

## STARTERS

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

**MAPLE BAKED BRIE** Vermont Syrup, Candied Cayenne Pecans, Grilled Crostini \$14

**PORK DUMPLINGS** Steamed and Glazed with Soy Vinaigrette, Pickled Veggies \$12

**SHRIMP COCKTAIL** House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade \$18 *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

**FRENCH ONION** Caramelized Onions, Crouton, Gruyere Cheese \$7/Cup \$9/Bowl

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

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

**SOUTHWEST CAESAR** Romaine, Black Beans, Corn, Tomato, Tortilla Strips, Avocado, Cheddar, Chipotle Ranch \$12

**SPINACH SALAD** Roast Golden Beets, Goat Cheese, Tart Apple, Candied Pistachio, Champagne-Honey Vinaigrette \$15 *gf*

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

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 \$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

**FRIED CHICKEN SANDWICH** Cajun Spiced OC Dressing, Lettuce, Tomato, Onion, Pickle \$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*

**COBB SALAD** Romaine, Smoked Turkey, Tomato, Egg, Avocado, Bacon, Red Wine Vinaigrette \$18 *gf*

**HARVEST GRILLED CHICKEN** with Spaghetti Squash in Sage Broth with Steamed Vegetables \$19 *gf*

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

**SEA BASS** Seared atop Golden Beet Risotto, Bacon Roasted Brussels sprouts \$44 *gf*

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

**BUTTERNUT SQUASH RAVIOLI** in Vegetable Broth, Wilted Spinach, Tomato, Herbed Asiago, Pine Nuts \$26

**GRILLED SALMON** Lemon-Parmesan Fingerling Potatoes, Asparagus, Tomato-Basil Compote \$36 *gf*

**RIBEYE STEAK** Certified Angus Beef, Cheddar-Bacon Stuffed Baked Potato, Broccolini 14oz \$46 20oz \$58 *gf*

**LAMB SHANK** Braised Tender with Stock Reduction, White Cheddar Grits, Harris Chili-Charred Carrots \$38

**BABY BACK RIBS** French Fries, Buttered Green Beans - Half Rack \$24 - Full Rack \$32

**FILET MIGNON** Stock Reduction, Au Gratin Potato, Steamed Asparagus 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.