

THE OGCC

Small Plates

Brussels Sprouts
*miso, yogurt, mint chiffonade, crushed
 peanuts* 14

Wings
bbq. dry rub. buffalo six 12 twelve 18

Fried Green Beans
sriracha mayo, wasabi mayo 11

Calamari
tartar sauce, lemon 14

Coconut Shrimp
sweet chili sauce 14

Mac and Cheese Bites
chipotle ranch 14

Gyoza
*pork pot stickers, eel sauce, chili oil,
 greek yogurt, kale, aleppo pinenuts, mint
 chiffonade* 14

Ahi Tuna
*sesame crusted ahi, seaweed salad,
 cucumber, wasabi mayo, sriracha mayo,
 eel sauce* 19

Sandwiches

Prime Dipper
*toasted ciabatta, shaved roast beef, swiss
 cheese, horseradish aioli, au jus* 17

OGCC Burger
*1/2 lb angus beef patty, choice of cheese,
 lettuce, tomato, pickle, onion* 16
 bacon 2 avocado 1

Bacon & Pesto Chicken
*focaccia, pesto, bacon marmalade, tomato
 relish, provolone, alfalfa sprouts* 16

Meatball Sub
*house-made meatballs, house marina,
 basil chiffonade, melted provolone, garlic-
 ciabatta* 17

Cold Italian
*ciabatta, smoked ham, salami, pepperoni,
 provolone cheese, banana peppers,
 tomato, lettuce, herb aioli, oil & vin* 15

Fish Tacos
*battered cod, jalapeno lime slaw, chipotle
 crema, avocado, pico, cilantro, cotija* 15

Chicken Quesadilla
*flour tortilla, grilled chicken, cheese,
 black bean and corn relish, jalapeno
 crema, avocado, salsa* 15

Soups & Salads

Soup of the day
 cup 6 bowl 9

House
*mixed greens, red onion, grape tomato,
 english cucumber, pickled beet, toasted
 herb vinaigrette* 8

Caesar
*romaine, parmesan crisps, parmesan,
 banana peppers, caesar dressing*
 chicken 6 steak 8 salmon 10 full 12 half 8

Cobb
*romaine, iceberg, chicken, boiled egg,
 bacon, tomato, avocado, bleu crumbles,
 bleu cheese dressing* full 16 half 13

Cranberry Chicken
*mixed greens, chicken, dried
 cranberries, blood orange, cucumber,
 candied pecans, poppyseed dressing*
 full 15 half 12

Wedge
*iceberg wedge, blue cheese crumbles,
 tomatoes, bacon, grilled flat iron steak,
 blue cheese dressing, and balsamic
 drizzle* full 16 half 13

Pear
*pear and apple, mix of kale and spinach,
 roasted golden beet, red onions, feta,
 sunflower seeds, apple cider vinaigrette*
 chicken 6 steak 8 salmon 10 13

Pizza

Classic Cheese 13

Pepperoni 15

Margherita
mozzarella, basil, balsamic drizzle 16

Carnivore
*italian sausage ground and link,
 pepperoni, genoa salami* 16

Chicken Souvlaki Pizza
*garlic marinated chicken, feta, roasted
 tomato, red onion, cucumber, tzatziki
 drizzle* 16

Loaded Pesto Alfredo
*chicken, bacon, salami, arugula, roasted
 tomato, avocado* 16

Entrees

entrees served with house salad, caesar, or cup of soup

Rice Stir Fry Bowl

yellow squash snap peas, mushrooms, chives, edamame, bean sprout, crushed peanut 15
chicken 6 shrimp 6 salmon 10

Japanese Ramen

pork belly, ramen, chives, soft-boiled egg, bean sprouts, radish 22

Gnocchi Alfredo

sun dried tomatoes, broccolini, mushrooms, alfredo sauce, garlic bread 18
italian sausage 6 shrimp 6

Linguine & Meatballs

house-made meatballs, roasted garlic, basil, shaved parmesan, garlic bread 23

Almond & Oregano

Crusted Chicken
honey-dijon cream sauce, grain medley, grilled broccolini 23

Salmon Avocado

grain medley, avocado, balsamic reduction, tomato relish 24

Pistachio Crusted Halibut

kale and roasted garlic creamy farro, achiole roasted romanesco, lemon dill beurre blanc 40

Apple Cider Braised

Frenched Pork Chop
frenched pork chop, apple and pear chutney, herbed buttermilk yukons, roasted agave root vegetables 31

Coffee Braised Short Rib

herbed buttermilk yukons, roasted agave root vegetables 34

South American Surf & Turf

prawns, prime sirloin, lemon rice, achiole romanesco, chimichurri 35

Ribeye

16oz ribeye, herbed buttermilk yukons, smoked wild mushroom and brandy cream sauce, grilled broccolini 40

Peach Cobbler 8

Brownie Cookie Ice Cream Sandwich 9

Aperitifs

Aperol Spritz 10

Lillet, rocks 4

Sparkling

	Glass	Bottle
Soter, Planet Oregon, Brut Rosé	10	45

Adami, Brut, Processo	11	55
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Gloria Ferrer, Brut, Sparkling Wine		45
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Veuve Cliquot, Yellow Label, Brut, Champagne		125
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Rosé/Whites

	Glass	Bottle
Carol Shelton, Rendezvous Rosé	7	38

Spy Valley, Sauvignon Blanc	9	48
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Cloudy Bay, Sauvignon Blanc		75
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Scaia Bianco, Chardonnay & Carganega	7	38
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Mer Soleil, Reserve, Chardonnay	10	49
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Duckhorn Vineyards, Chardonnay		90
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Reds

	Glass	Bottle
Boen, Pinot Noir	11	55

Robert Mondavi, Merlot	7	30
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Tapiz Alta, Malbec	10	49
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Bucklin, Cabernet	14	78
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Obsidian Ridge, Cabernet	18	80
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Quilt, Cabernet		115
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Duckhorn Vineyards, Cabernet		148
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Cakebread, Cabernet		160
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Heitz Cellar, Cabernet		165
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Caymus Vineyards, Cabernet		185
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Silver Oak, Cabernet		208
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