

UNIVERSITY ROADHOUSE

All burgers are 8oz ground sirloin & chuck steak served on a toasted bakery roll with french fries, lettuce and tomato and red onions.

* Notes burger served without lettuce, tomato and red onions. With all of our burgers you can substitute a grilled chicken breast, portabella cap or a veggie boca burger.

BURGERS

The American Burger

Only \$8 Add bacon, cheese, sauteed mushrooms or onions \$1.5 each

*Bacon, Egg and Cheese

Served on a toasted bun with mayo. \$10.5

*Spinach and Feta Burger

No cow here. We take fresh spinach and feta cheese and make the best veggie burger ever. Choose grilled or flash fried.

Served with pesto mayo and a side of fresh diced tomato and red onions. \$9

SANDWICHES

French Dip

Thinly sliced slow cooked roast beef piled high on crispy French bread with sauteed mushrooms and onions, smoked gouda cheese and a bit of our horsey sauce for good measure. Half \$6.5 Full \$11.5

NEW Pot Roast Stacker

It's Back. Slow roasted pot roast stacked high on toasted Texas Toast with our smashed potatoes and house made beef gravy.

Topped with crispy onion straws. \$9

Avocado BLT

Toasted 9 grain wheat bread piled high with mixed greens, fresh tomato, smoked bacon, herbed mayo, sliced avocado and crispy onion straws. \$9

BBQ Pulled Pork

Tender BBQ pulled pork piled high on a toasted bun with cheddar cheese. \$9

Maui Chicken

Grilled chicken breast topped with grilled pineapple, bacon, and swiss cheese. Served on a toasted bun with lettuce, tomato and mayo. \$8

*Salmon BLT

Grilled salmon, bacon, mixed greens and tomatoes.

Served on three-cheese focaccia with pesto mayo. \$11

New York Reuben

Traditional preparation. Half \$6 Full \$10

NEW Baja Shrimp Sandwich

A Roadhouse original. Grilled shrimp and cheese sandwich patty with verde mayo, lettuce, tomato topped with fresh pico de gallo, bit of gaucamole. \$11

ENTREES

Mango Coconut Curry Chicken

Fresh chicken tossed in seasoned flour, flash fried and sauteed with our house made coconut curry sauce and mango pieces. Topped off with a sprinkle of golden raisins and scallions.

Served over a mound of cilantro-lime rice and a soft pita. \$13

Bell's Battered Cod

Tim's favorite. Fresh cod dipped in our Bell's Amber beer batter.

Served with french fries and coleslaw. \$12

*Steak & Frites

Traditional steak & fries, 8oz grilled steak served with house truffled fries, fried brussel sprouts and a side of Burgundy wine sauce. \$16

Asian Orange Chicken

Tender bite size pieces of crispy white meat chicken tossed in our house made Asian orange sauce. Served with Rice. \$11

Pot Roast

Just like mom makes. Tender pot roast served with smashed potatoes, fresh vegetable, house made beef gravy and Texas toast. \$13

Soup & Specialty Sides

Homemade Soups

Ham and bean, tomato basil or Chicken Chili (Cup \$4 Bowl \$5.5)

Gourmet Mac & Cheese \$5

Truffle Fries \$4.5

Fried Brussel Sprouts \$7

Fried crispy and tossed with hickory bacon and a balsamic drizzle.

Side Salads

House Salad \$4

Caesar \$4.5

Bleu Cheese & Candied Pecan Salad

Chopped style salad with shredded carrots, red cabbage, candied pecans, toasted crunchies and bleu cheese crumbles tossed in our Fuji apple dressing \$5

Mix Green Salad

Mixed greens tossed with our Balsamic dressing and topped with Feta cheese and Dried Cranberries \$5

Dare Ya

Topped with bacon, ham, swiss, cheddar, pepper jack and jalapenos on the side. \$10.5

Black 'n Bleu

Blackened and topped with aged bleu cheese and bacon. \$9.5

*Georgia Max

Topped with BBQ pulled pork, cheddar cheese, cajun mayo and crisp onion straws. \$10

Kalamazoo Best Burger

Topped with Vermont white cheddar and house made Bacon jam and garlic aioli. \$12



NEW California Turkey Reuben

Sourdough bread topped with Turkey, Swiss cheese, coleslaw and thousand Island dressing and grilled to perfection. Half \$6 Full \$10

NEW Turkey Bacon Swiss

Our pretzel bun filled with grilled turkey, bacon and Swiss cheese topped with Dijon ranch. \$9

Chicken Club

Boneless breast of chicken, hand-breaded and fried to a golden brown.

