

STARTERS

Lobster-Corn Empanadas
 Chipotle Aioli, Queso
 Roasted Peppers \$14

Flatbread

Prosciutto, Honey Roasted Pear
 Aged Fontina, Spinach
 Cherry Balsamic Reduction \$9

Potato Samosa

Curry Spiced Dipping Sauces \$9

Shrimp Cocktail

House Poached Shrimp, Lemon
 Caper Berries, Cocktail \$15

SOUP		
	Cup	Bowl
OC Tomato Bisque	\$3.50	\$4.50
Soup Du Jour	\$3.50	\$4.50
French Onion	\$4	\$5

SALADS

Chicken Salad Plate

House Made Fresh, Seasonal Fresh Fruit \$13

OC Salad

Iceberg, Melba Toast, Parmesan, Garlic Dressing \$8

Wedge-

Iceberg, Bacon, Red Onion, Egg, Heirloom Tomato
 Maytag Bleu Cheese Dressing \$10

Bibb Salad

Humboldt Fog Goat Cheese, Roasted Pear
 Dried Cherries, Maple Walnuts
 Red Wine Vinaigrette \$11

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



— EST. 1891 —

WELLNESS SELECTIONS

533 Calories - **Chicken Tacos**
 Margarita Slaw, Guacamole, Queso
 Corn Tortillas, Salsa, Fresh Lime \$15

659 calories - **Asian Rice Bowl**
 Brown Rice & Quinoa, Sesame Vinaigrette
 Cucumber, Cashews, Arugula, Grilled Chicken \$15

598 Calories - **Wellness Salmon**
 Mixed Greens, Artichoke, Tomato, Feta, Cucumber
 Kalamata Olive, Red Wine Vinaigrette \$18

623 Calories - **Bison Patty**
 Served on Bibb Lettuce with Avocado, Soy Nuts
 Caramelized Onions, Roasted Shishito Peppers \$18

SANDWICHES

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

Steak Burger

Niman Ranch All Natural Beef
 Cheese, Lettuce, Tomato, Onion, Pickle \$13

Pork T Sandwich

Grilled or Crispy, Lettuce, Tomato, Onion, Pickle \$12

Grilled Salmon BLT

Toasted Wheat Berry, Lemon-Horsey Mayo \$14

Reuben

Fresh Cooked Corned Beef, Marble Rye
 1/2 Order \$7 Whole \$13 Texas Size \$18

Grilled Chicken Sandwich

Crisp Bacon, Guacamole, Cheddar Cheese
 Toasted Bun, Lettuce, Tomato, Onion, Pickle \$13

ENTRÉE - Served with Outing Club Salad or Cup of Soup

Filet Mignon

Stock Reduction, Boursin Mashed Potato, Green Beans, Baby Carrot
 6 ounce \$35 8 ounce \$39 10 ounce \$43

Baby Back Pork Ribs

Boursin Mashed Potato, Green Beans & Bacon
 Half Rack \$19 - Full Rack \$26

Grilled Salmon

Saffron Risotto Parmesan, Tomato-Basil Concasse, Asparagus \$28

Angel Hair + Crab

Fried Garlic & Red Chili Flake, Herbed Butter Sauce, Lump Crab, lemon Gremolata, Broccolini \$32

Ribeye Steak

16 ounces Certified Angus Beef, Seasonal Roasted Vegetables, Au Gratin Potatoes \$39

Nashville Chicken

Spiced Fried Breast, Creamy Fontina Cheese & Corn Grits, Nueske's Bacon Wilted Greens \$19

Vegetarian

Butternut Squash Risotto, Fried Green Tomatoes, Grilled Artichoke Hearts, Roasted Peppers \$22

Pork Osso Bucco

Braised Duroc Shank, Cannelini Bean & Root Vegetable Ragout, Baby Carrot \$24

Signature Steak Enhancements

Bacon & Bleu Cheese Topped \$5

Mushroom & Parmesan Crust \$5

Garlic-Butter Lump Crab \$7