Out Door Country Club 1892

Bistro on the Green

STARTERS

Crab Cake Bites $17
Trio of house crab cakes & remoulade sauce

Meatball Sliders $14
House meatballs, vodka sauce, mozzarella & parmesan cheeses, pesto, slider rolls

Fried Calamari $15
Lightly breaded & flash fried calamari banana pepper cream sauce

Chicken Quesadilla $14
Flour tortilla, cheddar jack, diced chicken, peppers & onions, side of chipotle aioli

Pretzel Bites $10
Spicy mustard & cheddar cheese sauce

Bang Bang Shrimp $15
Crisp fried shrimp tossed in house bang bang sauce

Buffalo Cauliflower $14
Crispy breaded cauliflower tossed in buffalo sauce, bleu cheese crumbles, & avocado ranch drizzle

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 | Gochujang

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

SALADS

Proteins:
Grilled Chicken **$6** | Shrimp **$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

Spinach Salad $16
Fresh spinach, sliced mushrooms, hard-boiled egg, red onion, warm bacon 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

Toasted Cheese $15
Gruyère, white cheddar, caramelized onions, country white bread, tomato soup

Jerk Chicken Burrito $15
Grilled & jerk seasoned chicken, red beans, rice, mangos, bang bang sauce

Pretzel Melt $14
Sliced ham, melted swiss, honey mustard, pretzel roll

Crab Cake Melt $19
Broiled crab cake, melted cheddar, tomato, bistro sauce, english muffin

Hot Roast Beef $18
Open faced, texas toast, sliced roast beef, house gravy, onion straws, side of french fries

Chicken Cheesesteak $16
Sauteed chicken, peppers & onions melted provolone cheese, chipotle aioli, hoagie roll

Blackened Chicken Sandwich $16
Cajun seasoned chicken breast, pepper jack cheese, bacon, ranch dressing, potato roll

All-American Burger $16
8oz Grilled burger, American cheese lettuce, tomato, onion, potato roll
Add Bacon **$2**

Western Smash Burger $16
Grilled smash patties, pepper jack cheese, bbq sauce, fried onion straws, potato Roll

Reuben $16
Grilled rye bread, corned beef, swiss cheese, sauerkraut, 1000 island

BOWLS

Try our bowls as a salad!

Stir Fry Cauliflower
Crispy breaded cauliflower, mushrooms, carrots, snow peas, white rice, sweet & sour sauce
$18

Southwest Chicken
Adobo chicken, black beans, pico de gallo, roasted red pepper, cheddar cheese, chipotle aioli cilantro-lime rice
$16

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
Five-cheese blend, marinara pepperoni, sausage, mini meatballs
$17

Buffalo Chicken
Buffalo sauce, diced chicken, five-cheese blend, ranch drizzle
$16

Classic Cheese
Five-cheese blend marinara
$11

Spicy Meatball
Marinara, five-cheese blend, house meatballs, red pepper flake, ricotta, hot honey
$18

Ultimate Pepperoni
Five-cheese blend, marinara sauce sliced pepperoni
$12

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

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

Out Door
Country Club

Bistro on the Green

SALADS

Proteins:
Grilled Chicken **$6** | Shrimp **$7** | Salmon **$9** | Steak **$9**

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

Spinach Salad
Fresh spinach, sliced mushrooms,
hard-boiled egg, red onion, warm
bacon vinaigrette

$16

ENTREES

Entrees available after 5PM
**Gluten-free pasta options available upon request

(GF) Tuscan Salmon $33
Grilled salmon, sun dried tomato & basil cream sauce, spinach, 5 super grain blend, Chef's vegetable

Chicken Parmesan $22
Dredged & fried chicken cutlets, house marinara, melted provolone, spaghetti marinara

Shrimp & Sausage Tortellini $26
Sautéed shrimp & sausage, tricolor tortellini, roasted red peppers, artichoke hearts, rosé sauce

Veal Marsala $34
Sautéed veal scallopini, mushrooms, marsala wine sauce, mashed potatoes, Chef's vegetables

Chef George's Sauté $18
Artichoke hearts, kalamata olives, spinach, tomato, roasted red peppers, aglio e olio, linguine

Proteins:
Chicken **$6**
Shrimp **$9** | Salmon **$9**

(GF) Pork Flat Iron $28
Grilled house-seasoned flat iron, braised apples, sweet potato puree, Chef's Vegetable

Meatloaf $24
House blend cut of meat loaf, Chef George's gravy, mashed potatoes, Chef's vegetables

(GF) Crab Cake $29
Broiled jumbo lump crab cake, remoulade, roasted potatoes, Chef's vegetable

PRIME GRADE STEAK MARKET

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

(GF) 6oz Filet Mignon $52
(GF) 14oz New York Strip $50
(GF) 14oz Ribeye $52

CHOOSE YOUR SAUCE:
(GF) House-Made Steak Sauce
(GF) Herb Compound Butter

CHOOSE YOUR ADD-ON:
(GF) Sauteed Onions & Mushrooms **$5**
Demi Glace **$6.50**

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

Menu items with this icon can be prepared gluten-free.
***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.