

STARTERS

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

ITALIAN BREADED CAULIFLOWER fried crisp with Brined Capers & Rosemary Asiago \$13

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

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade \$17 *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

FRENCH ONION CROCK Caramelized Onions, Crouton, Gruyere Cheese \$8

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 Butternut Squash, Feta, Candied Cayenne Pecans, Craisins, Maple Vinaigrette \$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

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*

FALAFEL CAKE with Chili Spiked Tomato Sauce, Olive Tapenade, Arugula Salad \$20 *v, gf*

HOT POT Chicken Pot Stickers in Bone Broth with Nappa Cabbage Slaw, Shiitake Mushroom, Butternut Squash \$24

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

GRILLED CHICKEN with Spätzle Dumplings in a light Cream Sauce, Steamed Green Beans & Baby Carrot \$31

SEA BASS with Parmesan-Panko Crust, Boursin Mashed Potatoes, Grilled Asparagus, Sweet Corn & Crab Bisque \$49

SALMON Herb Butter Grilled, Butternut Squash Risotto, Bacon Wilted Spinach \$36

RIBEYE STEAK Certified Angus Beef, French Onion Potatoes, Grilled Asparagus 14oz \$48 20oz \$59

PORK CHOP Grilled Boneless Cut, served with Cranberry Demi-Glace, Au Gratin Potatoes, Broccolini \$31

FILET MIGNON Natural Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot
6 ounce \$45 8 ounce \$52 10 ounce \$57

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 —