

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, GF \$14

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

OC HOT FRIED CHICKEN Breaded Chicken, Crisp Lettuce, Mandarin Oranges, Walnuts, Honey Mustard \$15

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

CEDAR PLANK SALMON Bourbon Boetje's Glaze, Seasonal Roasted Vegetables, Parmesan Fingerlings \$18

PORK TENDER TIPS Sautéed with Roasted Vegetables and Served Over Cajun Dirty Rice \$15

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.