

# *Old Field Club*

## *Dinner at the Club*

*Starts April 13th, 2018  
6 – 9pm*

### **Starters**

Split Pea and Ham Bone Soup 5

French Onion Soup Crock 6

Jumbo Lump Crab Cake 13

*Basil Aioli, Braised Red Cabbage*

Crispy Buffalo Wings 10

*Drums and Flats, Bleu Cheese Dressing, Celery Sticks*

Baked Clams (3) 9

*Pecanwood Bacon, Herbed Lemon Bread Crumbs, Parmesan Reggiano*

Shrimp Cocktail (5) 11

*Classic Cocktail Sauce, Fresh Lemon*

Sauvignon Blanc Steamed Mussels 9

*Sautéed Garlic, Shallots, Hint of Dijon*

### **Salads**

Simply Tossed Greens 7

Classic Caesar 8

## **Mains & Sandwiches**

8 oz Grilled Shell Steak 21

*Horseradish Mashed Potato, Grilled Asparagus, Red Wine Demi-Glace  
Add Melted Gorgonzola 2*

Dijon Salmon 19

*Arugula, Tri-Color Potatoes, Dill Cream*

Grilled Atlantic Swordfish 20

*Garden Salad, Roast Corn and Black Bean Salsa, Fresh Lime*

Reuben Sandwich 15

*Thick Sliced Marble Rye, House Made Corned Beef, Melted Swiss, Sauerkraut, Russian  
Dressing, Whole Grain Mustard*

OFC Burger 14

*Grilled 8oz Burger, Vermont Cheddar Cheese, Pecan Wood Bacon, Brioche Bun*

Buttermilk Fried Chicken Sandwich 15

*Boneless Chicken Thigh, Coleslaw, Pickle, Chipotle Mayo, Brioche Bun*

Rustic Grilled Shrimp Caesar Flatbread 13

*Six Grilled Jumbo Shrimp, Caesar Salad, Parmesan Cheese, Warm Rustic Flatbread*

## **Desserts**

Caramel Apple Waffle Sundae 5

*Vanilla Bean Ice Cream, Caramelized Apples, Whipped Cream*

Fresh Berry & Whipped Cream Crepe 5

*Mixed Sweet Berries, Wrapped with Whipped Cream in a French Crepe*

New York Style Cheesecake 6

*Sliced Strawberries, Whipped Cream*