



From the Tee

SLIDER BOARD

Grilled sausage with smoked corn relish, whole grain mustard; burger with fried onions, cheddar and homemade ketchup; avocado BLT with caramelized apple chutney \$12

ONION RINGS

Beer battered, thick cut, then deep-fried served with roasted red pepper and tomato aioli \$7

SALMON AVOCADO

Grilled salmon, avocado, roasted tomato with a balsamic glaze \$10

BBQ LAMB RIBS

MacCool's 8 herb rubbed, roasted, then grilled lamb riblets tossed in BBQ sauce drizzled with blue cheese dressing served with house made coleslaw and a fried pickle \$15

OGCC WINGS

Your choice of buffalo, BBQ or dry rub \$12

STUFFED MUSHROOM

Baby portobello mushroom caps filled with andouille sausage and a mixture of goat and cream cheese \$9

FRIED CALAMARI

Rings and tentacles, lemon-dill, roasted-garlic aioli \$11

CRAB CAKE

Crab meat mix with hints of citrus and spice coated with panko bread crumb \$14

CHEESE FRIES

French fries with a mix of melted cheddar and mozzarella cheese served with a side of gravy \$8

The Chip

Half portions available

HOUSE SALAD

Mixed greens with green pea's, carrot, tomato, house pickled beet and croutons with ranch dressing \$5

STEAK SALAD

Grilled petite tender steak medallions fanned over Romaine with cherry tomato drizzled with a chunky buttermilk, blue cheese dressing \$14

SALMON SALAD

Field greens, cherry tomato and blistered green beans tossed in a shallot, dill vinaigrette topped with a char-grilled filet of Ora King salmon \$15

COBB SALAD

An OGCC classic built with grilled chicken, onion, blue cheese, bacon, hardboiled egg, avocado, tomato chopped romaine, watercress, butter lettuce served with ranch \$14

GRILLED BBQ SHRIMP & ARUGULA

Grilled shrimp basted with a coffee, mustard based BBQ sauce served over an arugula - spinach mix, cucumber, tomato and asiago cheese shavings served with a mint mustard dressing \$15

CRANBERRY CHICKEN

An OGCC original made with grilled chicken, mixed greens, oranges, dried cranberry, candied pecans, cucumber, tomato \$12

AHI TUNA SALAD

Ahi tuna grilled rare and served over artisan grilled romaine lettuce heart with lemon wedge and Caesar dressing \$16

CAESAR SALAD

Chopped romaine lettuce, fresh shaved parmesan cheese, torn garlic croutons in house made Caesar dressing \$12

Short Iron

all burgers served with choice of fries, pub chips, coleslaw, soup, salad or fruit (add \$2)

BLACK & BLEU BURGER

Char grilled Niman Ranch beef patty, topped with melted blue cheese and applewood smoked bacon, served on brioche roll with red onion and tomato \$14

WASATCH BURGER

Char grilled Niman Ranch beef patty with lettuce, tomato, and onion \$12

THE AUSSIE (SHARK) BURGER

Char grilled Niman Ranch beef patty topped with pickled beet, cheddar cheese and a fried egg \$15

TURKEY BURGER

Ground turkey patty grilled, cucumber, tomato, red onion, lettuce, feta cheese and tzatziki sauce \$10

Extra-rare very red 115°-120°, Rare red center-soft 125°-130°, Medium rare warm red center; firmer 130°-140°, Medium pink and firm 145°, Medium well small amount of pink in center 150°-155°, Well done brown throughout; firm 160°, Overcooked blackened throughout; hard < 160



Long Iron

all sandwiches served with choice of fries, pub chips, mashed potatoes, coleslaw, soup, salad or fruit (add \$2)

GRILLED CHEESE

Grilled sourdough bread with melted cheddar \$8
Add tomato \$1 or bacon \$2

OGCC CLUB

Toasted white bread with American and cheddar cheese, sliced baked ham, sliced roasted turkey, smoked bacon, lettuce and tomato with mayo piled high and cut into four pieces \$12