Topped with cheddar cheese, bacon, lettuce, tomato and mayo. \$9

Make it buffalo & bleu cheese style. \$10

California Wrap

A grilled four tortilla stuffed with quinoa, black bean and corn salsa, fresh avocado, leaf lettuce, tomato and BBQ ranch. \$7 Add grilled chicken \$3

Ranch Fritter Wrap

Chicken tenders topped with lettuce, tomatoes, cheddar cheese and ranch dressing wrapped in a flour tortilla. \$8.5

Willy's BBQ Chicken Wrap

A warm flour tortilla stuffed with grilled chicken, bacon, cheddar cheese, BBQ sauce, onion straws, lettuce and tomato. \$8

Gyro

Traditional greek gyro with onion, tomato and a side of tzatziki sauce. \$9



Bell's Battered Shrimp

Eight shrimp dipped in our house made Bell's batter, fried to a golden brown.

Served with french fries, and coleslaw. \$13

Pad Thai

Asian rice noodles tossed with carrots, bean sprouts, red pepper, chopped garlic, egg and our house-made pad thai sauce. Topped with fresh cilantro and chopped nuts. Served with fresh limes and chop sticks. \$10

Add chicken \$4, shrimp \$5

Lake Perch

Hand-breaded lake perch.

Served with french fries and coleslaw. \$13

Gourmet Mac & Cheese

Cavatappi pasta with a creamy mix of cheddar, jack and gorgonzola cheeses.

Topped with bacon, scallions and panko crumbs. Baked to a golden brown top. \$10

Add grilled chicken \$3,

cajun shrimp \$5, BBQ pork \$4

Roadhouse Stir-Fry

Oriental vegetables stir-fried in our own special sauce. Served over curried rice. \$10

Add Portabella \$3, Chicken \$4,

Shrimp & Pineapple \$5

Grilled Salmon

Fillet grilled to a flaky perfection, served over a garlic dill sauce.

Served with wild rice and veggies. \$16

Mama's Fishhouse Tacos

We start with flour tortillas stuffed with jalapeno mango slaw, pico de gallo and your choice crispy fish or grilled shrimp. Topped with cilantro lime sour cream.

Served with a side of refried beans, homemade gaucomole, salsa and chips.

Two \$8.5 Three \$11

Desserts

THE Bombshell

Mackinaw Fudge ice cream rolled in crushed Oreo cookies and covered in dipping chocolate.

Crazy Good! \$5

Mile High Mint Mud pie

Oreo crust and Mint chip ice cream topped with rich chocolate sauce. \$5

Peanut Butter Pie

A perfect pairing of chocolate and peanut butter. \$5

Eli's NY Cheesecake

Your choice of Strawberry or caramel topping. \$5



* "Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Reservations Accepted

UNIVERSITY ROADHOUSE

MIX & MATCH STARTERS

Crab Rangoons \$7 <small>(cream cheese and crab fried in a wonton wrap)</small>		Potato Skins \$7 <small>(cheese, bacon and scallions)</small>		Fire Sticks \$7 <small>(Corn tortillas stuffed with chicken, cheese and jalapenos)</small>	
Fried Pickles \$7	Crispy Tator Tots \$7	Fried Cheese Sticks \$7	Sweet Potato Fries \$7		
Mini Corn Dogs \$7	Haystack Onions \$7	Pretzel Bites \$7			

APPETIZERS

Artichoke Chicken Flatbread

Our toasted flatbread is topped with a creamy spinach and artichoke sauce and grilled chicken and Italian cheeses. Baked to perfection and finished with a micro greens salad and a balsamic reduction. \$9

Guacamole and Chips

Avocado mixed with chopped onion, tomatoes, chili peppers, and seasonings served with fresh corn tortilla chips. \$7

