

# Bistro

ON THE GREEN

## STARTERS

### CHIPOTLE CHICKEN QUESADILLA

chipotle marinated chicken, sautéed onions, tomatoes, melted cheddar jack cheese served with cilantro sour cream | 13

### SESAME AHI TUNA (GF)

sesame crusted ahi tuna served with seaweed salad, pickled ginger and sweet soy drizzle | 12

### MOZZARELLA MOONS

Italian panko crusted mozzarella served with house-made marinara blush sauce | 12

### CHICKEN DUMPLINGS

six pan-fried chicken dumplings topped with ginger ponzu, sesame seeds and fresh cilantro | 9

### ROASTED VEGETABLE FOCACCIA

roasted root vegetables, caramelized onions and wilted spinach over herb focaccia and drizzled with balsamic reduction | 11

### NASHVILLE CHICKEN

boneless chicken with hot honey drizzle pickle chips and buttermilk ranch | 12

### SOFT PRETZEL BITES

ten soft pretzel bites served with cheese sauce and spicy mustard | 8

### CHICKEN WINGS (GF)

one pound of chicken wings with your choice of: Hot | BBQ | Old Bay | Garlic Parmesan Smoky Sweet BBQ dry rub | Caribbean Jerk dry rub Nashville Hot Honey served with buttermilk ranch or blue cheese and celery | 13

## Soups & Salads

*Cream of Crab* | 8 (GF)

*Classic Chili* | 7 (GF)

*Tomato Bisque* | 7 (GF)

*Soup Du Jour* | 6

### CLASSIC CAESAR

chopped romaine, signature Caesar dressing, shaved Parmesan, Asiago & Romano cheeses and Asiago croutons | 11

### ITALIAN CHOPPED SALAD

chopped romaine, grape tomatoes, red onion, genoa salami, pepperoncini, Ditalini pasta, and shaved Parmesan, Asiago and Romano cheeses tossed with house-made creamy Italian vinaigrette | 15

### COUNTRY CLUB COBB (GF)

chopped romaine lettuce, tomato, red onion blue cheese crumbles, hard-boiled egg, bacon served with your choice of dressing | 13

### AUTUMN SPINACH SALAD (GF)

baby spinach, romaine lettuce, chopped apple, sunflower seeds, roasted butternut squash, warm panko crusted goat cheese served with a maple Dijon vinaigrette | 14

### Salad Upgrades

grilled chicken 6 | shrimp 7 | ahi tuna 7 | steak 9 | salmon 9

## PERSONAL PIZZAS

personal Brickfire pizzas from our Beech oven  
substitute a Gluten Free cauliflower crust | 4 (GF)

### SPINACH & MUSHROOM

sautéed mushrooms, baby spinach caramelized onions, house-made marinara & five cheese blend drizzled with garlic cream | 12

### ULTIMATE PEPPERONI

pepperoni with house-made marinara & five cheese blend | 11

### BRUSCHETTA PESTO

marinated tomatoes, house-made basil pesto, fresh mozzarella and balsamic reduction | 12

### ITALIAN STALLION

crushed Italian tomatoes, fresh mozzarella, George's famous meatballs, pepperoni, sausage grated Pecorino Romano | 13

### CLASSIC CHEESE

house-made marinara & five cheese blend | 10

# HANDHELDS

*all sandwiches are served with Martin's potato chips  
substitute french fries or coleslaw | 2*

## TUSCAN TURKEY FOCACCIA

*roasted carved turkey breast, melted mozzarella,  
baby spinach, roasted red peppers &  
sun-dried tomato pesto mayo  
served on warm focaccia bread | 12*

## BAJA FISH TACOS

*three crispy haddock tacos  
topped with pico de gallo, shredded lettuce,  
black beans and chipotle aioli  
served on flour tortillas | 12*

## CHICKEN BACON RANCH

*grilled chicken breast, cheddar jack cheese,  
applewood smoked bacon, lettuce, tomato,  
& ranch dressing on Kaiser roll | 14*

