

## STARTERS

**SWEET STEM CAULIFLOWER** Fried & Tossed with Bacon Vinaigrette, Rosemary Asiago \$9

**HUMMUS** Grilled Naan Bread, Tomato-Olive Tapenade, Cucumber, Feta Crumble, Olive Oil \$9

**CHARCUTERIE PLATE** Daily Selection of Select Meats, Cheeses and Accouterments \$21

**SHRIMP COCKTAIL** House Poached Shrimp, Lemon, Caper Berries, Cocktail \$15

## SOUP & SALADS

**OUTING CLUB SALAD** Iceberg, Melba Toast, Parmesan, Garlic Dressing \$8

**TOMATO BISQUE or SOUP DU JOUR** Cup \$3.50 Bowl \$4.50

**CHICKEN SALAD PLATE** Made Fresh, Seasonal Fresh Fruit \$14

**WEDGE** Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing \$10



**BIBB** Roasted Beets, Goat Cheese, Fried Sweet Plantain, Honey Roasted Walnuts, Citrus-Vanilla Vinaigrette \$12

**Add Chicken/Salmon \$7 Shrimp \$9 Filet/Tuna \$12**

**SANDWICHES** choice of OC Chips, Cottage Cheese, Sweet Potato Fries, Crispy Green Beans, French Fries, Fresh Fruit

**REUBEN** Corned Beef, Marble Rye, Sauerkraut, 1000 Island, Swiss, 1/2 Order \$8 Whole \$14 Texas Size \$18

**GRILLED CHICKEN** Thick Cut Nueske's Bacon, Butterkase Cheese, Lettuce, Tomato, Onion, Pickle \$13

**STEAK BURGER** Niman Ranch All Natural Beef, Cheese, Lettuce, Tomato, Onion, Pickle \$14

**PULLED PORK** Coffee-BBQ Spice Rubbed & Slow Roasted Pork Shoulder, Crowned with Thick-Cut Onion Rings \$13

**GRILLED SALMON BLT** Toasted Wheat Berry, Bacon, Lettuce, Lemon-Horsey Mayo \$14

## WELLNESS

**CHICKEN TACOS** Margarita Slaw, Guacamole, Queso, Corn Tortillas, Salsa, Fresh Lime \$15

**WELLNESS SALMON** Mixed Greens, Artichoke, Tomato, Feta, Cucumber, Kalamata Olive, Vinaigrette \$18

**AVOCADO SANDWICH** smashed on Sprouted Multigrain, Grilled Vegetable Relish, Petite Kale, Cottage Cheese \$16

**BISON PATTY** Bibb Lettuce with Avocado, Soy Nuts, Caramelized Onions, Roasted Shishito Peppers \$18

## ENTRÉES – Served with Outing Club Salad or Cup of Soup

**CHICKEN & PASTA** Grilled Chicken atop Garganelli Pasta with Roasted Vegetables, Mushroom, Kale, Asiago \$27

**PORK MEDALLIONS** Grilled Tenderloin with Blackberry BBQ Sauce, Mac & Cheese, Bacon Wilted Greens \$26

**GRILLED SALMON** Lemon-Herb Butter, Greens & Veggie Hash with Fingerling Potatoes and Bacon \$28

**VEGETARIAN** Mozzarella-Masa Arepa, Grilled King Oyster Mushroom, Roasted Vegetable & Greens Sauté \$29

**RIBEYE STEAK** CAB, Seasonal Roasted Vegetables, Au Gratin Potatoes 14oz \$38 20oz \$49

**PETITE SURF & TURF** 4 ounce Filet Mignon, Demi-Glace, Twin Butterfly Shrimp, Fingerling Potatoes, Broccolini \$38

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

**FILET MIGNON** Stock Reduction, Boursin Mashed Potato, Green Beans, Baby Carrot  
6 ounce \$36 8 ounce \$40 10 ounce \$44

**CRAB STUFFED SHRIMP** on Cajun Andouille Dirty Rice, Seasonal Roasted Vegetables \$34

### Signature Steak Enhancements

Bacon & Bleu Cheese Topped \$5

Mushroom & Parmesan Crust \$5

Garlic-Butter Lump Crab \$8

Twin Butterfly Shrimp \$7

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. While we make every effort to identify ingredients that may cause allergic reactions for those with food allergies, we cannot guarantee the absence of allergens.