



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

SANDWICHES

Choice of hand cut fries, tater tots, sweet potato fries, fruit, 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
HOT HONEY CHICKEN breaded nashville-style chicken breast, red cabbage, dill aioli, pickles, hot honey sauce	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

SALADS

CAESAR (GF) romaine, parmesan crisps, parmesan, banana peppers, caesar dressing chicken 6 shrimp 6 steak 10 salmon 10	half 10 full 13
WINTER SALAD (GF) shaved brussels sprouts, sweet potatoes, dried cranberries, feta crumbles, sunflower seeds, kale & spinach mix, sherry-fig vinaigrette wild boar salami 2 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, tomatoes, 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

JUST RIGHT
just the right size, at just the right price
Add house salad or caesar salad \$1, cup soup \$2

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
3 OZ SALMON AVOCADO grain medley, avocado, balsamic reduction, tomato relish	16
CHICKEN POT PIE slow cooked chicken thighs, carrots, cauliflower, peas, potatoes, celery, pearl onions, puff pastry topper	16
SHRIMP SCAMPI jumbo prawns, spaghetti, white wine-tarragon sauce, parmesan, garlic bread	19
SESAME CRUSTED AHI (GF) seaweed salad, cucumber, wasabi mayo, sriracha mayo, eel sauce	19
BEEF STROGANOFF ribeye, oyster & crimini mushrooms, caramelized onions, brandy-herb sauce, pappardelle, sour cream, garlic bread	17
BEEF BOURGUIGNON (GF) french stew of merlot braised beef, potatoes, carrots, mushrooms, pearl onions	18
PLUM WINE BRAISED PORK SHANK (GF) slow cooked pork shank, roasted beets, sweet potato mash, cranberry-fig & plum wine pan sauce	19

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
6 OZ SALMON AVOCADO grain medley, avocado, tomato relish, balsamic reduction	24
MEATLOAF WITH CARAMELIZED ONION & BACON MARMALADE (GF) beef & pork meatloaf, caramelized onion & bacon marmalade, house steak sauce, whipped yukon mashed potatoes, grilled broccolini & roasted cauliflower	24
STEAK & FRIES (GF) seared flat iron steak, garlic-herb & truffle compound butter, grilled broccolini, hand-cut fries	28

DESSERTS	
MAPLE BOURBON CRÈME BRÛLÉE (GF)	8
PUMPKIN & PRALINE BREAD PUDDING	9

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.