



Appetizers

Antipasto	\$11.95	Black Bean Nachos	\$8.95
<i>A variety of local prosciutto, salami, hummus, fresh mozzarella, and roasted vegetables with lavosh</i>		<i>Our famous nachos loaded with pepper jack cheese, home made guacamole and Pico de Gallo</i>	
<i>Vegetarian</i>	\$9.95	<i>Add Chicken</i>	\$1.00
Pair with 3 Brooms Sauvignon Blanc		<i>Add MN raised grass-fed ground beef</i>	\$2.00
Patacones Supremos	\$10.95	Seafood Empanadas	\$7.95
<i>Six fried plantains with grilled shrimp, lemon aioli, cilantro and garnished with avocado</i>		<i>House made empanadas: crab, shrimp, cream cheese and jalapeño peppers. Served with Chimichurri</i>	
<i>Classico</i>	\$4.95	Pair with Rosenere Lambrusco	
Canadian Walleye Fingers	\$10.95	Pepperonata	\$6.95
<i>Walleye fingers coated with house made breading and served with zesty lemon aioli</i>		<i>Roman-style peppers sautéed with onion, garlic and white wine. With grilled bread and local chèvre</i>	
U of M Cheese Trio	\$9.95	Bahri Dates	\$6.95
<i>Hand picked selection of delicious cheeses from the U of M Dairy Store. Served with fresh fruit and bread</i>		<i>Organic Bahri dates stuffed with U of M blue cheese and gently warmed</i>	
		Bistro Fries	\$5.95
		<i>Served with scallion aioli</i>	

Soups and Salads

Warm Chèvre Salad	\$9.95	Campus Club Caesar	\$7.00
<i>Warm chevre medallion on mixed greens with seasonal berries, walnuts, and champagne vinaigrette.</i>		<i>Crisp Romaine lettuce with egg, red onion, and croutons hand tossed with in house Caesar dressing</i>	
Pair with Silinos White Wine		<i>Add Chicken</i>	\$2.75
		<i>Add Salmon</i>	\$4.00
		<i>Add Thousand Hills Flat Iron Steak</i>	\$3.00
Soup of the Day (see bartender for details)			
Cup	\$3.40		
Bowl	\$4.75		

Entrées

Steak Frites	\$17.95	Mango Salmon	\$15.95
<i>Thousand Hills grass-fed Rib eye with U of M blue cheese, fries, and green salad</i>		<i>Seared Oregon Steelhead garnished with spicy mango salsa, sautéed peppers, onions, and greens</i>	
Pair with "Baby" Bardbera d'Asti		Pair with "Baron" Pinot Blanc	
Canadian Walleye	\$15.95	Campus Club Burger	\$8.00
<i>Pan-seared Canadian Walleye with Hope Creamery herb butter. Served with steamed potatoes and fresh seasonal vegetables</i>		<i>MN raised grass-fed beef with lettuce, tomato, and red onion. Served with kettle chips</i>	
		<i>Add U of M blue cheese, cheddar, or swiss</i>	\$1.00
		<i>Substitute Fries</i>	\$2.00



Progressive Wine List

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Sparkling Whites

Listed from mildest to strongest

<i>Pol Deau, Brut, Champagne</i>	<i>\$8</i>	<i>\$30</i>
<i>Laurent Pierre, Brut, Champagne</i>	<i>split</i> . . .	<i>\$14</i>
<i>Carpene Malvolti, Prosecco, Italy</i>	<i>split</i> . . .	<i>\$9</i>
<i>Il Faggeto, Prosecco, Italy</i>	<i>\$8</i>	<i>\$30</i>

Sweet Wine Wines

Listed from sweetest to least sweet

<i>Monte Volpe, Primo Blanco, California</i>	<i>\$7</i>	<i>\$28</i>
<i>Dr. L, Riesling, Germany</i>		<i>\$39</i>

Dry Light to Medium Intensity White Wines

Listed from mildest to stronger

<i>Los Vascos, Chardonnay, Chile</i>	<i>\$7</i>	<i>\$28</i>
<i>Silinos, White Blend, Greece</i>	<i>\$6</i>	<i>\$26</i>
<i>Pavao, Vinho Verde, Portugal</i>	<i>\$7</i>	<i>\$28</i>

Dry Medium to Full Intensity White Wines

Listed from mildest to strongest

<i>Notro, Torrontes, Argentina</i>	<i>\$8</i>	<i>\$35</i>
<i>Gruner Veltliner, Pratsch (1 liter), Germany</i>		<i>\$40</i>
<i>Baron, Pinot Blanc, Vin d'Alsace, France</i>	<i>\$9.5</i> . .	<i>\$45</i>
<i>3 Brooms, Sauvignon Blanc, New Zealand</i>	<i>\$8</i>	<i>\$35</i>
<i>Mason Cellars, Sauvignon Blanc, California</i>		<i>\$35</i>
<i>Morgan, Sauvignon Blanc, California</i>		<i>\$46</i>

Dry Light to Medium Intensity Red Wines

Listed from mildest to stronger

<i>Rosenere, Lambrusco, Italy</i>	<i>\$9</i>	<i>\$43</i>
<i>Monte Volpe, Primo Rosso, California</i>	<i>\$7</i>	<i>\$28</i>
<i>House Wine, Cabernet Blend, Washington</i>	<i>\$6</i>	<i>\$26</i>
<i>McManis, Petite Sirah, Region</i>		<i>\$40</i>
<i>Baby, Barbera d'Asti, Cantine Sant'Agata, Italia</i>	<i>\$9</i>	<i>\$43</i>
<i>Trumpeter, Malbec, Argentina</i>	<i>\$8</i>	<i>\$32</i>

Dry Medium to Full Intensity Red Wines

Listed from milder to strongest

<i>Irreverent, Vinho Beiras, Portugal</i>	<i>\$8</i>	<i>\$32</i>
<i>Stephen Vincent, Merlot, California</i>		<i>\$35</i>
<i>Graziano, Zinfandel, California</i>		<i>\$45</i>
<i>Valpolicella, Corte Rugolino, Italia</i>		<i>\$50</i>