

BRUNCH AT THE CLUB

LAKE OSWEGO, OREGON

 EST. 1924

TOASTS

SERVED WITH HASH BROWNS, HOME FRIES OR FRUIT

SCRAMBLED EGG *whipped ricotta, fonduta, chives* 10

AVOCADO *mama lil's, fried egg, bird seed, levain* 9

EGGS

SERVED WITH HASH BROWNS, HOME FRIES OR FRUIT

OLCC BREAKFAST* *two eggs any way, bacon or sausage* 12

DENVER OMELET* *ham, cheddar, green bell pepper, scallion* 11

MUSHROOM OMELET* *cremini mushrooms, aged cheddar, spinach, ipa* 12

BLACKENED SHRIMP OMELET* *pico de gallo, black beans, pepperjack, avocado* 14

OLCC BENEDICT* *proscuttio, creamed spinach, poached eggs, english muffin, mixed greens, bacon vinaigrette* 14

CULOTTE* *potato croquette, chimichurri, house steak sauce, fried egg* 28

SOUPS AND SALADS

DAILY SOUP *chef's special soup of the day* cup 4 · bowl 8

HOUSE SALAD *mix lettuces, lemon shallot vinaigrette, bird seed, radish* 8

CAESAR SALAD *romaine, kale, fried breadcrumbs, parmiggiano* 10

RADICCHIO SALAD *charred beets, avocado, mandarins, kumquat vinaigrette* 12

COBB SALAD *romaine, tomato, avocado, bacon, egg, blue cheese, dijon vinaigrette* 12

LITTLE GEM WEDGE *candied bacon, cherry tomatoes, green onion, blue cheese dressing* 12

CRAB + SHRIMP LOUIE *butter lettuce, asparagus, egg, celery, lemon, russian dressing* 18

ADD OR SUBSTITUTE FOR ANY SALAD

free range chicken (6oz) 5 · salmon (6oz) 10 · steak (culotte) 10

SANDWICHES AND SUCH

ALL SANDWICHES SERVED WITH FRENCH FRIES, HOME FRIES OR SIDE SALAD

BREAKFAST SANDWICH *maple sausage, fried egg, american cheese, hot sauce aioli, potato bun* 10

BREAKFAST TACOS* *chorizo, egg, avocado salsa verde, pepperjack, pickled onion, radish, flour tortillas* 11

SMOKED SALMON *everything bagel, cream cheese, avocado, mama lil's, green onion, dill, furikake* 13

CHICKEN TERIYAKI BOWL *brown rice, broccoli, katsu sauce, sesame* 14

OLCC BURGER* *1/2 pound wagyu beef patty, tomato jam, butter lettuce, asiago pressato, fried egg, potato bun* 15

FISH TACOS *blackened mahi mahi, avocado, charred cabbage slaw, green goddess, pickled onion, corn tortilla* 15

HALIBUT FISH + CHIPS *malt vinegar powder, cole slaw, remoulade, fries* 19

**Burgers, steaks and eggs cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

***Gluten-free bread available*

WINE & BEER

THE WHITES

RIESLING, OAK KNOLL *(Willamette Valley)* 8/24

PINOT GRIS, WINE BY JOE *(Willamette Valley)* 8/24

PINOT GRIS, KING ESTATE *(Willamette Valley)* 12/36

SAUVIGNON BLANC, CHARLES KRUG *(Napa Valley)* 10/30

ROSÉ, STOLLER *(Willamette Valley)* 12/36

CHARDONNAY, BERINGER FOUNDERS ESTATE *(California)* 8/24

CHARDONNAY, SONOMA CUTRER *(Sonoma)* 14/42

THE REDS

PINOT NOIR, STOLLER *(Dundee Hills)* 14/42

MERLOT, DRUMHELLER *(Columbia Valley)* 9/27

RED BLEND, JRG *(Columbia Valley)* 14/42

CABERNET SAUVIGNON, BERINGER FOUNDERS ESTATE *(California)* 8/24

CABERNET SAUVIGNON, ROOTS RUN DEEP EDUCATED GUESS *(Napa Valley)* 14/42

ZINFANDEL, SEGHEISIO *(Sonoma)* 12/36

THE SPARKLING

PROSECCO, LA MARCA DOC .187ML *(Veneto, Italy)* 11

ROSÉ BUBBLES, SOTER PLANET OREGON *(Willamette Valley)* 12/36

CHAMPAGNE, NICOLAS FEUILL ATE BRUT .187ML *(France)* 16

ANDREA'S SELECTIONS

PINOT GRIS, LANGE ESTATE 2019 *(Oregon)* 11/33

CHARDONNAY, ROMBAUER 2017 *(Carneros)* 16/48

PINOT NOIR, KEN WRIGHT "FREEDOM HILL" 2017 *(Willamette Valley)* 21/63

CABERNET SAUVIGNON, MT. VEEDER 2018 *(Napa Valley)* 16/48

DRAFT BEER

HITACHINO NEST WHITE ALE *(12 oz.)* 10

COORS LIGHT 5

WAYFINDER CZECH PILSNER 6

PARALLEL 45 MEXICAN LAGER 6

PONO PINEAPPLE KOLSCH 6

PFRIEM MOSAIC PALE ALE 7

LEVEL 'ALL I DO IS WIN' HAZY IPA 6

UPRIGHT 'SUPERCool' NW IPA 6

BONEYARD 'HOP VENOM' IMPERIAL IPA 6

CASCADE HARVEST GRAFF 2018 *(12 oz.)* 10

GIGANTIC TWENTY SIX RED ALE *(Nitro)* 6

GUINNESS *(Nitro)* 6