

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 \$12

PORK DUMPLINGS Steamed and Glazed with Soy Vinaigrette, Pickled Veggies \$13

ZUCCHINI FRIES Herb Breaded Squash with Garlic Dressing and Spicy Marinara Sauce for Dipping \$12

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Capers 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

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 \$14

SPINACH SALAD Blueberries, Almonds, Feta, Cucumber, Honey & White Balsamic Vinaigrette \$15

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

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

IMPOSSIBLE 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*

VEGAN SPRINGROLLS Soy Wrapper with Fresh Veggie Slaw, Avocado, Cucumber. Peanut Dipping Sauce \$15

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

SEA BASS Coconut Curry Lobster Sauce, Green Chile Quinoa, Wilted Greens & Mixed Vegetables \$44

SUMMER PASTA Seasonal Vegetables, Roman Style Pasta, Garlic-Herb Broth, Roasted Lemon \$26
Chicken \$32 Shrimp or Salmon \$36

GRILLED CHICKEN with Natural Stock Reduction, Au Gratin Potatoes, Herb Butter Grilled Asparagus \$31

GRILLED SALMON Spinach-Parmesan Risotto, Roasted Tomato with Artichoke Hearts \$36

PORK RIB CHOP with Mashed Potato, Mushroom-Herb Butter, Steamed Broccolini \$35

RIBEYE STEAK Certified Angus Beef, Fingerling Potatoes, Creamed Spinach 14oz \$47 20oz \$59

BABY BACK RIBS Served with French Fries and Sweet Broccoli Salad - Half Rack \$28 - Full Rack \$36

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

Twin Crab Cakes \$12

Twin Butterfly Shrimp (2) \$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.