February 2019 Newsletter

February Events
- Tuesday, February 5th: Chinese New Year Lunch Special
- Thursday, February 14th: Valentine’s Day Dinner
- Monday, February 18th: Family Day - Club Closed
- Wednesday, February 27th: Vegan Lunch Special

March Events
- Tuesday, March 5th: Pancake Day Lunch Special
- Thursday, March 14th: Pi Day Lunch Special
- Sunday, March 17th: St Patrick’s Day Evening Dinner
- Wednesday, March 20th: First Day of Spring Lunch Special
- Friday, March 24th: Beer, Wine and Pub Food Night
- Sunday, March 31st: Family Spring Pancake Breakfast

Fish lunch specials throughout March
All pricing subject to S/C and HST

Chinese New Year Lunch
Tuesday, February 5th
11:30 am to 2:00 pm
Year of the Pig
Crispy Szechuan Chicken or Sesame Tofu
both served over steamed rice

Vegan Lunch Special
Wednesday, February 27th
11:30 am to 2:00 pm
Tuscan roasted cauliflower chowder
California style sushi rolls
Sweet pepper and charred jalapeno sauce
Green salad
Pina colada panna cotta and tea or coffee
$14

Shrove Tuesday Lunch Special
Tuesday, March 5th
11:30 am - 2:00 pm
Featuring fluffy sweet pancakes
and mixed berries
maple bacon or sausages
maple syrup
$7.50

St Patrick’s Day Dinner
Sunday, March 17th
Bar opens at 5:00pm - Dinner start at 6:00pm
Reserve your table today

Family Spring Pancake Breakfast
Sunday, March 31st
9:00 am – 11:00 am
Make your own pancakes with fresh berries
and more tasty options
Bring the whole family
$12/Adults - $8 Children

Contact Information
The University Club @ Queen’s Inc.
Valerie ~ 613-533-2846
Lunch reservations, membership and billing
admuclub@queensu.ca
Nina ~ 613-533-6000 ext. 78917
Special event bookings
ucvents@queensu.ca
www.queensu.ca/uclub
Twitter - https://twitter.com/QueensUclub

Reserve early for our Easter Sunday Brunch
Sunday, April 21st
Valentine’s Day Dinner
Thursday, February 14th
Bar - 5:30 pm to 7:00 pm
Dinner reservations - 6:00 pm and 7:00 pm

*Enjoy a complimentary glass of prosecco served at your table*

**Soup**
Roast sweet potato, crab and corn bisque with chorizo pesto (gf)
or
Thai curried roasted sweet potato bisque with coconut pesto (gf & v)

**Salad**
Charred fennel and blood orange salad, tossed with arugula, pomegranate seeds, maple almonds and raspberry chèvre with caramelized ginger and poppy seed vinaigrette (gf & v)

**Appetizer**
Black rice Yukon croquettes with baby kale hazelnut pesto over burnt pepper tomato coulis (v)
or
Seared scallops over pickled daikon and shallot succotash with avocado cream (gf)

**Main**
Filet mignon wellington with brandy pastry and cremini duxelles, over smoky gouda cauliflower with charred green beans
or
Hazelnut crusted halibut over saffron, leek and asiago risotto with charred green beans, finished with roasted cherry tomato mascarpone cream (gf)
or
Yucantaaan style game hen fricassee with chipotle, lime roasted yams and roast corn tomato sauté (gf)
or
Beet and black rice wellington with brandy pastry and cremini duxelles, served over almond cream cauliflower with charred green beans (v)

**Dessert**
Raspberry white chocolate cheese cake with hazelnut crust
or
Italian red velvet cake with mascarpone vanilla cream
or
Strawberry crème brulée (gf)
or
Mocha gingerbread cake with coconut cashew frosting (vegan)

$50
Plus s/c and HST

Prepared for you by Chef Kyle and his Team
All of the vegetarian dishes can also be prepared as vegan dishes
Please let Valerie know at time of booking

While we make every attempt to keep our food items free of life-threatening allergens, we cannot guarantee that our products are free of all possible allergens. Please discuss at the time of booking as well as with your server about your requirements.