

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