

STARTERS

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

MAPLE BAKED BRIE Vermont Syrup, Candied Cayenne Pecans, Grilled Crostini \$15

FLAT BREAD with Goat Cheese and Honey Poached Pear. Topped with Arugula Salad & Crispy Prosciutto \$15

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 \$12

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 Daily, Seasonal Fresh Fruit \$16 *gf*

WEDGE Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing \$16 *gf*

CLASSIC CAESAR with Romaine, Creamy Dressing, Croutons, Parmesan \$12 Anchovies \$2

SPINACH SALAD with Apple Butter-Boetje's Vinaigrette, Brie Cheese, Pistachio, Tart Apple, Craisins \$16 *gf*

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 \$12 Whole \$22 Texas Size \$28

PORK-T Grilled or Breaded on a Toasted Bun with Lettuce, Tomato, Onion, Pickle \$17

STEAK BURGER Niman Ranch All Natural Angus Beef, Cheese, Lettuce, Tomato, Onion, Pickle \$18

GRILLED SALMON BLT Toasted Wheat Berry, Bacon, Lettuce, Lemon-Horsey Mayo \$21

CHICKEN MELT Grilled Chicken on Marble Rye with Caramelized Onions & Swiss Cheese \$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 \$25 *gf*

ROASTED CAULIFLOWER on rich Vegan Curry Sauce with Chick peas, Onion, Green Peas, Butternut Squash \$21 *gf,v*

WELLNESS CHICKEN served on Stewed Black Lentils in Ancho Chile-Tomato Sauce, Roasted Broccolini \$24

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

SEA BASS with Buttery Parmesan-Panko Crust, Au Gratin Potato, Roasted Broccolini \$49

CHICKEN MILANESE Panko Breaded and topped with fresh Mozzarella, Vodka Sauce, Arugula Salad \$31

NOODLE BOWL Fresh Noodles & Seasonal Veggies in a Fragrant Vegetable Broth with Hard Boiled Egg and Lime \$22

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

GRILLED SALMON with Herbed Butter served atop Butternut Squash Risotto, Steamed Asparagus \$36 *gf*

RIBEYE STEAK Certified Angus Beef, Parmesan Fingerling Potatoes, Brandied Cream Mushrooms 14oz \$48 20oz \$59

BABY BACK RIBS Served with Baked Potato, Seasonal Mixed Vegetables - Half Rack \$28 - Full Rack \$36

FILET MIGNON Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot

6 ounce \$42 8 ounce \$49 10 ounce \$56

Signature Steak Enhancements

Bacon & Bleu Cheese Topped \$6

Mushroom & Parmesan Crust \$6

Twin Crab Cakes \$12

Garlic-Butter Jumbo Shrimp (2) \$10

THE
Outing
CLUB

— EST. 1891 —