

OFC

Beach Pavilion Dinner

November 17 & 18 2017
Friday & Saturday starting at 6pm

Starters

Scallop & Corn Chowder 10

Soup of the Day 7

Maryland Crab Cake 11

Fresh Roasted Corn Salsa, Chipotle Aioli

D.B.C Empanada 9

Roasted Duck, Bacon, Sweet Corn Empanada, Sweet Chili Sauce

Roasted Wild Mushroom Studel 9

Roasted Mushrooms, Puff Pastry, Gorgonzola Cream Sauce

Salads

Satur Salad 10

*Baby Greens, Grape Tomatoes, Cucumbers, Candy Pecans, Gorgonzola Cheese,
Golden Raisins, Pomegranate Acai Dressing*

Burrata Cheese & Yellow Tomato Salad 10

*Burrata Cheese, Yellow Tomato, Baby Greens, Balsamic Glaze,
Pinto Grigio Lemon Dressing*

Simply Tossed Greens 7

Classic Caesar 8

Add Chicken 5

Add Shrimp 6

Mains & Sandwiches

Grilled Sirloin 23

Grilled Sirloin, Mashed Potatoes, Grilled Asparagus

Grilled Filet Mignon 28

Grilled Filet, Lobster Mashed Potatoes, Grilled Asparagus

Roasted Organic Chicken 22

Roasted Free-range Chicken Breast, Roasted Potatoes, Baby Zucchini

Long Island Duck Meatloaf 15

Mashed Potatoes, Sautéed Green Beans, Merlot Sauce

Quinoa Crusted Cod Fish 19

Quinoa Crusted Cod Fish, Sweet Potato Risotto

Orecchiette, Sauteed Shrimp, Fresh Grape Tomato Sauce 19

Pecan Wood Bacon Burger 14

Grilled 8 ounce Burger, Cheddar Cheese, Pecan wood Bacon, Toasted Sesame Brioche Bun, Lettuce, Tomato, Red Onion, French Fries

Fried Shrimp Boon Wrap 13

Dessert

Chocolate Godiva Bread Pudding 6

Whipped Cream, Dulce de leche Ice Cream

Fresh Figs & Sabayon Martini 6

Caramel Chocolate Ganache 6

Caramel Chocolate Ganache, Lady Finger Cookie Bottom, Whipped Cream

Vanilla, Chocolate Ice cream & Sorbet Available