## ODCC STEAK WRAP

*marinated skirt steak, applewood smoked bacon,  
melted mozzarella & provolone cheese,  
grilled red onion & chipotle aioli in a flour tortilla wrap | 15*

## Bowls!

### SOUTHWEST BOWL

*adobo seasoned chicken, pico de gallo  
black beans, roasted peppers & shredded cheddar  
served over cilantro lime rice  
with chipotle aioli | 15*

### MEDITERRANEAN SHRIMP BOWL

*marinated grilled shrimp, cucumber, tomato,  
red onion, Kalamata olives, feta cheese,  
& house-made tzatziki sauce  
served over Mediterranean orzo | 16*

*try our bowls as a salad! (GF)*

## BISTRO BURGER WRAP

*grilled hamburger, melted cheddar cheese,  
applewood smoked bacon, lettuce, tomato, onion,  
pickles and thousand island dressing  
in a flour tortilla wrap | 13*

## BLACKENED SALMON BLT

*grilled salmon filet with Cajun seasoning,  
applewood smoked bacon,  
lettuce, tomato & black pepper aioli  
served on toasted ciabatta bread | 15*

## HOT HAM & SWISS

*sliced ham and melted Swiss cheese  
with honey mustard on a toasted pretzel roll | 11*

## ALL AMERICAN BURGER

*grilled hamburger, melted American cheese,  
lettuce, tomato, red onion on a kaiser roll | 13  
add bacon | 2*

## FRENCH ONION GRILLED CHEESE & TOMATO BISQUE

*melted white cheddar and gruyere cheeses,  
and caramelized onions on griddled white bread  
served with a cup of tomato bisque | 13*

## THAI CHICKEN LETTUCE WRAPS (GF)

*sweet soy marinated chicken,  
shredded carrots, cucumber, sesame seeds  
and spicy peanut sauce drizzle in  
three butter lettuce wraps | 13*

# ENTREES

## COFFEE COCOA SALMON (GF)

*coffee cocoa rubbed salmon  
served with Parmesan risotto  
and Chef's seasonal vegetable  
finished with an orange chipotle honey drizzle | 28*

## BUTTERNUT SQUASH RAVIOLI

*butternut squash & mascarpone filled ravioli  
in a hazelnut brown butter sauce  
with grilled chicken and wilted arugula | 26*

## CHICKEN BRUSCHETTA MILANESE

*lightly breaded sautéed chicken breast  
classic tomato bruschetta, marinara blush sauce,  
shaved Parmesan cheese and  
lemon & EVOO dressed arugula salad | 26*

## CRAB CAKE (GF)

*jumbo lump crab cake with Old Bay remoulade,  
served with Parmesan risotto and  
Chef's seasonal vegetable | 29*

## FILET MIGNON (GF)

*grilled 6 oz. filet mignon  
topped with blue cheese compound butter  
served with whipped potatoes and  
Chef's seasonal vegetables | 31*

## GRILLED PORK TENDERLOIN (GF)

*maple bourbon glazed pork tenderloin  
topped with apple compote  
served over roasted root vegetables,  
caramelized onions and wilted spinach | 25*

## CAJUN SHRIMP RISOTTO (GF)

*grilled jumbo shrimp and andouille sausage,  
roasted red peppers and caramelized onions  
in a creamy Parmesan risotto with Cajun seasoning | 25*

## GEORGE'S SAUTÉ

*artichokes, Kalamata olives, spinach, tomatoes  
roasted red peppers and Aglio e Olio sauce  
tossed with linguine | 16*

*add chicken 6 | shrimp 7  
ahi tuna 7 | steak 9 | salmon 9*

*Please let the service staff know if you have any dietary restrictions or food allergies  
When possible, the ODCC culinary team can accommodate all dining preferences*

consumption of raw or uncooked meat, seafood, shellfish, poultry or eggs may increase the risk of foodborne illness