

OGDEN GOLF & COUNTRY CLUB

APPETIZERS

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

SALADS

CAESAR (GF)	half 9	full 11
romaine, parmesan crisps, parmesan, banana peppers, caesar dressing		
chicken 6 shrimp 6 steak 8 salmon 10		
CRANBERRY CHICKEN (GF)	half 13	full 17
mixed greens, blood orange, cucumber, tomatoes, candied pecans, poppyseed dressing		
COBB (GF)	half 14	full 18
romaine, iceberg, chicken, boiled egg, bacon, tomato, avocado, bleu crumbles, bleu cheese dressing		
PEAR (GF)	half 11	full 13
mix of kale & spinach, apple, roasted golden beet, red onions, feta, sunflower seeds, apple cider vinaigrette		
chicken 6 shrimp 6 steak 8 salmon 10		
ICEBERG WEDGE (GF)	half 9	full 12
bacon, tomatoes, bleu crumbles, bleu cheese dressing & balsamic drizzle		
chicken 6 shrimp 6 steak 8 salmon 10		

DESSERTS

CHOCOLATE MOUSSE CAKE		9
whipped cream		
NEW YORK CHEESECAKE		8
macerated berries		

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		16
toasted ciabatta, shaved roast beef, swiss cheese, horseradish aioli, au jus		
OGCC BURGER		16
1/2 lb angus beef patty, choice of cheese, lettuce, tomato, pickle, onion, garlic aioli		
avocado 1 bacon 2		
HOT HONEY CHICKEN		17
breaded nashville-style chicken breast, red cabbage, dill aioli, pickles, hot honey sauce		
GRILLED CHICKEN BLT		17
grilled chicken breast, honey-dijon aioli, bacon, shredded lettuce, tomato, melted provolone, ciabatta		

ENTREES

FISH TACOS		15
battered cod, jalapeño lime slaw, chipotle crema, avocado, pico, cilantro, cotija		
CHICKEN QUESADILLA		15
black bean & corn relish, jalapeño crema, avocado, cheese, flour tortilla, salsa		
RICE STIR FRY BOWL (GF)		15
yellow squash, snap peas, mushroom, chives, edamame, bean sprouts, crushed peanuts		
chicken 6 shrimp 6 steak 8 salmon 10		
SESAME CRUSTED AHI (GF)		19
seaweed salad, cucumber, wasabi mayo, sriracha mayo, eel sauce		
SALMON AVOCADO		25
grain medley, avocado, balsamic reduction, tomato relish		
CHICKEN SOUVLAKI		25
garlic & fresh oregano marinated chicken skewers, lemon rice, tzatziki, grilled pita, hummus, served with a greek side salad		

PIZZA

Available with cauliflower crust , add \$ 1		
CLASSIC CHEESE OR PEPPERONI	12	15
mozzarella		
MARGHERITA		14
mozzarella, tomato, basil, balsamic drizzle		
CARNIVORE		15
ground and link italian sausage, pepperoni, genoa salami		
SPINACH & ARTICHOKE		14
white sauce, feta, mozzarella, roasted garlic		
chicken 2		

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.