

STARTERS

CRAB CAKES Old Bay Seasoned with Panko Crust, Boetje's Remoulade \$19

STEAKHOUSE ONION RINGS Thick Cut with Horseradish Ranch and Garlic-Sriracha Ketchup \$11

CHILE RELLENOS DIP Roasted Poblano Peppers in Queso, Fresh Corn Chips \$14

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Cocktail \$18 *gf*

Most items can be altered to accommodate dietary requests

SOUP & SALADS

OUTING CLUB SALAD Iceberg, Melba Toast, Parmesan, Garlic Dressing \$9

OC TOMATO BISQUE or SOUP OF THE DAY \$5/Cup \$6/Bowl

CHICKEN SALAD PLATE Made Fresh, Seasonal Fresh Fruit \$15 *gf*

WEDGE Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing \$14 *gf*

SPRING SALAD Mixed Greens, Apples, Grapes, Candied Walnuts, Feta, Poppy seed Dressing \$14 *gf*

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

THE
Outing
CLUB

— EST. 1891 —

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 \$17 Texas Size \$21

TURKEY MELT Open-Faced Turkey Piled High on White Toast, Provolone, Thin Gravy \$15

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 \$16

GRILLED CHICKEN SANDWICH Cheddar, Bacon, Guacamole, Lettuce, Tomato, Onion \$14

BEYOND BURGER Plant Based Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle \$15

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 \$19 *gf*

STEAKHOUSE SALAD Sliced Beef Filet atop Greens with Balsamic, Bleu Cheese, Red Onion, Cucumber, Tomato \$21

LETTUCE WRAPS Stir Fry Cauliflower, Veggie Slaw, Avocado, Cajun Cashews, Iceberg Cups \$15 *v*

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

SOLE Panko Breaded with Lemon Brown Butter, Mixed Greens Greek Salad \$34

GRILLED SALMON Angel Hair Pasta with Pesto, Parmesan, Charred Tomato, Asparagus \$31

VEGETABLE GNOCCHI in Broth with Mushrooms, Spinach, Tomato, Green Beans, Broccolini \$26

GRILLED CHICKEN Mexican Mole BBQ Glazed, Queso Fresco, Pickled Onion, Sweet Potato Hash with Bacon \$28 *gf*

RIBEYE STEAK Certified Angus Beef, Creamed Spinach, Steakhouse Onion Rings 14oz \$41 20oz \$49

SURF & TURF 4 ounce Filet Mignon, Demi-Glace, Twin Butterfly Shrimp, Fingerling Potatoes, Broccolini \$42

BABY BACK RIBS Au gratin Potatoes, Green Beans with Bacon - 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 —