



Bistro on the Green

STARTERS

Crab Cake Bites | \$17 
three house mini crab cakes | remoulade

Bang Bang Shrimp | \$15
crispy shrimp | bang bang sauce

Chicken Wings | \$17 
one pound of freshly fried chicken wings
tossed in your choice of dry rub or sauce

Chicken Quesadilla | \$14 
flour tortilla | grilled chicken | cheddar jack
sauteed onions & peppers | chipotle aioli

Fried Calamari | \$15
banana pepper cream

wet sauces:
bbq | garlic parmesan | hot
nashville hot honey | gochujang

Pretzel Bites | \$10
served with spicy mustard & cheddar cheese

dry rubs:
caribbean jerk | old bay
smoky-sweet bbq

choice of: bleu cheese or buttermilk ranch

SALADS & SOUP

Protein Add-On Options:
chicken **\$6** | salmon **\$9** | shrimp **\$7** | steak **\$9**

House Salad | \$6 
mixed greens | cheddar
cucumber | tomato | crouton
served with your choice of dressing

Classic Caesar | \$13 
romaine | asiago crouton
sauteed onions & peppers
served with house-made caesar

Country Club Cobb | \$16 
romaine | bacon | bleu cheese
hard-boiled egg | onion | tomato
served with your choice of dressing

Tomato Bisque | \$7

Soup du Jour | \$7.5

LIGHT FARE

All Sandwiches and Wraps Served with Martin's Potato Chips
*Substitute French Fries or Cole Slaw **+\$2***
Gluten-Free Options Available Upon Request

All-American Burger | \$16 
potato roll | 8oz grilled burger
american | lettuce | tomato | onion
*add bacon **+\$2***

Chicken Cheesesteak | \$16 
hoagie roll | grilled chicken
sauteed onions & peppers
provolone | chipotle aioli

Southwest Chicken Bowl | \$16
adobo chicken | cilantro-lime rice
black beans | roasted red pepper
pico de gallo | cheddar | chipotle aioli

Blackened Chicken | \$16 
potato roll | cajun chicken breast
pepperjack | bacon | buttermilk ranch

Crab Cake Sandwich | \$19 
potato roll | broiled crab cake
lettuce | tomato | bistro sauce

Brick Oven Pizza | \$11
marinara | five cheese blend

Chicken Caesar Wrap | \$15
flour tortilla | grilled chicken | romain
parmesan | house-made caesar

Italian Melt | \$14 
ciabatta | pepperoni | salami
ham | provolone | pesto

additional toppings +\$1 each
meatball | mushroom | onion
pepperoni | peppers | sausage
gluten-free cauliflower crust +\$4

DINNER ENTREES

Available After 5pm for Dinner Service

6oz Black Angus Filet | \$40 
demi-glaze | whipped potatoes | chef's vegetable

Shrimp & Sausage Tortellini | \$26
tri-color cheese tortellini | sauteed shrimp | sausage
roasted red pepper | artichoke hearts | rosé sauce

Blackened Salmon | \$33 
grilled salmon | blackening spice
house risotto | chef's vegetable

ODCC Meatloaf | \$24 
house-made meatloaf | house gravy
whipped potatoes | chef's vegetable

Chicken Fernando | \$32 
sauteed chicken | crab cake | bacon | herb supreme sauce
whipped potatoes | chef's vegetable

Chef George's Sauté | \$18 
linguine | artichoke hearts | spinach | tomato
kalamata olive | roasted red pepper | aglio e olio

Crab Cake | \$29 
broiled jumbo lump crab cake | bistro sauce
house risotto | chef's vegetable

protein add-on options:
chicken **\$6** | salmon **\$9** | shrimp **\$7** | steak **\$9**



Menu items with this icon are either naturally gluten-free or can be prepared gluten-free.
Please note: This may be done with ingredient alterations.

Please inform our service staff of any dietary restrictions or food allergies you have. Our culinary team at ODCC will do their best to accommodate all dining preferences whenever possible.
Consumption of raw or uncooked meat, seafood, shellfish, poultry, or eggs may increase the risk of foodborne illness.