

Dinner Menu

STARTERS

Brussels sprouts - *GF* - Bacon / Romano Cheese \$10

Neuske's Bacon - Char Grilled & Maple Glazed Rosemary Almonds \$14

Strawberry Bruschetta - Ripe Berries / Arugula / Feta/Blackberry Glaze / Cherry Balsamic \$9

Hummus Plate - Grilled Flat Bread, Baby Carrot Tomato-Olive Tapenade, Cucumber, Bell Pepper \$10

Shrimp Cocktail - *GF* - House Poached Shrimp \$15

SOUP - Cup: \$3.50 Bowl: \$4.50

Tomato Bisque - The Outing Club's Signature

Soup Du Jour - Chef's Freshly Made Soup of the Day

SANDWICHES - Served with choice of side OC Chips / Cottage Cheese / French Fries / Crispy Green Beans / Sweet Potato Fries / Fresh Fruit

Iowa Burger - Niman Ranch All Natural Beef / Cheese / Lettuce / Tomato / Onion / Pickle \$13

Mediterranean Turkey Wrap - Hummus / Greens / Tomato / Cucumber / Feta / Olive / Whole Wheat Tortilla / Tomato Relish \$12

Pork Tenderloin - Grilled or Crispy - Lettuce / Tomato / Onion / Pickle \$12

Grilled Salmon BLT - Toasted Wheat / Bacon / Lemon-Horsey Mayo \$14

Reuben - House Special - Fresh Cooked Corned Beef / Marble Rye

1/2 Order \$7 Whole \$13 Texas Size \$18

Grilled Chicken Sandwich - Bacon / Guacamole / Cheddar / Toasted Bun \$13

SALADS

Chicken Salad Plate- *GF* - House Made Chicken Salad / Seasonal Fresh Fruit \$13

OC Salad - Iceberg / Melba Toast / Parmesan / Garlic Dressing \$8

Wedge- *GF* - Iceberg / Bacon / Red Onion / Egg / Heirloom Tomato / Maytag Bleu Cheese Dressing \$10

Apple Salad- *GF* - Romaine / Crisp Apples / Toasted Walnuts / Craisins / Poppy seed Dressing \$11

Thai Crunch - Organic Greens / Broccoli Slaw / Crispy Noodles / Carrot Cucumber / Cashews / Sesame-Garlic Vinaigrette \$12

Caprese Salad – Fresh Mozzarella Pearls / Baby Heirloom Tomatoes Pistachio Pesto Vinaigrette / 12-Year Balsamic \$14

Add Chicken / Salmon \$6 Shrimp \$9 Filet / Tuna \$12

WELLNESS SELECTIONS

Chicken Tacos – 533 Calories – GF – Margarita Slaw / Guacamole / Corn Tortillas / Salsa \$15

Ahi Tuna – 338 Calories - GF – Seared Rare / Mixed Greens / Watermelon Radish / Cucumber-Mango Vinaigrette \$19

Omelet – 292 Calories – GF – 1 Whole Egg & 3 Whites / Tomato / Baby Kale / Cheddar / Fresh Fruit \$13

Tuna Tacos – 430 Calories - GF – Papaya Salad / Corn Tortillas / Cashews / Rare Tuna \$16

Wellness Salmon – 598 Calories – GF – Mixed Greens / Artichoke / Heirloom Tomato / Feta Cucumber / Kalamata Olive / Red Wine Vinaigrette \$18

Smoked Salmon Flat Bread – 385 Calories – GF – Gluten Free Crust / Salmon Lox / Mozzarella / Red Onion / Tomato / Fresh Fruit \$16

ENTRÉE

Served with Small House Salad or Cup of Soup

Filet Mignon - GF – Natural Stock / Boursin Mashed Potato / Grilled Asparagus / Baby Carrot 6 ounce \$34 8 ounce \$38 10 ounce \$41

Baby Back Pork Ribs – French Fries / Petite Green Beans & Bacon Half Rack \$19 Full Rack \$26

Grilled Salmon – Roasted Tomato Jam / Grilled Asparagus / Garlic Endive Gnocchi \$28

Shrimp Sauté – Mozzarella Tortelloni / Chorizo / Charred Onion & Tomato / Green Olive \$29

Heritage Pork Chop – GF – Roasted Mushrooms / Sweet Potato Fingerlings / Bacon Wilted Greens \$26

Grilled Chicken – GF – Risotto Parmesan / Petite Green Beans / Artichoke, Tomato-Basil Concasse \$25

Ribeye Steak – 16 ounces Certified Angus / Mixed Fingerling Potatoes / Grilled Asparagus / Onion Rings \$36

Sea Bass – Macadamia Nut Crusted Bass / Tropical Greens Salad / Grilled Pineapple Vinaigrette \$38

Consumer Advisory – Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.