



Dinner at the Club

January 20th, 2017
Friday starting at 6pm

Starters

Lobster Bisque 8

Crème fraîche drizzle Oyster Crackers

French Onion Soup 7

Sautéed Onion, Merlot Beef Broth, French Crostini, Gruyere Cheese

Maryland Lump Crab Cake 13

Smoked Chipotle Aioli, Roasted Red Pepper & Corn Salsa

Roasted Duck Wontons 9

Shredded Green Cabbage, Sweet Chile Sauce

Fried Calamari 9

Crispy Calamari, Zesty Tomato Sauce, Lemon

Salads

Red Grapefruit, Avocado & Pistachio Salad 11

Baby Arugula greens, Red Grapefruit segments, Sliced Avocado, Roasted Pistachios, and Organic Honey & Roasted Shallot Dressing

Fresh Plum Tomato & Mozzarella Salad 10

Fresh Mozzarella cheese, Sliced Tomatoes, Kalamata Olives, Field Greens, Fresh Basil & White Balsamic Dressing

Simply Tossed Greens 7

Classic Caesar 8

Mains & Sandwiches

Gorgonzola Crusted Filet Mignon 25

Grilled Filet of Beef, Gorgonzola Crust, Horseradish Mashed Potatoes, Roasted Bistro Vegetables

Braised Lamb Pot Pie 17

Braised Leg of Lamb, Mixed Vegetables, Soft Biscuit Top

Himalayan Grilled Chicken Breast 19

Grilled Chicken Breasts, Red Lentil & Spinach Rice

Potato Crusted Cod Fish 19

Potato Crusted Cod Fish, Sesame Steamed Bok Choy, Scallion Miso Broth

Seared L.I. Duck Risotto 22

Seared Local Duck Breast, Cranberry & Butternut Squash Risotto

Thai Shrimp & Rice Noodles 19

Sautéed Shrimp, Ratatouille Vegetables, Rice Noodles, Coconut-Lime Sauce

Chicken bolognaise 16

Ground Chicken Breast, tomato, rosemary, pappardelle Pasta, shredded pepper jack & parmesan cheese

El Salvador Pupusa 14

White Corn Flour, Mozzarella Cheese, Roasted Pork, Curtido Slaw

Sweet Potato & Quinoa Burger 11

Seared Veggie Burger, Brie Cheese, Cucumber Slaw, Kalamata Olive Roll, Onion Rings

OFC Burger 12

Grilled 8 ounce Burger, Vermont Cheddar Cheese, Pecan wood Bacon, Roasted Brioche Bun, French Fries

Roasted Vegetable Panini 14

House Fried Eggplant, Fresh Mozzarella, Roasted Red Peppers, Balsamic Glaze, Side Salad