Buffalo Chicken Dip

Spicy buffalo chicken simmered with a mix of three creamy cheeses. Served with fresh tortilla chips for dipping. \$8

*Ahi Tuna

Lightly blackened and seared to a medium rare, paired with a side of cucumber slaw and asian spiced noodles. Wasabi soy for dipping. \$11

Homemade Chicken Fingers

Served with french fries and your choice of ranch, BBQ or honey mustard. \$8

Nachos Especial

Chips and cheese topped with tomatoes, scallions and jalapenos. Your choice of ground beef, BBQ pork or chicken. Half \$6 Full \$10

Crispy Shrimp Bangers

A mound of crispy fried shrimp tossed with a thai chili aioli. Just awesome. \$8

Fried Green Tomatoes

Dredged in seasoned flour and cornmeal, fried to perfection and served with a bit of pimento cheese and a Sriracha aioli. \$8

Queso Dip

The perfect blend of cheese and roasted red and green chile's. Served with fresh corn tortilla chips. \$7

Fried Brussel Sprouts \$7

Fried crispy and tossed with hickory bacon and a balsamic drizzle. \$7

Chicken Bites

Our version of Boneless wings, Fried to perfection and tossed in one of our gourmet sauces. Coconut Curry, Asian Orange, Buffalo Style (hot or med) Sweet BBQ, Spicy Garlic. \$8

SPECIALTY PIZZA

Hand tossed crusts topped with our gourmet toppings.

Roadhouse Classic:

Pepperoni, sausage, and mushroom. \$10

BBQ Chicken Pizza:

Chicken, pineapple, bacon and red onions with a spicy BBQ sauce. \$10

NEW Pizza Cubano:

Just like the sandwich but better. Smoked pork, ham, diced pickles, red onions, yellow mustard and plenty of cheese. Crazy good. \$10

NEW Go Greek:

Our creamy cucumber dill sauce with diced Gyro meat, red onions and green olives. \$10

Whole Pig:

Pepperoni, sausage, ham, and bacon \$10



Welcome to the University Roadhouse

The University Roadhouse has been a Campus & Kalamazoo landmark for over 27 years.

A gathering place serving contemporary American dishes with an ever-present eye for quality, creativity, affordability and FUN.

Real food prepared from scratch using high quality fresh ingredients, by real people that care about how the food is prepared and presented.

Come ready to have a good time with your friends and family; come ready to eat, drink and be merry.

Thank you for the opportunity to show you what we are all about.

Chris

SALADS

NEW Uptown Power Salad

Baby Kale and Romaine lettuce mixed with edamame, sunflower seeds, shredded broccoli, cauliflower hearts, golden beets, carrots tossed in our lemon poppyseed dressing and topped with fresh grilled salmon. \$12

BLT Salad

Crispy romaine lettuce topped with diced tomatoes, bacon, cheddar cheese, avocado and crispy fried chicken pieces. Served with dressing of your choice. \$10

Samantha's Broccoli Salad

A great mix of broccoli, carrots, sunflower seeds, raisins, cheddar cheese and red seedless grapes tossed with our honey mustard dressing and topped with grilled chicken and red onions. \$9

Seared Ahi Salad

Pan seared blackened ahi tuna, mixed greens and Asian veggies in a thai peanut vinaigrette. Served with a warm bleu cheese wonton. \$12

Southern Fried Chicken Salad

Crisp romaine lettuce topped with southern-fried boneless white meat chicken, cheddar cheese, corn, carrots, tomatoes and red cabbage. Served with dressing of your choice. \$10

NEW West Coast Caesar Salad

Baby Kale and crisp Romaine lettuce tossed with shredded Parmesan cheese, crispy garlic croutons and our house made Caesar dressing garnished with cherry tomatoes and fried caper berries. \$7
Add Chicken \$3 add grilled Shrimp or Salmon \$5

*The Banker Salad

Steak grilled to perfection, topped with sauteed mushrooms and onions then sprinkled with diced tomatoes and bleu cheese crumbles. Served on a bed of romaine lettuce, finished with broccoli croutons. \$12

