

STARTERS

TUNA NACHOS Ahi on Wonton Chips, Avocado-Wasabi & Soy Sauces, Kale-Veggie Slaw, Sweet Drop Peppers \$12

STEAKHOUSE ONION RINGS Thick Cut with Horseradish Ranch and Garlic-Sriracha Ketchup \$10

SPINACH-ARTICHOKE HUMMUS topped with Everything Bagel Spice & Feta, with Crispy Pita \$9

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

Most all items can be altered to accommodate dietary requests, please ask your server

SOUP & SALADS

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

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

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

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



SPINACH SALAD Raspberry-Poppy seed Dressing, Strawberries, Toasted Almonds, Red Onion, Avocado \$10 gf

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

TURKEY BURGER Broiled Onion, Smoked Provolone, Lettuce, Tomato, Pickle \$13

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

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

MEDITERRANEAN CHICKEN Grilled with Semi-dried Italian Tomatoes, Red Pepper Aioli, Garlic & Herb Fontina \$13

BEYOND BURGER Plant Based Patty, Sweet Onion-Boetje's Jam, Lettuce, Tomato, Onion, Pickle \$14

Gluten Free Buns Available

WELLNESS

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

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

VEGGIE QUESADILLA Flour Tortilla, Poblano, Black Beans, Creamy Grits, Cauliflower. Guac+Salsa \$14 v

BUDDA BOWL warm Ancient Grains, Roasted Vegetables, Soy Baked Tofu, Avocado, Root Veggie Slaw \$15 v/gf

ENTRÉES – Served with Outing Club Salad or Cup of Soup

BAKED SEA BASS in Chile Spiked Tomato Broth with Potato Gnocchi, Spinach & Crimini Mushroom Sauté \$38

GRILLED CHICKEN with Lemon-Thyme Picatta Butter, Baby Carrots, Spring Pea & Asparagus Risotto \$27 gf

VEGAN Cauliflower Risotto, Charred Poblano, Broccolini, Carrot, Roasted Red Pepper & Tomato-Walnut Pesto \$25 v/gf

GRILLED SALMON Lemon-Basil Fingerling Potatoes, Pickled Fennel, Charred Radicchio & Scallions \$28 gf

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.

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THE
Outing
CLUB

— EST. 1891 —