

STARTERS

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

CHEESE CURDS Wisconsin White Cheddar with a Light Breading Served with Chipotle Ranch \$11

SAMOSA Deconstructed with Curried Chickpea Spread, Grilled Naan Bread, Pickled Veggies \$14

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Cocktail \$19 *gf*

Most items can be altered to accommodate dietary requests

SOUP & SALADS

OUTING CLUB SALAD Iceberg, Melba Toast, Parmesan, Garlic Dressing \$10

OC TOMATO BISQUE or SOUP OF THE DAY \$6/Cup \$8/Bowl

CHICKEN SALAD PLATE Made Fresh, Seasonal Fresh Fruit \$16 *gf*

WEDGE Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing \$15 *gf*

SPINACH SALAD Sweet Strawberries, Aged White Cheddar, Sunflower Seeds, Citrus Vinaigrette \$14 *gf*

Add Chicken \$8 Salmon/Shrimp/Tuna \$14 Petite Filet \$18

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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 \$11 Whole \$18 Texas Size \$26

PORK-T Grilled or Breaded on a Toasted Bun with Lettuce, Tomato, Onion, Pickle \$16

STEAK BURGER Niman Ranch All Natural Angus Beef, Cheese, Lettuce, Tomato, Onion, Pickle \$17

GRILLED SALMON BLT Toasted Wheat Berry, Bacon, Lettuce, Lemon-Horsey Mayo \$19

GRILLED CHICKEN SANDWICH Cheddar, Bacon, Guacamole, Lettuce, Tomato, Onion \$16

BEYOND BURGER Plant Based Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle \$16

Gluten Free buns Available

WELLNESS

CHICKEN TACOS Margarita Slaw, Guacamole, Queso, Corn Tortillas, Salsa, Fresh Lime \$16 *gf*

WELLNESS SALMON Mixed Greens, Artichoke, Tomato, Feta, Cucumber, Kalamata Olive, Vinaigrette \$21 *gf*

TURKEY WRAP Romaine, Smoked Turkey, Pickled Vegetables, Tomato Vinaigrette, Whole Wheat Tortilla \$16

AVOCADO SANDWICH Sliced Cucumber, Tomato, Light Herb Cream Cheese, Spinach, Wheat Bread \$16

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

AHI TUNA Seared with Honey-Tamarind Glaze, Kim Chee Sautéed Vegetables with Sweet Potato \$39 *gf*

GRILLED CHICKEN OSCAR on Mashed Potatoes, Asparagus, Crab Cake & Hollandaise \$37

SUMMER PASTA Seasonal Vegetables, Orecchiette Pasta, Garlic-Herb Broth, Roasted Lemon \$23

GRILLED SALMON White Cheddar-Corn Risotto, Charred Tomato & Spinach Sauté with Bacon \$36 *gf*

RIBEYE STEAK Certified Angus Beef, Grilled Asparagus, Steakhouse Loaded Mashed Potatoes 14oz \$46 20oz \$58 *gf*

SURF & TURF 4 ounce Filet Mignon, Demi-Glace, Twin Butterfly Shrimp, Fingerling Potatoes, Broccolini \$46

BABY BACK RIBS Au gratin Potatoes, Green Beans with Bacon - Half Rack \$24 - Full Rack \$32

FILET MIGNON Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot
6 ounce \$41 8 ounce \$48 10 ounce \$54

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.

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