

SOUP & SALADS

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

TOMATO BISQUE or SOUP DU JOUR \$4/Cup \$5/Bowl

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

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

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

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

CREPES Filled with Diced Chicken in a Mushroom Cream Sauce served with Seasonal Vegetables \$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.

