Gran Appasso 7.5 / 30
Syrah, Cab. Sauv., Negroamaro- Italy

Tom Gore 6.5 / 26

Cabernet Sauvignon- California

Canyon Road 5.5 / 20
Cabernet Sauvignon- California

SPARKLING & ROSE

Avissi 12 (split)
Prosecco- Italy

Domaine Saint Rose La Via 10 / 38
Syrah, Grenache, Mourvedre- France

WHITE WINE

SWEET & FRUITY

J. Christopher 6.5 / 26
Riesling- Germany

CRISP & FRUITY

Twin Vines 6.5 / 26
Vinho Verde- Portugal

LIGHT & FRUITY

Canyon Road 5.5 / 20
Pinot Grigio- California

Carletto 6.5 / 26
Pinot Grigio- Italy

Ecaana 6.5 / 22
Pinot Grigio- Italy

Canyon Road 5.5 / 20
Sauvignon Blanc- California

Tablelands 9.50 / 38
Sauvignon Blanc- New Zealand

Sherwood Estate 11 / 41
Sauvignon Blanc- New Zealand

FULL & SMOOTH

Canyon Road 5.5 / 20
Chardonnay- California

Matchbook 6.5 / 26
Chardonnay- California

Sonoma Cutrer 12 / 48
Chardonnay- California

Paris Valley Road 9 / 34
Chardonnay- California