

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, Caper 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 Thin Spaghetti & 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

