

PRIME RIB & WINE NIGHT

Saturday, February 11th, 2023 5:00 – 8:00 PM



Slow Roasted Prime Rib
Au Jus, Horseradish

10 ounce Junior Cut \$29.00
16 ounce King Cut \$44.00

Loaded Twice Baked Potato
Vegetable Mélange
Choice Of Outing Club Salad
or Tomato Bisque

**SELECT WINES
AVAILABLE FOR
HALF OFF**

Please Welcome New Members:

Henry and Sharon Marquard

We are excited for you to join us at
The Outing Club. Make sure to say Hello
when you see them at the club!



**Unwind
Wednesday**

**Half Price Bottles of Wine
Every Wednesday Night (Except March 8th)**

March Double Bubble

Due to our annual Fish Fry Fridays, March Double
Bubbles will be Thursday, March 16th & 30th
4:00 – 6:00 PM

CHEESY GARLIC BREAD
Marinara Dipping Sauce \$7.00

SWEDISH MEATBALLS
6 per order served with Grilled Crostini \$9.00

SPINACH-ARTICHOKE DIP
Corn Chips \$8.00

CRAB CAKES
Old Bay Seasoned with Panko Crust
Boetje's Remoulade \$10.50

ONION RING BASKET
Ranch Dip \$8.00

SHRIMP COCKTAIL
House Poached Shrimp, Lemon, Caper Berries
Horseradish Cocktail, Cognac Remoulade \$9.00 *gf*

BBQ PULLED PORK SLIDERS
Small Side OC Chips \$8.00

SOUP & SALAD BAR
Help yourself to our endless soup & salad of the day \$8.00

Join us for Two for One Drinks in the Pub!
Beverage Discount Applies to lesser value beverages

MARCH MEMBERS ONLY

Thursday, March 9th, 2023 5:30 PM

MEMBER SOCIAL HOUR
Cocktails & Hors d'oeuvres

DINNER AT YOUR LEISURE
Vegetable Crudit  - Outing Club Salad

ENTREE SELECTION
Prime Rib of Beef, Au Jus, Horseradish
Roasted Potatoes & Seasonal Vegetables

Grilled Salmon, Lemon Dill Sauce
Wild Rice Pilaf, Seasonal Vegetables

Pecan Encrusted Chicken, Dijon Cream Sauce
Wild Rice Pilaf & Seasonal Vegetables

DESSERT CHOICE
Andes Mint Chocolate Pie or Boston Cream Cake

\$25.00 per member - \$39.00 per non-member
Babysitting available in the DeLescaille Room.

February & March 2023 Newsletter

Board of Directors

Paul Neuharth – *President*
Cindy Smit – *Vice President*
Erik Rolfstad – *Secretary/Treasurer*

Kathy Anderson
Brian Bettini
Ralph Heninger
Marty Kurtz
Rita Stanforth
Glen Hummel – *Ex Officio*

Staff

Jason Gomez
General Manager/Executive Chef

Becky Kummerfeldt
*Administrative Assistant/Accounts
Receivable*

Vicki Woodford
Accounts Payable

Tracy Thumann
Event & Membership Manager

Gregory Crane
Service Manager

Travis Leeson
Sous Chef

Brendan McBride
Maintenance

Maria Escarza
Tennis Manager

THE
Outing
CLUB
— EST. 1891 —

ST. PATRICK'S DAY BUFFET

Friday, March 17th, 2023 5:00 - 8:00 PM

Corned Beef with Braised Cabbage & Carrots
Griddled Sausages in Stout Beer Onions

Beer Battered Cod

Boiled New Potatoes

Irish Cheddar Mac & Cheese

Outing Club Salad

Bread Basket

Assorted Desserts

SEASONAL BEER SPECIALS

\$39.00 PER PERSON · HALF PRICE AGES 6–11
AGES 5 & UNDER COMPLIMENTARY



CLUB CLOSED FEBRUARY 13TH - MARCH 7TH

The Club will be closed for our annual shut-down period from **February 13th - March 7th**. The Club will re-open on **March 8th** at 5:00 PM with a social hour in the Ballroom featuring complimentary hors d'oeuvres followed by our Annual Meeting starting at 6:00 PM, with a buffet to follow on the main floor.

February Double Bubble

Friday, February 3rd, 2023 4:00 - 8:00 PM

Due to our annual shut down this month our February Double Bubble is one night only but we are extending the Bubbles all night long!