PRIME DIPPER

Shaved prime rib with melted gruyere cheese, caramelized onions and horseradish aioli on a ciabatta roll served with au jus \$13

GRILLED ROSEMARY CHICKEN SANDWICH

Rosemary and garlic marinated grilled chicken breast with melted gruyere cheese with Dijon dressing on a French bread baguette \$10

AHI TUNA SANDWICH

Grilled ahi tuna with balsamic roasted onions, arugula, tarter sauce on a brioche bun \$15

OPEN FACE TUNA MELT

Brought back from the past Albacore tuna, tomato, green chili and melted pepper-jack cheese \$9

HOT TURKEY SANDWICH

Our fresh, house roasted turkey, smothered in gravy and served open face on sourdough bread \$10

HALF A SANDWICH & CUP OF SOUP

\$10
(excludes Ahi sandwich)

SOUP OF THE DAY

Cup \$3 bowl \$5

FRENCH ONION SOUP

Gruyere cheese, crusty French bread \$6

The Pitch

EXECUTIVE LUNCH SPECIALS

(small, quick back to work! \$10)

SHRIMP PENNE ALFREDO

BEEF STROGANOFF

ASIAN CHICKEN RICE BOWL

MEATLOAF PLATTER

The Lob Shot

MARGHERITA PIZZA

Red sauce, fresh buffalo mozzarella, fresh basil \$10

ARUGULA, HAM, MOZZERELLA PIZZA

Fresh Buffalo mozzarella, nutty arugula and salty cured ham \$13

MEAT LOVERS PIZZA

Pepperoni, Italian sausage, bacon, salami, tomato sauce \$13

PEPPERONI PIZZA

BOOM! \$12

HAM & PINEAPPLE PIZZA

Ham & pineapple \$12 (try it with jalapeno?)

GARDEN GROVE PIZZA

Spinach, roasted tomato, roasted pepper, black olives, mushrooms, onions \$11



The Drive

SEARED CHICKEN BREAST

Mary's airline chicken breast pan seared then finished in a lemon, shallot, caper white wine sauce served with mashed potatoes and seasonal veggies \$18

RIBEYE

44 Farms char grilled accompanied with mashed potatoes and seasonal veggies
8oz \$24 12oz \$34

BISTRO STEAK

44 Farms hanger steak (known as the "butchers cut" for its tenderness and flavor) seared in cast iron and finish with a peppercorn, shallot, Dijon pan sauce served with buttermilk onion rings and watercress \$28

LASAGNA

House made sausage lasagna served with Caesar salad and garlic bread \$16

SARGE'S FILET MIGNON

8oz filet pan seared and finished in a Jameson whiskey, mushroom, cream sauce served with roasted fingerling potatoes and seasonal veggies \$34

CHILEAN SEA BASS

Pan seared and served over mushroom risotto with seasonal veggies finished in a shallot citrus burre blanc sauce \$36

GLAZED CHAR GRILLED SALMON

8oz filet of Ora King Salmon basted in a mint, whole grain mustard sauce served with mashed potatoes and seasonal veggies \$19

CHICKEN PARMESAN

Served over linguini with garlic bread \$16

Extra-rare very red 115°-120°, Rare red center-soft 125°-130°, Medium rare warm red center; firmer 130°-140°, Medium pink and firm 145°, Medium well small amount of pink in center 150°-155°, Well done brown throughout; firm 160°, Overcooked blackened throughout; hard < 160

Weekly Specials

TUESDAY

Shepherd's Pie \$13

WEDNESDAY

Linguine and Clams
\$15

THURSDAY

Pot Roast \$14

FRIDAY

Fish n' Chips \$15

SATURDAY

Prime Rib
(available after 4 pm)

The Ogden Golf and Country Club is proud to work with these suppliers:

Niman Ranch

44 Farms

Mary's Free Range Chicken

Ora King Salmon

All products from these farms are organic, hormone free, antibiotic free, humanely raised, treated with great respect and compassion.