

STARTERS

DEVIL'S on HORSEBACK FLATBREAD – Goat Cheese, Balsamic Marinated Dates, Nueske's Bacon \$12

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

BRUSCHETTA Semi-dried Tomatoes on Crostini with Ricotta Spread, Basil Pesto, Pine Nuts, Olive Oil \$12

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Cocktail \$16 *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 \$5/Cup \$6/Bowl

FRENCH ONION \$6/Cup \$7/Bowl

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

WEDGE Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing \$12 *gf*

SPINACH SALAD Craisins, Candied Walnuts, Butternut Squash, Manchego, Apple Butter Vinaigrette \$13 *gf*

Add Chicken \$7 Salmon \$10 Shrimp/Tuna \$12 Filet \$14



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 \$9 Whole \$16 Texas Size \$19

TURKEY BURGER Pimento Cheese Spread, Lettuce, Tomato, Onion, Pickle \$13

STEAK BURGER Niman Ranch All Natural Angus Beef, Cheese, Lettuce, Tomato, Onion, Pickle \$15

GRILLED SALMON BLT Toasted Wheat Berry, Bacon, Lettuce, Lemon-Horsey Mayo \$15

FRIED CHICKEN SANDWICH Buttermilk & Pickle Brine Mayo, Lettuce, Tomato, Onion \$14

BEYOND BURGER Plant Based Patty, Choice of Cheese, 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*

STEAKHOUSE SALAD Sliced Beef Filet atop Greens with Balsamic, Blue Cheese, Red Onion, Cucumber, Tomato \$19

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

ENTRÉES – Served with Outing Club Side Salad or Cup of Soup

SEA BASS in Cannellini Bean Stew with Spinach, Tomato, Shallot, Andouille, Saffron Broth *gf* \$44

GRILLED SALMON Lemon Butter Asparagus, Butternut Squash Risotto \$28 *gf*

VEGAN Sweet Corn Risotto, Mushroom & Spinach Sauté, Crispy Shallots \$26 *v*

GRILLED CHICKEN Au Gratin Potatoes, Petite Green Beans, Crisp Prosciutto, Chicken Jus \$28

SHRIMP & PASTA Rustic Rolled Pasta in Spinach Cream Sauce, Tomato, Manchego Cheese \$35

RIBEYE STEAK Certified Angus Beef, Steamed Broccolini, Fingerling Potatoes & Bacon *gf* 14oz \$41 20oz \$49

PETITE SURF & TURF 4 ounce Filet Mignon, Demi-Glace, Twin Butterfly Shrimp, Fingerling Potatoes, Broccolini \$41

BABY BACK RIBS Sweet Potato Fries, Broccolini - Half Rack \$19 - Full Rack \$26

FILET MIGNON Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot
6 ounce \$39 8 ounce \$44 10 ounce \$48

Signature Steak Enhancements

Bacon & Bleu Cheese Topped \$6

Mushroom & Parmesan Crust \$6

Garlic-Butter Lump Crab \$12

Twin Butterfly Shrimp \$10

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.



THE
Outing
CLUB

— EST. 1891 —