

Bistro

ON THE GREEN

STARTERS

CHICKEN TINGA TACOS

two adobo marinated chicken, pico de gallo, cilantro, lime crema and rojo sauce | 8

SPICY TUNA CUCUMBER STACK

sushi style spicy ahi tuna layered with avocado, marinated cucumber, sushi rice, sesame & wonton crisps | 14

CHARCUTERIE PRETZEL

warm Bavarian-style soft pretzel served with spicy mustard, grapes, charcuterie and cheese | 14

DUMPLINGS

six pan-fried chicken dumplings topped with ginger ponzu, sesame seeds and fresh cilantro | 10

CRISPY BRUSSELS SPROUTS ^{GF}

crispy roasted brussels sprouts, bacon, caramelized onions, goat cheese crumbles and balsamic drizzle | 10

SAMOSAS

crispy curried potato filled pastry fresh herbs, roasted cumin yogurt sauce | 10

MOZZARELLA MOONS

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

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}

Tomato Bisque | 7 ^{GF}

Soup Du Jour | 6

CLASSIC CAESAR

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

BABY KALE & SPINACH ^{GF}

baby kale & spinach, avocado, tomato, feta cheese, with a lemon Dijon vinaigrette | 12

COUNTRY CLUB COBB ^{GF}

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

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}

BUFFALO CHICKEN PIZZA

crispy chicken breast, five cheese blend, mozzarella cheese, buffalo sauce, ranch drizzle | 12

CAESAR BIANCO

garlic Parmesan cream sauce, mozzarella cheese, topped with classic Caesar salad | 12

ULTIMATE PEPPERONI

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

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

ROAST BEEF HERO

thinly sliced roast beef, fried eggplant,
melted provolone, sweet peppers,
hot cherry pepper and mayo
served on a toasted Italian roll | 14

CRAB CAKE BLT

jumbo lump crab cake, bacon,
avocado, lettuce, tomato,
spicy Cajun remoulade,
served on toasted Ciabatta | 18

ANTIPASTO CHICKEN MELT

grilled chicken breast, prosciutto,
topped with melted mozzarella,
spinach, marinated artichokes,
roasted red pepper mayo on toasted Ciabatta | 16

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 CHICKEN (GF)

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

MEDITERRANEAN SHRIMP

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)

SMASH BURGER WRAP

grilled smash burger,
cheddar-jack cheese, grilled onions, killer sauce,
lettuce, tomato and pickle in a flour tortilla wrap | 13

ALL AMERICAN BURGER

grilled burger, 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

BANG BANG SHRIMP TACOS

three crispy shrimp tacos
topped with mango salsa, purple cabbage slaw,
and spicy bang bang sauce
served on flour tortillas | 13

ENTREES

ROASTED SALMON (GF)

salmon filet topped with
a creamy spinach & artichoke spread
served with basmati rice, Chef's seasonal vegetable,
and finished with balsamic reduction drizzle | 28

FILET SALTIMBOCCA (GF)

grilled 6 oz. filet mignon
topped with melted mozzarella, prosciutto,
and finished with a Madeira wine sauce
served with mashed potatoes
and Chef's seasonal vegetable | 38

FLAT IRON STEAK (GF)

10 oz. bourbon marinated flat iron steak
prepared medium rare
topped with a brown sugar compound butter
served with whipped potatoes,
and Chef's seasonal vegetable | 34

CRAB CAKE (GF)

jumbo lump crab cake with Cajun remoulade
served with whole grain mustard & caper dressed
potatoes and Chef's seasonal vegetable | 25

GNOCCHI CARBONARA

potato gnocchi tossed with crispy pancetta,
egg-enriched Parmesan cream sauce,
cracked pepper and Pecorino Romano | 25

SESAME AHI TUNA (GF)

seared rare sushi-grade ahi tuna topped with
a sweet & savory sesame glaze and green onions
served with house-made fried rice & steamed broccoli | 26

EGGPLANT NAPOLEAN

crispy eggplant with house-made
Italian breadcrumbs layered with
jumbo spinach and cheese filled ravioli,
marinated artichokes, roasted red peppers,
and sautéed spinach
finished with a light blush sauce | 26

SHORT RIB PAPPARDELLE

slow braised pulled short rib
and roasted cremini mushrooms
tossed with pappardelle pasta in a
creamy Chianti demi-glace | 24

CHICKEN POT PIE

herb roasted chicken thighs, red potatoes,
carrots, peas, corn, lima and green beans
in a creamy chicken gravy & topped with crispy phyllo | 18

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