

# NC State University Club

## LUNCH MENU

### Lunch Buffet

Includes grab and go options, salads, soups and hot items. \$10/ Person

## APPETIZERS

**Soup Du Jour** \$5

**House Chili** \$7

### Lobster Mac & Cheese

Pasta tossed in a creamy white cheddar sauce with Main lobster and parmesan. \$16

### Pickle Chips

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

### Ahi Tuna Poke Bowl Bites

Crispy 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

Baby arugula with sliced pears and strawberries, pistachios, goat cheese, red onions and a strawberry balsamic vinaigrette. \$12

### The Chop Chop

Chopped iceberg lettuce with tomato, red opinion, pepperoncini, sunflower seeds, carrots, croutons, egg, cheese, and a creamy basil ranch dressing. \$11

### Caesar

Chopped romaine with garlic croutons, parmesan, roasted tomatoes and a creamy Caesar dressing. \$9

### Butternut Squash Salad

Mesclun greens topped with autumn spiced roasted butternut squash, sugared pecans, pomegranate seeds, blue cheese, mini heirloom tomatoes, caramelized onions and topped with a maple vinaigrette. \$14

### Mexican Tortilla Bowl

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

### Salad Enhancements

Grilled Chicken Breast \$7  
Jumbo Shrimp- *fried or grilled* \$9  
Tuna Steak \$8  
Grilled Atlantic Salmon \$9  
Sautéed Scallops \$12

## HANDHELDS

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

### NCSU Fried Chicken Sandwich

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

### Fried Scallop Taco Trio

Fried 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

### NCSU Triple Club Sandwich

Thinly sliced ham and turkey, swiss and cheddar cheese, lettuce, tomatoes, pecan-smoked bacon on your choice of toasted white, wheat, or sourdough marble rye bread. \$15

### Roast Beef Nann Bread Wrap

Slow roasted top round beef, shaved thin, served in grilled Naan bread with a spicy 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, lettuce, 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

#### Burger Enhancements:

\$0.50: Cheese, Caramelized Onions, Sautéed Mushrooms  
\$1.00: Guacamole, Fried Egg  
\$1.50: Chili, Pecan-Smoked Bacon



# KIDS MENU

## Chicken Tenders <sup>Ⓞ</sup>

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

## Grilled Nathan's Hot Dog <sup>Ⓞ</sup>

Served with choice of side  
\$4

## Macaroni & Cheese <sup>Ⓞ</sup>

\$4

## Grilled Chicken Plate <sup>Ⓞ</sup>

Served with steamed broccolini  
\$6

## Hamburger <sup>Ⓞ</sup>

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



## Peanut Butter and Jelly <sup>Ⓞ</sup>

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

## Grilled Cheese <sup>Ⓞ</sup>

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 <sup>Ⓞ</sup>

Choice of marinara or alfredo sauce  
\$5

<sup>Ⓞ</sup> = Available Gluten-Free Upon Request

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## 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

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### 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

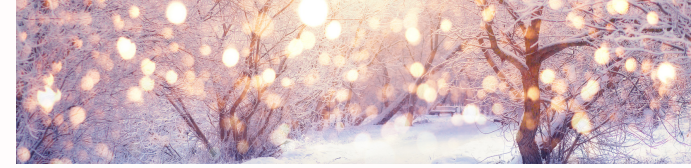
A mini key lime pie, mango drizzle, and sweet whipped cream. **\$5.50**

### 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*



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# BAR & DESSERT MENU

NC STATE  
UNIVERSITY CLUB

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# 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