

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

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

BRUSCHETTA PLATE Balsamic Tomatoes, Ricotta-Pesto Spread, Garlic Crostini \$12

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade \$16 *gf*

SOUP & SALADS

OUTING CLUB SALAD Iceberg, Melba Toast, Parmesan, Garlic Dressing \$12

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 \$16 *gf*

SOUTHWEST CAESAR Romaine, Black Beans, Corn, Tomato, Tortilla Strips, Avocado, Cheddar, Chipotle Ranch \$16

SPINACH SALAD with Parisian Dressing, Hearts of Palm, Cucumber, Red Onion, Tomato, Candied Walnuts \$16

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

IMPOSSIBLE BURGER Plant Based Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle \$16

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*

FALAFEL CAKE with Chili Spiked Tomato Sauce, Olive Tapenade, Arugula Salad \$19 *v*

SHRIMP STIR-FRY with Seasonal Fresh Veggies in a light Soy-Garlic Sauce \$24

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

LOBSTER PAPPARDELLE Pasta in a Light Herb Butter Sauce with Pancetta, Spinach, Pecorino Romano \$44

GRILLED CHICKEN with Mushroom Demi-Glace, Au Gratin Potatoes, Grilled Asparagus \$31

SEA BASS with Buttery Parmesan-Panko Crust, Charred Scallion & Corn Risotto, Steamed Broccolini \$49

GRILLED SALMON Moroccan Spiced & Cedar Plank Roasted, Sweet Potato & Veggie Hash \$36 *gf*

RIBEYE STEAK Certified Angus Beef, Truffle-Parmesan Fingerling Potatoes, Grilled Asparagus 14oz \$48 20oz \$59

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

FILET MIGNON Natural Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot
6 ounce \$44 8 ounce \$51 10 ounce \$56

Signature Steak Enhancements

Bacon & Bleu Cheese Topped \$6

Mushroom & Parmesan Crust \$6

Twin Crab Cakes \$12

Garlic-Butter 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.

Most items can be altered to accommodate dietary requests. Gluten Free buns Available

v/vegan

gf/gluten free

THE
Outing
CLUB

— EST. 1891 —