Southwestern Chicken Salad

Romaine lettuce, diced tomatoes, cheddar cheese, hickory bacon, black beans and corn tossed with a BBQ ranch dressing. Topped with grilled chicken and onion straws. \$10

Soup or Salad or Sandwich

Your choice of two, a cup of one of our home-made soups, house salad or half of a deli sandwich (Ham or Turkey). Served on toasted 9 grain wheat bread with lettuce, tomato and mayo, or a gourmet three cheese and tomato grilled cheese. \$8

Pecan Chicken Salad

Mixed greens topped with grilled chicken, bleu cheese, pecans and sun-dried cranberries. \$10
Substitute grilled salmon \$3

Dressings:

Ranch, Bleu Cheese, Italian, Oil & Vinegar, French, Fuji Apple Vinaigrette, Honey Mustard, Raspberry Vinaigrette, Fat-free Roasted Garlic Balsamic Vinaigrette, Raspberry Poppyseed

NEW... We now offer brunch items on Sunday.
Thank You for over 27 years of Patronage, Chris

Cocktails



*Roadhouse Sangria

A wonderful blend of wine and fruit juices, with a kick. Red or Peach \$ 7

*Margarita

A great mix of premium tequila, triple sec and lime juice and sour served salted and on the rocks. \$ 6

Cosmopolitan

A classic. Vodka, triple sec, a splash of lime juice and cranberry juice. \$ 7

Moscow Mule

Vodka, Reed's ginger beer & lime. \$ 7

Dark & Stormy

Dark rum, Reed's ginger beer & lime. \$ 7

Zipster

Vodka, Midori, coconut rum with pineapple, orange and cranberry juice. \$ 7

L.I.T. (Long Island Ice Tea)

A 25 year tradition at the Roadhouse. Not your momma's ice tea. \$ 6

Cool Cucumber

Fresh muddled cucumber topped with Hendrick's gin and tonic. \$ 7

Salted Caramel Apple White Russian

Salted caramel kahlua, green apple vodka and cream. \$ 7

Rain

Lets make it rain. Raspberry vodka, raspberry schnapps, a bit of sour and a splash of Sierra Mist. \$ 7

Dirty Girl

Dirty vodka martini with bleu cheese stuffed olives. \$ 7

Pineapple Upside-Down Cake

Vanilla vodka, pineapple juice, grenadine. \$ 7

The Old Fashioned

Often cited as the original cocktail. Makers Mark with a bit of water along with a fresh orange slice, sugar and a splash of Bitters garnished with a cherry. \$ 7

Basil Hayden Classic Manhattan

Basil Hayden Bourbon Whiskey, Sweet vermouth and a splash of bitters. Garnished with 3 Maraschino Cherries. \$ 7

Peachtini

A perfect blend of Tito's vodka and peach schnapps in a chilled glass. \$ 7

Downtowner

Vanilla vodka, peach schnapps, Amaretto, cranberry juice and sour. \$ 7

Green Tea

Whiskey, peach schnapps, sour and a splash of lemon lime soda. \$ 7



just \$ 1 more



* Nooner's
NOONER's \$1.00
Mini Marg or Sangria

11 am - 4pm

Martini's & Cocktails



		Bottle
Chardonnay, California	5	19
William Hill Central Coast Chardonnay, CA	8	32
Cabernet, California	5	19
Robert Mondavi Cabernet Sauvignon, CA	8	32
Riesling, Covey Run, Washington	7	28
Prosecco, Ecco Domani, Italy	8	31
Pinot Grigio, Banfi "Le Rime" Italy	7	28
Sauvignon Blanc, Starborough, New Zealand	8	32
Pinot Noir, Parducci, CA	8	32
Moscato, California	5	19
Malbec, Las Perdices, Argentina	8	32

**Tuesday's
1/2 off
all bottles
of wine**

Wine

Bottle & Draft Beer

Big BOM
(Beer of the Month)
\$ 3.50
Big MOM
(Micro of the Month)
\$ 4.50

Draft Beers

Bell's Two Hearted, 7%	\$ 4.75
Bell's Seasonal	\$ 4.75
Blue Moon	\$ 4.75
Bud Light, 4.3%	\$ 3.25
Ciderboys First Press Cider, 5%	\$ 4.50
Deschutes, Black Butte Porter, 5.2%	\$ 4.75
Founders, All-Day IPA, 4.2%	\$ 4.75
Gonzo's Vanilla Porter	\$ 4.75
Labatt, 5%	\$ 3.25
Miller Lite, 4.2%	\$ 3.25
One Well Whoppy	\$ 4.75
Sam Adams Cherry Wheat	\$ 4.75
Stella Artois, 5%	\$ 5.50



