

WELCOME NEW MEMBERS

Steven Feder & Nicholas Mildon
Gordon and Jeremy Jenks-Kelly

We can't wait to see you around the club!

November FEATURED ENTRÉES

NOVEMBER 5TH – 8TH

Pork Shank

Braised Tender in Demi-Glace
Garlic Mashed Potatoes, Bacon & Onion Brussels Sprouts
\$28.00

NOVEMBER 12TH – 15TH

Bacon Wrapped Shrimp

Red Chili-Turmeric Basmati Rice, Broccolini **\$36.00**

NOVEMBER 19TH – 22ND

Steakhouse Salad

Medallions of Beef Tenderloin on Mixed Greens
Blue Cheese Crumbles, Cherry Tomato, Red Onion,
Cucumber, Red Wine Vinaigrette
\$29.00

Happy Thanksgiving!

No Family Meal Features this Week

*Our featured entree will be available for the
entire week (or until they are sold out) during
our regular dinner service hours.*

Available in the Clubhouse or Carry-out!

IN MEMORIAM
Michael Downes



Taco NIGHT

Friday, November 14, 2025 | 5:00 - 8:00 PM

\$8.99 per order of 3 Hard Shell Tacos - Ground Beef Only
Garnished with Lettuce, Cheese, Tomato
\$5.00 Orders of Chips, Salsa, & Queso Dip
\$9.99 Impossible Tacos Available

***\$5.00 ON THE ROCKS
MARGARITAS***



PRIME RIB NIGHT

Saturday, November 22, 2025 | 5:00 - 8:00 PM

Your Choice of:
Outing Club Salad or Tomato Bisque

10 OUNCE JUNIOR CUT \$36.00
16 OUNCE KING CUT \$49.00

Slow Roasted Prime Rib of Beef
Au Jus, Horseradish
Garlic Mashed Potatoes
Seasonal Vegetables

November 2025 Newsletter

Board of Directors

Ralph W. Heninger – *President*
Rita Stanforth – *Vice President*
Joe Grodecki – *Secretary/Treasurer*
Erik Rolfstad – *Ex-Officio*

Greg Bauer
Nicole Cline
Todd Hirst
Marty Kurtz
Deborah Mueller
Jan Tandy

Staff

Jason Gomez
General Manager/Executive Chef

Becky Kummerfeldt
Accounts Receivable

Erik Bjorklund
Chef de Cuisine

Sara Jeys
Assistant General Manager

Joe Otero
Facilities Manager

Kelli Smith
Office Manager

Matthew Carroll
Service Manager

Julie White
Administrative Assistant

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Davenport, IA 52803

THE
Outing
CLUB
— EST. 1891 —



THANKSGIVING Buffet

THURSDAY, NOVEMBER 27, 2025
LIMITED SEATING TIMES AVAILABLE 11:00 AM - 1:00 PM

Carving Board

Beef Tenderloin | Gingersnap Glazed Ham

Roast Turkey, Cranberry Relish
Lemon Broiled Salmon, White Wine Dill Sauce
Country Style Sage Dressing | Greens Beans Amandine
Brown Sugar Mashed Sweet Potatoes. Marshmallow Topping
Maple Glazed Corn with Bacon
Mashed Potatoes & Cream Gravy
Fresh Baked Bread Basket | Seasonal Fresh Fruit

Autumn Harvest Mixed Greens Salad
Pumpkin Seeds, Craisins, Crisp Apple, Feta,
Apple Cider Vinaigrette

Chilled Shrimp Cocktail | Oysters on the Half Shell
Chef's Dessert Table

\$59.00 PER PERSON
HALF PRICE AGES 6 - 11
AGES 5 & UNDER COMPLIMENTARY

**No Show or Cancelations less than 24
hours in advance will be charged*



Euchre Night

\$2.00 DRAFTS

WEDNESDAY
NOVEMBER | 5 & 19
IN THE PUB
PLAY BEGINS AT 6:00 PM
\$15.00 Appetizer Buffet
Available from 5:30 - 7:30 PM





\$2.00 DRAFT BEER

BURGER & BEER NIGHT

THURSDAY, NOVEMBER 6, 2025
5:00 - 8:00 PM

1/3 Pound Fresh Burger Patty
Garnished with Lettuce, Tomato, Pickle, Onion
and your Choice of Cheese
Served with Endless Fries
Black Bean Burgers Available
\$10.00 PER PERSON

AUTUMN SUNDAY BRUNCH

Sunday, November 9, 2025
Seating Times available 10:30 AM - 1:00 PM

Fresh Fruit | Bread and Pastries | Seasonal Pasta Salad
Mixed Greens and Butternut Squash Salad
Pecans, Feta, Maple Vinaigrette

Scrambled Eggs | Country Sausage | Applewood Smoked Bacon
Au Gratin Potatoes | Seasonal Vegetables | Baked Salmon with Dill Sauce
Carving Station: Roast Turkey and Grilled Beef Flank Steak
Assorted Dessert Table

\$34.00 PER PERSON | \$17.00 KIDS AGES 6-11 | AGES 5 AND UNDER COMPLIMENTARY

DOUBLE BUBBLE

Friday, November 7 & 21, 2025 | 5:00 - 8:00 PM

SHRIMP COCKTAIL House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade **gf** \$15.00

CRAB WONTONS Maryland Style Crab Cake Filling in Crispy Wontons Served with Dipping Sauce \$14.00

CHEESEBURGER SLIDERS (2) Served with OC Chips \$10.00

BRUSSELS SPROUTS Fried Crispy & Tossed with Boetjes & Bacon Vinaigrette, Parmesan \$9.00

MAPLE BAKED BRIE Vermont Syrup, Candied Cayenne Pecans, Grilled Crostini \$12.00

BRUSCHETTA FLATBREAD On Cauliflower Crust with Mozzarella, Pesto, Tomato-Arugula Salad \$9.00 **gf**

BUFFALO CHICKEN DIP Served with Fresh Tortilla Chips \$9.00 **gf**

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



MEMBERS ONLY

November

THURSDAY, NOVEMBER 13, 2025
5:30 PM

MEMBER SOCIAL HOUR Cocktails & Hors d'oeuvres	DINNER AT YOUR LEISURE Vegetable Crudit� Outing Club Salad
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ENTR E SELECTIONS

Beef Tenderloin
Sliced Thin atop Smoked Cheddar Mashed Potatoes
Caramelized Onion & Rosemary Sauce
Seasonal Vegetables

Baked Grouper
Topped with a Panko Herb Butter Crumb
Wild Rice Pilaf, Seasonal Vegetables

Pecan Encrusted Chicken
Cranberry Compote
Mashed Sweet Potatoes, Seasonal Vegetables

DESSERT CHOICE
Warm Chocolate Bread Pudding or Pecan Pie

\$25.00 PER MEMBER
\$39.00 PER NON-MEMBER

The OC Kids Club
5:30 - 8:00 PM

HOLIDAY

Mixology Class

AND TASTING

NOVEMBER **15** 5:30 - 8:00 PM



Learn how to make our Signature Holiday Cocktails and enjoy Appetizers in the Pub

\$15.00 PER PERSON

ABSOLUT ESPRESSO NUTELLA CORDIAL*
JACK DANIEL'S SINGLE BARREL WHISKEY CIDER*
CHRISTMAS CRANBERRY MARGARITA

**Gift baskets available for purchase for the Holidays!*