

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 \$13

CHARCUTERIE PLATE Daily selection of Cured Meats & Cheeses with Accoutrements \$23

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade *gf* \$18

SOUP & SALADS

OUTING CLUB SALAD Iceberg, Melba Toast, Parmesan, Garlic Dressing \$12 Whole \$8 Half

OC TOMATO BISQUE or SOUP OF THE DAY \$6/Cup \$8/Bowl

CHICKEN SALAD PLATE Made Fresh, Seasonal Fresh Fruit, *gf* \$16 Whole \$10 Half

WEDGE Iceberg, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Dressing *gf* \$16 Whole \$10 Half

SOUTHWEST CAESAR Romaine, Black Beans, Corn, Tomato, Tortilla Strips, Avocado, Cheddar, Chipotle Ranch \$16 Whole \$10 Half

THAI SPINACH SALAD with Broccoli Slaw, Wontons, Cashews, Cucumber, Tomato, Sesame-Ginger Dressing \$16 Whole \$10 Half

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 Half \$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 \$19

GRILLED SALMON BLT Toasted Wheat Berry, Bacon, Lettuce, Lemon-Horsey Mayo \$22

CHICKEN CAESAR SANDWICH Arugula Salad, Parmesan, Bacon Crumble, Crispy Onions \$17

IMPOSSIBLE BURGER Plant Based Patty, Choice of Cheese, Lettuce, Tomato, Onion, Pickle \$17

BEEF BRISKET SANDWICH Hardwood Smoked & Chopped Angus Beef, Sweet & Spicy Pickled Vegetables \$19

Gluten Free Buns Available

WELLNESS

CHICKEN TACOS Margarita Slaw, Guacamole, Queso, Corn Tortillas, Salsa, Fresh Lime *gf* \$16

BRUSCHETTA FLATBREAD on Cauliflower Crust with Mozzarella, Pesto, Tomato-Arugula Salad *gf* \$15

WELLNESS SALMON Mixed Greens, Artichoke, Tomato, Feta, Cucumber, Kalamata Olive, Vinaigrette *gf* \$26

VEGAN FALAFEL CAKE with Chili Spiked Tomato Sauce, Olive Tapenade, Arugula Salad *v, gf* \$21

ENTRÉES – Served with Outing Club Salad or Cup of Soup

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

SEA BASS with Parmesan-Panko Crust, Golden Beet Risotto, Steamed Broccolini \$49

SALMON Herb Butter Grilled atop Summer Vegetable & White Bean Succotash with Double Smoked Bacon \$36

RIBEYE STEAK Certified Angus Beef, Parmesan Fingerling Potatoes, Maple-Bacon Corn 14 oz. \$49 20 oz. \$59

BABY BACK RIBS Served with Loaded Mashed Potatoes, Seasonal Mixed Vegetables - Half Rack \$28 - Full Rack \$36

FILET MIGNON Natural Stock Reduction, Boursin Mashed Potato, Petite Green Beans, Baby Carrot
6 ounce \$46 8 ounce \$54 10 ounce \$58

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

v/vegan

gf/gluten free

Spring Summer 2024