



Bistro on the Green

STARTERS

- GF Steamed Clams** \$15
Dozen Steamed Clams
White Wine Garlic Broth
- Sesame Tuna** \$14
Sesame Encrusted Tuna
Seaweed Salad & Sweet Soy Reduction
- Fried Calamari** \$15
Lightly Breaded & Flash Fried calamari
Banana Pepper Cream Sauce
- Pork Belly Bites** \$15
Crispy Pork Belly w/ Gochujang Sauce
Pickled Red Onion & Scallions

- Pretzel Bites** \$10
Spicy Mustard
Cheddar Cheese Sauce
- Fried Pickle Chips** \$14
Tempura Battered Pickle Chips
Poblano Avocado Ranch Sauce
- Chicken Pot Stickers** \$14
Fried Chicken Pot Stickers
Ponzu Sauce

- Chicken Wings**
One Pound Freshly Fried Chicken Wings
Served with Bleu Cheese or Ranch

tossed in your choice of sauce:
BBQ | Garlic Parmesan Butter | Hot Nashville Hot Honey

or in your choice of dry rub:
Caribbean Jerk | Old Bay Smoky Sweet BBQ
\$17

SALADS

Protein Enhancements:

Grilled Chicken \$6 | Shrimp \$7 | Ahi Tuna \$7 | Salmon \$9 | Steak \$9

- Classic Caesar** \$13
Chopped Romaine, Asiago Crouton
Asiago-Parmesan-Romano Blend
Caesar Dressing

- Country Club Cobb** \$16
Chopped Romaine, Bacon
Bleu Cheese, Hard-Boiled Egg
Tomatoes, Onions
Choice of Dressing

- Nuts & Berries** \$16
Fresh Field Greens, Seasonal Berries,
Goat Cheese, Candied Walnuts
Honey Poppy Seed Vinaigrette

SANDWICHES & WRAPS

All sandwiches & wraps served with Martin's potato chips.

Substitute French Fries or Cole Slaw \$2

****Gluten-free options available upon request**

- Club Wrap** \$15
Ham, Turkey, Swiss Cheese
Lettuce, Tomato, Bacon
Wrapped in Flour Tortilla
- Chicken Salad Wrap** \$15
Fresh Chicken Salad, Lettuce, Tomato
Provolone Cheese, Flour Tortilla
- Bistro Steak Wrap** \$19
Marinated & Grilled Steak Tips
Grilled Onions, Provolone Cheese
Chipotle Aioli, Flour Tortilla
- Crab Cake BLT** \$19
Broiled Crab Cake
Lettuce, Tomato, Bacon, Avocado
Bistro Sauce, Ciabatta Bread

- Chicken & Waffles** \$19
Fried Chicken Thigh, Toasted Waffle
Spicy Honey Drizzle

- Chicken Cheesesteak** \$16
Sautéed Chicken w/ Peppers & Onions
Melted Provolone Cheese, Chipotle Aioli
Fresh Hoagie Roll

- Blackened Chicken Sandwich** \$16
Cajun Seasoned Chicken Breast
Pepper Jack Cheese, Bacon
Ranch Dressing, Brioche Roll

- All-American Burger** \$16
8oz Grilled Burger, American Cheese
Lettuce, Tomato, Onion
Kaiser Roll **Add Bacon \$2**

- Smash Burger** \$17
8oz Grilled Burger, Cheddar Cheese
Killer Sauce, Brioche Roll

- Ultimate Melt** \$16
Grilled White Bread, Mac & Cheese
Bacon Bits w/ Tomato Soup

BOWLS

Try our bowls as a salad!

- Grilled Chicken Ramen Bowl** \$18
Soy Marinated Chicken Thigh
Tossed w/ Bean Sprouts, Carrots,
Cucumber, Cilantro
Chilled Ramen Noodles, Spicy Peanut Sauce

- Southwest Chicken** \$16
Adobo Chicken, Black Beans,
Pico de Gallo, Roasted Red Pepper,
Cheddar Cheese, Chipotle Aioli
Cilantro-Lime Rice

Soup

- Tomato Bisque** \$7
- Cream of Crab** \$8.50
- Soup du Jour** \$7.50

PIZZA

Personal-Sized Pizzas made fresh in our Brick Pizza Oven.

****Gluten-free Cauliflower Crust \$4**

- Italian Stallion** \$17
Five-Cheese Blend, Marinara
Pepperoni, Sausage, Mini
Meatballs

- Hawaiian** \$16
Marinara, Five-Cheese Blend
Pineapple, Ham

- Classic Cheese** \$11
Five-Cheese Blend
Marinara

- Supreme** \$18
Marinara, Five-Cheese Blend,
Mushrooms, Bell Pepper, Olive
Bacon, Pepperoni, Sausage

- Ultimate Pepperoni** \$12
Five-Cheese Blend, Marinara Sauce
Sliced Pepperoni

GF Menu items with this icon are naturally gluten-free.

GF Menu items with this icon can be prepared gluten-free.
Please note: This may be done with ingredient alterations.



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SALADS

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Classic Caesar

Chopped Romaine, Asiago Crouton
Asiago-Parmesan-Romano Blend
Caesar Dressing

\$13

Country Club Cobb

Chopped Romaine, Bacon
Bleu Cheese, Hard-Boiled Egg
Tomato, Onion
Choice of Dressing

\$16

Nuts & Berries

Fresh Field Greens, Seasonal Berries,
Goat Cheese, Candied Walnuts
Honey Poppy Seed Vinaigrette

\$16

ENTREES

Entrees available after 5PM

**Gluten-free pasta options available upon request

Cedar Plank Salmon \$31

Cedar-Roasted Salmon | Butternut Squash
Risotto | Apple Compote | Chef's Vegetable

Shepherd's Pie \$21

Ground Beef | Mixed Vegetables | Demi Glace
Whipped Potatoes | Cheddar Cheese

Chicken Gnocchi \$27

Grilled Chicken | Gnocchi | Butternut Squash
Spinach | Pancetta | Sage & Nutmeg Cream

Crab Cake \$29

Broiled Jumbo Lump Crab Cake | Bistro Sauce
Risotto | Chef's Vegetable

Chef George's Sauté \$18

Artichoke | Kalamata Olive | Spinach | Tomato
Roasted Red Pepper | Aglio e Olio | Linguine

Protein Enhancements:

Chicken \$6 | Ahi Tuna \$7

Shrimp \$9 | Salmon \$9

Pork Ribeye \$28

Cider-Brined Pork Ribeye | Maple Bacon Chutney
Whipped Potatoes | Chef's Vegetable

Short Rib Ravioli \$39

Roasted Mirepoix | Pearl Onion | Demi Glace

Spaghetti Bolognese \$24

House-Made Bolognese Sauce | Spaghetti

PRIME GRADE STEAK MARKET

Served with Chef's Vegetable and your choice of  Whipped Potatoes or Steak Fries.


6oz Filet Mignon \$47

14oz New York Strip \$48


14oz Ribeye \$49

CHOOSE YOUR SAUCE:

 House-Made Steak Sauce

 Herb Compound Butter

CHOOSE YOUR ADD-ON:

 Sautéed Onions & Mushrooms \$5

Demi Glace \$6.50

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Please note: This may be done with ingredient alterations.

Please inform our service staff of any dietary restrictions or food allergies you have. Our culinary team at ODCC will do their best to accommodate all dining preferences whenever possible.

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