

DINNER *Staples*



SOUP & SALAD

SOUP OF THE DAY - 5 BOWL 4 CUP

FRENCH ONION SOUP - 6 CROCK

COBB - 14 FULL 8 HALF

Iceberg, bleu cheese crumbles, hard boiled egg, tomato, chicken, avocado, bacon

WEDGE - 15 FULL 9 HALF

Iceberg wedge, sirloin steak, tomatoes, bleu cheese crumbles, bacon, scallions

CAESAR - 12 FULL 7 HALF

Chopped romaine, house caesar dressing, parmesan, torn croutons

Chicken +4 Salmon +6 Shrimp +5

CRANBERRY CHICKEN - 12 FULL 7 HALF

Mixed greens, mandarin oranges, raisins, chicken, candied pecans, cucumber, tomato, poppyseed dressing

LIGHTER FARE

OGCC WINGS - 12

10 wings, carrots, celery, choice of Buffalo - BBQ - Dry Rub

SALMON AVOCADO - 10

Grilled salmon, avocado, roasted tomatoes, balsamic glaze

COCONUT SHRIMP - 12

House breaded jumbo prawns, sweet chile dipping sauce

ASIAN RICE BOWL - 10

Sautéed fresh vegetables, jasmine rice, Asian citrus glaze

Chicken +4 Salmon +6 Shrimp +5

PIZZAS

Gluten free cauliflower crusts available +1

MARGHERITA - 12

House red sauce, fresh mozzarella, basil, balsamic drizzle

MEAT LOVER - 14

House red sauce, mozzarella, pepperoni, grilled chicken, bacon, Italian sausage

PEPPERONI - 12

House red sauce, mozzarella, pepperoni, parmesan

SANDWICHES

Choice of: fries, sweet potato fries, onion rings, cottage cheese, fruit

WASATCH BURGER - 12

1/2 lb angus beef patty, choice of cheese, lettuce, tomato, onion, pickle

Bacon +1 Avocado +1

OGCC CLUB - 12

Toasted white bread, turkey, ham, bacon, swiss, cheddar, tomato, lettuce, mayo

PRIME DIPPER - 13

Toasted ciabatta, shaved prime rib, swiss cheese, horseradish aioli, au jus

CRAB MELT - 15

Alaskan crab, avocado, tomato, 1000 island dressing, melted swiss, English muffin

ENTREES

Includes soup or side salad served with choice of two:

mashed red potatoes, mashed sweet potatoes, jasmine rice, baked potato, asparagus, sautéed mixed vegetables

FILET - 36

8 oz char grilled choice angus beef, house seasoning, herb butter

Whiskey mushroom cream sauce +2

RIBEYE - 34

12 oz char grilled, house seasoning, herb butter

CRAB STUFFED SALMON - 24

8 oz atlantic salmon, Alaskan crab, dill beurre blanc sauce, fresh lemon

ALASKAN HALIBUT - 28

Seared 8 oz Alaskan halibut, salted butter, lemon pepper, fresh lemon

CHICKEN PICATTA - 22

Flour dredged and seared chicken breast, capers, white wine, lemon, cream

DESSERTS

NY CHEESECAKE - 6

Graham cracker crust, baked cream cheese filling, fresh berries, whipped cream

SALTED CARAMEL BROWNIE - 6

Pretzel crust, dense fudge brownie, vanilla ice cream, chocolate and salted caramel

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°)



**OGDEN GOLF
&
COUNTRY CLUB**
Est. 1914



Seasonal DINNER SPECIALS

STARTERS

BEEF SATAY - 10

Sirloin beef, shredded cabbage, cucumber, carrot, lemon, wasabi yuzu dressing

SPINACH ARTICHOKE DIP - 10

Fresh spinach, artichoke hearts, cream cheese, parmesan, toasted pita bread

SALADS

KALE SALAD - 12

Shredded kale blend, roasted beets, candied pecans, feta, caramel pomegranate dressing

Chicken +4 Salmon +6 Shrimp +5

SPINACH SALAD - 10

Fresh baby spinach, red onion, chopped bacon, hard boiled egg, honey mustard dressing

LIGHTER FARE

FISH TACOS - 12

Grilled tilapia, flour tortillas, shredded cabbage, pico de gallo, cilantro lime rice, cilantro ranch dressing

STREET TACOS - 12

Grilled carne asada, flour tortillas, house salsa, avocado, cilantro lime rice

AVOCADO TOAST - 10

Toasted ciabatta, mashed avocado, sliced tomato, extra virgin olive oil, cracked pepper

PIZZAS

WHITE PIZZA - 12

House alfredo sauce, mozzarella, fresh spinach, roasted tomatoes, grilled chicken, parmesan

SANDWICHES

Choice of: fries, sweet potato fries, onion rings, cottage cheese, fruit

TURKEY POT ROAST - 11

Slow braised whole turkey pot roast, swiss cheese, herb aioli, toasted ciabatta bun

PESTO GRILLED CHICKEN - 10

Char grilled chicken, house pesto, fresh mozzarella, sliced tomato, balsamic glaze

ENTREES

Includes soup or side salad served with choice of two:

mashed red potatoes, mashed sweet potatoes, jasmine rice, baked potato, asparagus, sautéed mixed vegetables

MEATLOAF - 20

Thick sliced house made meatloaf, rich herb demi glaze

GNOCCHI - 22

Pan seared potato gnocchi, house alfredo sauce, fresh spinach, roasted tomatoes, parmesan

Chicken +4 Salmon +6 Shrimp +5

APRICOT SALMON - 24

8 oz atlantic salmon, Dijon apricot glaze, fresh lemon

DESSERTS

WARM PUMPKIN BREAD PUDDING - 6

Creamy spiced pumpkin custard baked with torn ciabatta, vanilla ice cream, caramel sauce

*Thank you and have
a wonderful evening!*