FLAT BREAD

Goat Cheese with Honey Poached Pear
Topped with Arugula Salad & Crispy Prosciutto \$8.50

MAPLE BAKED BRIE

Vermont Syrup, Candied Cayenne Pecans, Grilled Crostini \$8.50

CHARCUTERIE PLATE

Assortment of Cured Meats and Cheese with
accoutrements and Flat Bread \$8.00

CRAB CAKES

Old Bay Seasoned with Panko Crust
Boetje's Remoulade \$10.50

CHEESE CURDS

Breaded Wisconsin Cheese
Served with Spicy Ranch Dip \$8.00

SHRIMP COCKTAIL

House Poached Shrimp, Lemon, Caper Berries
Horseradish Cocktail, Cognac Remoulade \$9.00 *gf*

CHEESEBURGER SLIDERS

Small Side OC Chips \$9.00

CHILI BAR

Help yourself to our endless Chili Bar Toppings \$10.00

Join us for Two for One Drinks in the Pub!

Beverage Discount Applies to lesser value beverages

SUPER BOWL PARTY

IN THE PUB

Sunday, February 12th, 2023 5:00 PM - End of Game

Enjoy our Tailgate Buffet with FREE Draft Beer! Buffet served 5:30 PM - end of Halftime.

Hot Dogs & French Fries • Jalapeno Poppers • Bacon Cheeseburger Sliders •
Assorted Pizzas • Chili Bar with all of the Toppings • Cookies & Dessert Bar

\$35.00 Per Person

Kids Babysitting available in the DeLescaille room with their own Pizza Party!

\$20.00 Per Child

FEBRUARY MEMBERS ONLY

Thursday, February 9th, 2023 5:30 PM

MEMBER SOCIAL HOUR

Cocktails & Hors d'oeuvres

DINNER AT YOUR LEISURE

Vegetable Crudit  - Outing Club Salad

ENTREE SELECTION

Sliced Beef Tenderloin, Demi-Glace
Mashed Potatoes & Seasonal Vegetables

Shrimp & Pasta Primavera

Mixed with Seasonal Vegetables in a light Cream Sauce

Chicken Marsala

Mushroom Cream Sauce
Mashed Potatoes & Seasonal Vegetables

DESSERT CHOICE

Cherry Pie or Chocolate Swirl Cake

\$25.00 per member - \$39.00 per non-member

Babysitting available in the DeLescaille Room.

FAMILY FISH FRY

March 10th, 24th & 31st, 2023 5:00 - 8:00 PM

ALL-U-CARE TO EAT BUFFET

Coleslaw • Cottage Cheese
Outing Club Salad • Assorted Rolls, Butter

Hand Breaded Cod Fillets • Golden French Fries

Cornmeal Hushpuppies • Buttered Corn

Tartar Sauce & Lemon

Chef's Assorted Dessert Table

\$29.95 per person

Ages 6-11 Half Price - Ages 5 and under Free



ALL THAT GLITTERS

DINNER AND A SHOW

Saturday, March 25th, 2023

*Join us for an elegant candlelit dinner and
a live ballroom dance performance led
by Nick Milusky and Troupe.*

5:30 - 6:00 PM Cocktails & Hors d'oeuvres

6:00 PM Dinner Service

7:00 PM Dance Troupe Performance

8:00 PM Open Dance Floor

DUET PLATE

Petite Filet Mignon & Twin Butterfly Shrimp

Garlic-Herb Potatoes

Grilled Asparagus

Mesclun Salad

Lemon-Berry Cream Tart

**Includes Trinity Oaks Wines served
throughout dinner service**

\$75.00 per person

*Register for Wednesday night Ballroom
lessons throughout the evening!*

ANNUAL MEETING DINNER BUFFET

Wednesday, March 8th, 2023

Join us for cocktails and complimentary
hors d'oeuvres at **5:00 PM** in the Ballroom.

Annual Meeting begins at **6:00 PM**
with Buffet to follow!

BUFFET MENU

Carving Board

Flank Steak, Smoked Turkey

Rope Sausage

Herb Baked Salmon, Lemon-Caper Sauce

Vegetable Medley

Au Gratin Potatoes

Romaine with Apples, Feta, Pecans, Cider Vinaigrette

Assorted Dessert Table

\$30.00 PER PERSON