

DINNER AT THE CLUB

LAKE OSWEGO, OREGON

 EST. 1924

STARTERS

- DILL PICKLED FRENCH FRIES** tempura pickle chips, ranch dressing 9
- FRIED CHICKEN WINGS** calabrian chili, fish sauce, lime, cilantro 10
- SALT & PEPPER CALAMARI** green onions, peppers, miso aioli 12
- SEARED TUNA** citrus, olive, fresh wasabi, extra virgin olive oil 16
- WARM DUNGENESS CRAB DIP** asiago, fine herbs, peperonata, breadcrumbs, garlic bread 18
- MUSSELS** coconut milk, fines herbs, fennel, crème fraîche, shrimp toast 16
- SHRIMP AND GRITS** bbq prawns, fried polenta, duck egg, worcestershire 14
- PROSCUITTO PLATE** 9 month comte, pickles, marinated olives, whole grain mustard, crackers 16

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** kumquat dressing, charred beets, avocado, mandarins 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(bavette) 10

FROM THE BAR

WHAT'S OLD COULD BE NEW AGAIN...

- LION'S TAIL**
bourbon, allspice dram, lime juice, angostura 11
- WHITE LADY**
gin, orange curacao, lemon juice, egg white* 10
- DE LA LOUISIANE**
rye, benedictine, sweet vermouth, absinthe rinse, peychaud's bitters 12
- EL PRESIDENTE**
rum, curaçao, dry vermouth, dash of house made grenadine 10

REFRESHING, BALANCED, AND MOSTLY SHAKEN...

- CARIBBEAN SHADE**
rum, pineapple, lime, spiced demerara, aromatic bitters 10
- SPANISH G&T**
ford's gin, fever tree tonic, botanicals 11
- NAKED & FAMOUS**
mezcal, aperol, yellow chartreuse, lime juice 13

BOOZY, COMPLEX, ALWAYS STIRRED...

- PORT OLD FASHIONED**
bourbon, 10 year tawny port, angostura bitters, maple, orange peel 12
- COLD AWAKENING**
rye, aperol, salted maple, cold brew liqueur, chilled espresso 11

- AFTER DARK**
vodka, blanc vermouth, pear brandy, absinthe rinse 11
- CURIOUS SCOTSMAN**
scotch, punt e mes sweet vermouth, hint of banana, chocolate bitters 13

SEASONAL IDEATION...

- TRINIDAD SOUR**
angostura bitters, rye, lemon juice, orgeat syrup 12
- MOSQUITO'S KNEES**
gin, blood orange juice, lemon, honey 11
- TOM & JERRY**
dark rum, cognac, warm milk, nutmeg, cinnamon 11
- MOMMY'S JUICE BOX**
pear vodka, lime juice, vanilla syrup, pomegranate, orange + angostura bitters 11

*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, especially if you have a medical condition.

**Gluten-free bread and pasta available

SANDWICHES AND SUCH

OLCC BURGER ½ pound wagyu patty, raclette cheese, bacon, 13
balsamic carmelized onions, dijonaise, lettuces, potato bun

BUFFALO FRIED CHICKEN SANDWICH 14
olcc hot sauce, blue cheese butter, carrot and celery slaw, ranch

FISH TACOS 15
crispy mahi mahi, avocado crema, mango salsa, radish, cilantro, romesco verde

HOUSE MADE PASTAS

SQUASH TORTELLONI brown butter, sage, parmesan 16

LOBSTER "SHELLS + CHEESE" conchiglione, fava beans, 25
truffled cheese, breadcrumbs

CHESTNUT GNOCCHI duck sugo, parsnip, rosemary, 19
huckleberry

TAGLIATELLE bolognese, broccoli, oregano, parmesan 17

SPAGHETTI + MEATBALLS marinara, whipped ricotta, 18
fried parsley, garlic bread

ENTRÉES

FISH + CHIPS malt vinegar powder, cole slaw, remoulade 19

KING SALMON potato purée, purple sprouting broccoli, 29
wasabi buerre fondue

STRIPED BASS clams, chorizo, chickpeas, cauliflower, 29
saffron, sundried tomato romesco

CHICKEN POT PIE bacon, english peas, potato 26

BRAISED LAMB SHANK carrot, lentils, salsa verde 30

KOBE BEEF MEATLOAF twice baked potato, 22
ham hock braised greens, glaze

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

FILET MIGNON baked potato, creamed spinach, 36
horseradish butter, jus



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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, TWOMEY
(Napa/Sonoma) 11/33

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

CAVA, FREIXENET BRUT
(Spain) 8/24

PROSECCO, JEIO DOC
(Italy) 12/36

CHAMPAGNE, MOET & CHANDON IMPERIAL BRUT .187ML (France) 20

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

WAYFINDER CZECH PILSNER 6

PARALLEL 45 MEXICAN LAGER 6

PONO PINEAPPLE KOLSCH 6

PFRIEM MOSAIC PALE ALE 7

UPRIGHT 'MONEY AVENUE' IPA 6

LEVEL 'ALL I DO IS WIN' HAZY 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