

STARTERS

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

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

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

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

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

SPINACH SALAD with Butternut Squash, Feta, Candied Pecans, Craisins, Rosé-Apricot Vinaigrette \$16 Whole, \$10 Half

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 Half Pound Angus Beef, choice of Cheese, Lettuce, Tomato, Onion, Pickle \$19

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

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

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

Gluten Free Bun Available

WELLNESS

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

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

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

GLUTEN FREE RAVIOLI Cauliflower Pasta filled with Ricotta, Sage Broth with Broccolini, Pine Nuts, Butternut Squash *gf* \$18

ENTRÉES – Served with Outing Club Salad or Cup of Soup

CHICKEN SCHNITZEL with Mushroom Cream Gravy, Garlic Mashed Potatoes, Steamed Broccolini \$31

SEA BASS with Soy-Ginger Glaze, Pickled Vegetables, Mashed Sweet Potatoes, Sautéed Greens \$49

PORK SHANK Tender Braised on Smoked Cheddar Grits, Chile Crunch Roasted Carrots \$32

SALMON Grilled with Herb Butter atop Green Chile & Corn Risotto, Roasted Asparagus \$36

RIBEYE STEAK Certified Angus Beef, Au Gratin Potatoes, Garlic Butter Roasted Asparagus 14oz \$49 20oz \$59

FILET MIGNON Natural Stock Reduction, Boursin Mashed Potatoes, 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

THE
Outing
CLUB
— EST. 1891 —