**Appetizers**

**Steamed Dim Sum**
Thai spiced Pork Dumpling served with Scallion Dipping Sauce
$8.95

**Shrimp Martini**
Jumbo Gulf Shrimp displayed in an oversize martini glass with Remoulade dipping sauce
$8.95

**Calamari Fra Diavlo**
Flour dusted Calamari served with Basil Aioli and Fra Diavlo sauce
$7.75

**Soup and Salads**

**U Club Soup Du Jour**
Cup $3.50  Bowl $4.00

**French Onion**
Crock $4.50
Sautéed Sweet Onions in rich Beef Stock topped with caramelized Cheese

**Soup & Salad**
Our Soup Du Jour with a side Caesar or House Salad
$7.95

**Special 1/2 Sandwich and Soup**
A Cup of our Soup Du Jour and a half sandwich daily special
$9.50

**Salad Entrees**

**Symphony Special**
Grilled Sliced Chicken Breast a top Mixed Greens
With Candied Pecans, Crumbled Gorgonzola, Sliced Pears, Cherry Tomatoes tossed in a Honey Balsamic Vinaigrette
$13.95

**Traditional Caesar**
Hearts of Romaine Lettuce chopped garnished with Herb Croutons, Shaved Parmesan Cheese served with a warm Tuscan Bread Stick
Grilled Chicken add $1.50  Grilled Shrimp add $3.00
$11.95

**Portobello Mushroom Tower**
A Tower of Marinated Portobello, Yellow Squash, Zucchini, Fresh Mozzarella, Eggplant, on a bed of Garlic Herb risotto garnished with a Balsamic Reduction
$11.95

**Asian Sesame Chicken Salad**
Wok seared julienne Chicken Strips in a Sesame Ginger Marinate, Asian Greens, Water Chestnuts, Red Bell Peppers, Toasted Cashews and Crunchy Noodles tossed with Orange Mandarin dressing in a Wonton Basket
$13.50
**Pasta**

**Eggplant Companata** $12.95  
Sautéed Eggplant, Black Olives, Sun-dried Tomatoes, Garlic and Extra Virgin Olive Oil a top Tri Color Cheese Tortellini

**Lobster Ravioli Carbonara** $15.95  
Tender Lobster Pillows tossed in a velvety Italian Cheese Sauce, Fresh Peas and Prosciutto

**Tomato Basil Capellini with Grilled Shrimp** $13.95  
Fresh Tomatoes, Basil, Sun-Dried Tomatoes, Calamata Olives and Broccoli Tossed with Extra Virgin Olive Oil and Topped with Grilled Shrimp

**Sandwiches**

**Buffalo Style Chicken Wrap** $10.95  
Buffalo marinated Chicken with Romaine Lettuce, Beefsteak Tomato, served in a toasted Sun-dried Tomato Tortilla with Spicy garlic Mayonnaise served with Club Chips

**Nova Salmon Pin Wheels** $11.95  
Thinly sliced Smoked Salmon filet with Chive Cream Cheese, Red Onion And tomato rolled in a Flour Tortilla garnished with Egg and Capers

**Traditional Hofstra Club** $9.95  
Honey Baked Turkey Breast, Bacon, Lettuce, and Tomatoes served “Club” style on Whole Wheat Toast with Club Chips.

**Southwest Chicken Sandwich** $10.50  
Marinated and Grilled Chicken Breast on a Toasted Ciabatta Roll with Avocado, Tomato and Monterey Jack Cheese served with fresh made Tortilla Chips  

*Traditional Burgers Hand patted 8 oz made to your liking*

**Favorites**

**Pan Seared Salmon with Mango Mojo** $13.95  
Filet of Salmon pan seared with lemon herb seasoning topped with Mango Salsa served with Risotto and Chef’s Vegetable

**Elbow Room Steak** $14.95  
Marinated Skirt Steak grilled to perfection topped with Fried Onions served with our home made Potatoes Wedges

**Chicken Scaloppini** $12.25  
Thinly sliced Chicken Breast sautéed with Forrest Mushrooms in Sherry induced Demi Glaze served with Garlic Mashed Potatoes and Chef’s Vegetable