



UBGCC

MONTHLY SPECIAL

order a la carte

or

three course dinner for \$42

SALAD

baby gem lettuces, compressed early strawberries, white balsamic, strawberry ginger vinaigrette, crumbled goat cheese, marcona almonds, pickled ramps - 11

ENTREE - SELECT ONE

BUTTER GLAZED HALIBUT
with grilled asparagus and rice pilaf - 27

SHORT RIB PAPPARDELLE
kalamata olives, roasted red pepper,
parmesan reggiano, gremolata, romesco
sauce - 27

SALMON OF THE MONTH
blackened king salmon, avocado mousse,
chili lime vinaigrette, jicama corn slaw - 27

DESSERT

vanilla yogurt panna cotta, lemon curd,
gelee, crumble and candied zest - 12

A 20% service charge has been added to your bill and will go to the house. Then, 100% of that charge is redistributed to our food and beverage staff to pay them a competitive wage throughout the year, even during slow periods. **It is not a tip.** Any tip you choose to leave will go directly to your server.

The health department would like to remind you that consuming raw or undercooked proteins may increase your risk of food borne illness.