

Lunch Menu

Monday – Friday 11:00 a.m. – 2:00 p.m.

www.theclubatlsu.com

Select Taste

Select two items from the options below for **12.95** or select three for **15.95**.

Options come with a fountain drink, iced tea or water. Dessert and additional beverages are separate.

Soup

Corn and Green Chile

Flavorful combination of plump corn kernels, jalapeños and mild green chilies simmered in a vegetarian velouté with southwestern spices.

Chicken and Andouille Gumbo

Dark roux-based chicken stock with melt-in-your-mouth roasted chicken and Cajun specialty Andouille sausage and fresh okra.

Vegetarian Chili

Pinto and light kidney beans simmered in a spicy, tomato vegetable broth with onions, bell peppers, carrots, garlic, cumin, ground pepper and cilantro.

Salads

Cobb Salad with Smoked Chicken

Traditional Cobb salad with farm-fresh eggs, bacon, diced tomato, purple onion and house-smoked chicken dressed with avocado ranch on iceberg lettuce.

Shrimp Caprese Napoleon

Fresh Roma tomatoes layered with basil and mozzarella and topped with boiled shrimp and a balsamic vinegar reduction

Blackened Chicken Caesar

House-made anchovy-based dressing drizzled over crisp romaine and blackened chicken strips with croutons, Romano cheese and pepperoncini.

Beverages

Coffee	1.45
Hot tea	1.45

Desserts

Red velvet crème brûlée	4.50
White chocolate bread pudding	4.50

Sandwiches

Half sandwich served with house-made chips

Pulled Pork Shoulder on Hawaiian Bread
Root beer-braised pork shoulder simmered fork-tender and capped with pickled onion and creamy cole slaw.

Shaved Prime Rib French Dip

Medium-rare roast beef shaved thin on a French baguette with grated fresh horseradish cream and rich au jus.

Grilled Fresh Vegetable Focaccia

An assortment of fresh veggies grilled, topped with sprouts and spread with arugula mayonnaise pesto.

Shrimp Po-boy

Large, fresh Gulf shrimp fried or grilled to order and dressed with lettuce, tomatoes and pickles; served on New Orleans-style French bread.

Small Plates

Alligator Queso

Ground alligator sausage, blackened and folded into a white jalapeño queso and served with tortilla chips.

Bistro Salmon

Herb-seared Atlantic salmon with capers and thin-sliced leeks marinated in a champagne vinaigrette over a risotto cake.

Margherita Pizza

House-made pizza dough topped with basil oil, fresh mozzarella cheese, sliced Roma tomatoes and thin-sliced onions.

Crawfish Etouffee

Local, fresh crawfish smothered in a rich roux-based gravy with jasmine rice and garnished with fried crawfish tails.

