

OGDEN GOLF & COUNTRY CLUB



APPETIZERS

SOUP OF THE DAY	cup 6	bowl 9
ROASTED GARLIC HUMMUS pita, cucumbers, carrots		12
PORK GYOZA eel sauce, chili oil, greek yogurt, kale, alleppo, pinenuts, mint chiffonade	five 11	eight 15
WINGS (GF) buffalo, bbq, dry rub	six 12	twelve 18
CALAMARI tartar sauce, lemon		15
COCONUT SHRIMP sweet chili sauce		14
MAC & CHEESE BITES chipotle ranch		15
FRIED GREEN BEANS sriracha mayo, wasabi mayo		12

SALADS

CAESAR (GF) romaine, parmesan crisps, parmesan, banana peppers, caesar dressing chicken 6 shrimp 6 steak 10 salmon 10	half 10	full 13
MIXED BERRY (GF) blueberries, blackberries, strawberries, spinach, kale, candied pecans, feta, thinly sliced red onions, blackberry-mint dressing chicken 6 shrimp 6 steak 10 salmon 10	half 12	full 15
CRANBERRY CHICKEN (GF) mixed greens, blood orange, cucumber, tomatoes, candied pecans, poppyseed dressing	half 15	full 19
COBB (GF) romaine, iceberg, chicken, boiled egg, bacon, tomato, avocado, bleu crumbles, bleu cheese dressing	half 15	full 19
ICEBERG WEDGE (GF) bacon, tomatoes, bleu crumbles, bleu cheese dressing & balsamic drizzle chicken 6 shrimp 6 steak 10 salmon 10	half 10	full 13

SMALL PLATES

FISH TACOS battered cod, jalapeño lime slaw, chipotle crema, avocado, pico, cilantro, cotija	15
CHICKEN QUESADILLA black bean & corn relish, jalapeño crema, avocado, cheese, flour tortilla, salsa	15
SESAME CRUSTED AHI (GF) seaweed salad, cucumber, wasabi mayo, sriracha mayo, eel sauce	19

Allergy Warning: Please be advised that various items may contain or come into contact with wheat, soy, eggs, tree nuts, peanuts, sesame, milk, fish & shellfish. We use common fryer oil, meaning we cannot guarantee that your menu is free of common allergens.

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SANDWICHES

Choice of hand cut fries, tater tots, sweet potato fries, side salad, or side caesar

Available with a gluten-free bun, add \$ 1

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, garlic aioli avocado 1 bacon 2	17
ITALIAN pepperoni, salami, ham, red wine vinegar & oil, herb aioli, lettuce, tomatoes, banana peppers, ciabatta	17
HOT HONEY CHICKEN breaded nashville-style chicken breast, red cabbage, dill aioli, pickles, hot honey sauce	18
CUBANO braised pork shoulder, genoa salami, applewood smoked ham, garlic aioli, swiss cheese, house zucchini, pickles, mustard horseradish sauce, ciabatta	18

PIZZA/FLATBREAD

Pizzas available with cauliflower crust, add \$ 1

BLACKBERRY, BASIL & BACON FLATBREAD mozzarella blend, ricotta, bourbon honey drizzle	16
CLASSIC CHEESE OR PEPPERONI mozzarella	12 15
MARGHERITA mozzarella, tomato, basil, balsamic drizzle	15
CARNIVORE ground & link italian sausage, pepperoni, genoa salami	15

MAINS

Choice of house salad, caesar salad, or cup of soup

STIR FRY RICE BOWL (GF) yellow squash, snap peas, mushrooms, bean sprouts, edamame, chives, crushed peanuts chicken 6 shrimp 6 steak 10 salmon 10	16
CHICKEN SOUVLAKI garlic & fresh oregano marinated chicken skewers, lemon rice, tzatziki, grilled pita, hummus, served with greek side salad	25
SALMON AVOCADO grain medley, avocado, tomato relish, balsamic reduction	24
SHRIMP SCAMPI jumbo prawns, spaghetti, white wine-tarragon sauce, parmesan, garlic bread	25
SMOKED BRISKET MAC & CHEESE house bbq sauce, roasted poblano, corn, cornbread crumble, chives	26
STEAK & FRIES (GF) seared flat iron steak, garlic-herb & truffle compound butter, grilled broccolini, hand-cut fries	28
FILET WITH MUSHROOM BORDELAISE (GF) 6 oz beef tenderloin, red wine & mushroom bordelaise, parsnip purée, roasted beets, beet chips	42

ASK YOUR SERVER ABOUT OUR HOUSE MADE DESSERTS