Go Big
on all draft beers
just \$ 1 more

Bottles

- Amstel Light
- Angry Orchard Cider
- Atwater Vanilla Porter
- Bell's Amber
- Blue Moon
- Budweiser
- Bud Light
- Bud Light Lime
- Coors Light
- Corona
- Corona Light
- Guinness
- Heineken
- Kaliber (n/a)
- Labatt Blue Light
- Michelob Ultra
- MCD 64
- Miller Highlife
- Miller Lite
- Not Your Fathers Root Beer
- PBR Can
- Sam Adams
- Short's Soft Parade



UNIVERSITY ROADHOUSE

Desserts

The Bombshell

Mackinaw Fudge ice cream rolled in Oreo cookie pieces and covered in a rich chocolate shell. Topped with chocolate sauce and whipped cream \$ 6

Mint Chip Mud Pie

Oreo crust filled with mint chip ice cream and hot fudge sauce. Topped with chocolate sauce and whipped cream \$ 6

NY Cheesecake

One of the world's best cheesecakes with your choice of strawberry or caramel topping. \$ 5.50

Sweet Street Chocolate

Peanut Butter Pie

The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of Reese's Peanut butter cups. \$ 5

Roadhouse Coffee

Bailey's Irish Cream, Kahlua, Grand Marnier with fresh coffee and a bit of whipped cream. \$ 7



Sunday Brunch

Served from:

11am - 2pm



Breakfast Quesadilla

Grilled flour tortilla stuffed with scrambled eggs, sausage, tomatoes and cheese.

Served with salsa and sour cream. \$ 8

Breakfast Stew

Maggie's made it famous. Breakfast at Tiffany's keeps it going.

We serve it up every Sunday. A great mixture of crispy hash browns, bacon, sausage, ham, eggs and cheese. This will fix what ails ya. \$ 8

Chicken and Cornbread Pancakes

Our twist on chicken and waffles.

Served with our maple bacon syrup. \$ 8

Roadhouse Omelet

Fluffy omelet stuffed with spinach, artichoke hearts and tomatoes. Topped with creamy feta cheese. \$ 8

Bronco Scramble

A nice mix of scrambled eggs, ham, green peppers and onions. Topped with a three cheese mix. \$ 8

Ham & Cheese Omelet

Your classic breakfast omelet. A fluffy omelet stuffed with grilled ham and sharp cheddar. \$ 8

Tonga Toast

Thick sliced white bread stuffed with fresh bananas and dunked in our batter and cooked to a golden brown. As if that's not enough we dredge it in cinnamon sugar and top it with strawberry compote and whipped cream. Delish dessert. \$ 8

Brunch

Bloody Mary

The "Zing Zang"



Seasoned-salted rimmed glass filled with perfectly spiced tomato juice and vodka.

Served with a wedge of lime and a pickle. \$ 5

The "AZO"



Seasoned-salted rimmed glass filled with a generous shot of vodka and our perfect bloody mary mix.

Garnished with a big chunks of pepper jack cheese and salami, green olives, a spicy pickle and a pepperoncini pepper. Served with a mini beer chaser. \$ 8

Bloody Roman



A terrific blend of Bell's Two Hearted beer, vodka and our bloody mary mix. Garnished with a wedge of lime and a pickle. \$ 5

Jose' Bloody Maria



Seasoned-salted rimmed glass filled with a nice shot of Jose' Cuervo Tequilla and our bloody mary mix. Garnished with a spicy pickle and a lime wedge. \$ 6

Bloody Bulldog



Seasoned-salted rimmed glass filled with Hendrick's Gin and muddled fresh cucumbers. Topped with our bloody mary mix. Garnished with a wedge of lime and a fresh cucumber. \$ 8.5

