

STARTERS

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

BRUSSELS SPROUTS Flash Fried with Brown Sugar-Mustard-Bacon Vinaigrette, Asiago Cheese \$12

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

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade \$16 *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 Crisp Bacon, Tomato, Red Onion, Hard Cooked Egg, Goat Cheese, Warm Bacon Dressing \$15

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

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

CHICKEN & BLUE Blackened Chicken, Crisp Bacon, Blue Cheese Crumbles, 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

SHRIMP STIR-FRY with Seasonal Fresh Veggies in a light Soy-Garlic Sauce \$21

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

ORANGE ROUGHY Broiled with Lemon-Caper Buerre Blanc, Crispy Potato Cakes, Herb Butter Brussels sprouts \$39

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

BUTTERNUT SQUASH RAVIOLI in Vegetable Broth, Wilted Spinach, Tomato, Rosemary Asiago, Pine Nuts \$28

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*

VEAL MARSALA thin cutlets with Mushroom Cream, Risotto Parmesan, Garlic Wilted Spinach \$36

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

THE
Outing
CLUB

— EST. 1891 —

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.