

STARTERS

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

CALAMARI Fried Crisp with Spicy Tomato And Garlic Dipping Sauces \$12

GRILLED HALLOUMI CHEESE Greek Style with Olive Oil, lemon, Chili Flake, Grilled Bread \$11

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

SOUP & SALADS

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

O C TOMATO BISQUE or SOUP OF THE DAY \$4/Cup \$5/Bowl

FRENCH ONION Garlic Croutons, Gruyere Cheese \$4.50/Cup \$5.50/Bowl

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

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

SPINACH & BRIE Candied Walnuts, Craisins, Red Onion, Tomato, Warm Bacon Dressing Side \$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

CRISPY CHICKEN Buttermilk Fried & Cajun Spiced, Garlic Mayo, Lettuce, Tomato, Onion \$13

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

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

LAMB BURGER Mustard-Ale Cheddar, Balsamic-Fig Jam, Toasted Bun, Lettuce, Tomato, Onion, Pickle \$15

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

COLD SMOKED DUCK SALAD on Bibb, Gouda-Goat Cheese, Dried Cherries, Pepitas, Pomegranate Vinaigrette \$18

JERK CHICKEN Grilled with Red Curry Black Lentils, Avocado, Pickled Vegetables \$18

ENTRÉES – Served with Outing Club Salad or Cup of Soup

LOBSTER CARBONARA with Angel Hair & Claw Meat in Cream Sauce, Asiago, English Pea, Prosciutto Crisp \$38

PECAN CHICKEN Cranberry-Balsamic Mustard Compote, Boursin Mashed Potatoes, Petite Green Beans \$27

HERITAGE PORK CHOP Grilled with Foie Gras Herb Butter, Maple Spaghetti Squash, Baby Carrots \$26

VEGAN Butternut Squash & Greens Sauté, Marinated Eggplant, Artichoke Hearts, Harissa Tomato Sauce \$25

GRILLED SALMON with Garlic-Herb Butter, Butternut Squash Risotto, Petite Green Beans \$28

RIBEYE STEAK Certified Angus Beef, Grilled Asparagus, Garlic Herb Fries 14oz \$38 20oz \$49

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

BABY BACK RIBS Au Gratin Potatoes, Steamed Broccolini - 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

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.