



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 & chard, alleppo peppers, pinenuts, mint	five 11	eight 15
WINGS (GF) buffalo, bbq, dry rub	six 12	twelve 18
CALAMARI tartar sauce, lemon		15
COCONUT SHRIMP sweet chili sauce		15
MAC & CHEESE BITES chipotle ranch		15
FRIED GREEN BEANS sriracha mayo, wasabi mayo		12

FLATBREADS & PIZZAS

available with cauliflower crust, add \$ 1

BRUSSELS SPROUT & PROSCIUTTO caramelized onions, thyme-goat cheese & ricotta spread, balsamic, sherry-cider vinaigrette, crushed pistachio		16
BLACKBERRY FLATBREAD bacon, basil, thyme-goat cheese & ricotta spread, mozzarella blend, caramelized onions, 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		16

SANDWICHES

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

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

THE CLUB 3-tiered turkey, ham, bacon, cheddar & swiss cheese, lettuce, tomato, mayo, toasted sourdough	17
PRIME DIPPER shaved roast beef, swiss cheese, horseradish aioli, toasted ciabatta, 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
POBLANO BURGER 3-1 beef patty, roasted chilis, poblano cheddar cream cheese spread, pepperjack, garlic aioli, bacon, pico de gallo, crisp onions avocado 1	15
HOT HONEY CHICKEN breaded nashville-style chicken breast, red cabbage, dill aioli, pickles, hot honey sauce	18

SALADS

CAESAR (GF) romaine, parmesan crisps, parmesan, banana peppers, caesar dressing chicken 6 shrimp 6 steak 10 salmon 10	half 10	full 13
PEAR, PROSCIUTTO & GORGONZOLA scarlett butter lettuce mix, anjou pear slices, gorgonzola cheese, crisp prosciutto, candied pecans, roasted butternut squash, sherry-cider vinaigrette chicken 6 shrimp 6 steak 10 salmon 10	half 10	full 14
CRANBERRY CHICKEN (GF) mixed greens, 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 \$2, cup of soup \$3

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
SALMON WITH PUMPKIN CURRY 3 OZ tandoori spiced salmon, pumpkin-coconut curry, roasted squash, toasted coconut, toasted pepita, thai basil, roasted cauliflower	16
ZA' ATAR CHICKEN SKEWER harissa roasted baby carrot, tahini & garlic hummus, crushed pistachio, mint chiffonade, pita	14
BLACKENED CHICKEN ALFREDO fettucine, homemade alfredo sauce, chopped roasted tomato, caramelized onions, spinach, roasted broccoli, parm-asiago mix, garlic bread	19
PAD THAI sautéed shrimp, grilled chicken, rice noodles, miso-scrambled egg, bean sprouts, snap peas, green onion, micro cilantro, crushed peanuts, crushed aleppo peppers, lime wedges	20
BRISKET MAC & CHEESE house bbq sauce, roasted poblano chili peppers, corn, cornbread crumble, chives	20
CORNMEAL CRUSTED TROUT garlic sage brown butter, creamy parmesan grits, bacon marmalade wilted chard & kale, roasted green beans	21

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
AUTUMN AIRLINE CHICKEN leek & boursin stuffing, cranberry tarragon gastrique, sumac & brown sugar butternut puree, bacon marmalade wilted chard & kale, roasted green bean	26
SHREDDED BEEF BOLOGNESE slow cooked chuck tender, tomato-merlot braising sauce, paccheri pasta, fennel, shiitake mushrooms, leeks, basil chiffonade, fresh shaved parmesan	25
SALMON WITH PUMPKIN CURRY 6 OZ tandoori spiced salmon, pumpkin-coconut curry, roasted squash, toasted coconut, toasted pepita, thai basil, roasted cauliflower	24
STEAK & FRIES (GF) seared flat iron steak, garlic-herb & truffle compound butter, grilled broccolini, hand-cut fries	28
FILET MIGNON 6 OZ seared filet, black garlic demi-glace, whipped yukon mashed potatoes, roasted romanesco, spiralized russets	41
HERB MARINATED PORK CHOP cabernet-ginger & fig compote, brown butter & sage parsnip mash, harissa roasted baby carrot, fried brussels sprouts with sherry vinegar, crispy sage	35
CABERNET BRAISED SHORTRIB cabernet braised boneless beef short rib, butternut ravioli with garlic-sage brown butter, roasted pepitas, fresh grated parmesan, roasted squash	36

DESSERTS

VANILLA CHAI PANNA COTTA with bourbon caramel, whipped cream, almond tuile	8
CREAM CHEESE PUMPKIN CAKE with cream cheese frosting, candied pecan, maple sauce	8

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.