



OSWEGO COUNTRY CLUB

SHOT GUN STARTERS

Boalt Shrimp ^{GF}

Crispy shrimp tossed in spicy house-made sauce **13**

Fish Fingers

OCC famous breaded fish, served with fries and tartar sauce **13**

Soft Pretzel

Served with honey mustard **6**

Spicy Cheese Curd

Deep-fried cheese curds. Try them with Buffalo wing sauce, *if you dare!* **9**

Crab Cakes ^{GF}

Two Maryland blue crab cakes served with rémoulade sauce **12**

Chicken Wings ^{GF}

Tossed in your choice of sauce **13**

Hot, Medium, Mild, BBQ, Garlic Parmesan, Sweet Garlic Teriyaki

Ahi Tuna

With soy and wasabi **13**

Chicken Tenders

Served with French fries and Honey Mustard **13**

Charcuterie Board

Mixed Italian meats, Chef's choice of cheeses and crackers, roasted red peppers and olives **16**

Blooming Onion

Colossal onion double dipped and fried served with tangy Boom Boom Sauce **12**

Edamame Potstickers

Five pan seared Asian dumplings served with Sweet Garlic Teriyaki **12**

Shrimp and Roasted Red Peppers

Sauteed shrimp with roasted red peppers, garlic and spinach **14**

FLATBREADS

Cheese 9

Specialty Changes weekly – Ask your server

Additional Toppings +1:

Bacon, Chicken, Pepperoni, Ham, Onion, Jalapeño Peppers, Tomato, Mushroom, Peppers, Roasted Peppers, Pineapple, Extra Cheese

SAND WEDGES

Served with chips and a pickle

Smashburger

A fresh blend of short rib, tenderloin, sirloin, and ribeye smashed and served on a brioche roll with lettuce, tomato, and onion **14**

Add Cheese: Choice of American, pepper jack, provolone, Swiss or blue **+1** | **Add Bacon +1**

Buffalo Chicken

Breaded chicken breast tossed in Buffalo wing sauce on a brioche roll with blue cheese, lettuce and tomato **13**

Fish Sandwich

OCC famous breaded haddock, deep-fried and served on a brioche roll with tartar sauce **13**

Chicken Caesar Wrap

Grilled chicken, romaine lettuce and Caesar dressing served in a wrap **13**

TBS

Turkey, bacon, melted Swiss, lettuce and tomato served with 1000 Island dressing in a wrap **13**

PK Phat Wrap

Seasoned ground beef served with melted pepper jack cheese, bacon, tomato, lettuce onion and our house-made sauce **14**

The Club

Choice of turkey or ham, lettuce, tomato, bacon and roasted garlic aioli piled high on white or wheat bread **14**

Hot Hawaiian

Ham topped with melted Swiss cheese, pineapple and jalapeño peppers **11**

Crab Cake Sandwich

Two Maryland blue crab cakes on a brioche roll with green and rémoulade sauce **13**

Shrimp Po' Boy

Crusty French baguette with fried shrimp, shredded lettuce, tomato slices and a creole rémoulade **14**

French Dip

Crusty French baguette with slow cooked tender pulled beef topped with provolone cheese served with a side of au jus **14**

The Bosco

Crusty French baguette with sauteed chicken, roasted red peppers, garlic and spinach **14**

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OSWEGO COUNTRY CLUB

MAIN COURSE

Dinner service starts at 5:00 P.M.

All dinners are served with starch, vegetable of the day and side salad

Ahi or Boalt Shrimp Tacos

Served with mixed green and vinaigrette dressing **18**

Grilled Open Steak


Served with vegetable and starch **20**

Cioppino

Shrimp, clams, mussels and fish, tossed in a spicy red sauce over pasta **24**

Pasta Primavera

Pasta tossed with oil, lemon, garlic butter and a sauteed seasonal vegetable, then topped with Parmesan cheese

 *Request without butter and cheese to make it Vegan!* **18**

Fried Shrimp Platter

Fried shrimp with fries, coleslaw and a side of tangy cocktail sauce **18**

Chicken Picatta

Lightly battered and pan-fried chicken breast with a lemony garlic butter sauce and capers **18**

Friday Special

Our famous breaded and deep-fried haddock served with tartar sauce, mac and cheese and coleslaw **18**

Ask about our specials!

GREENS

Add Grilled Chicken or Boalt Shrimp +7

Add Grilled Pita Points +1 | Add Crumbly Blue +2

Cobb Salad

Chopped romaine lettuce, chicken, tomato, bacon, cheese, avocado and egg **15**

Caesar

Crisp chopped romaine with Parmesan cheese, croutons and creamy Caesar dressing **8**

Make it a spicy Caesar "The Dorse" by adding cherry peppers!

OCC Trio Salad

Scoop of egg salad, tuna salad and cranberry chicken salad served with baguette **12**

Ahi Tuna Salad

With edamame, mixed greens, bell peppers, cucumbers and house-made Asian dressing **15**

House Salad

Mixed greens with tomato, cucumber, onions, croutons **8**

Antipasto

Chopped romaine topped with Italian meats, roasted red peppers, olives, grape tomato and provolone cheese **15**

Soup of the Day

Cup 3 | Bowl 5

Dressing Choices:

Italian, Blue Cheese, Caesar, Ranch, Balsamic Vinaigrette, 1000 Island, Honey Mustard

COFFEE AND TEE TIME

One Nutted Irishman

Coffee, Frangelica, Irish cream and whisky, topped with whipped cream **5**

Drunken Dashnau

Coffee, fireball and RumChata, topped with whipped cream **5**

Downtown Jerry Brown

Coffee, peanut butter whisky and crème de cacao, topped with whipped cream **5**

Angry I-talian a/k/a The Santoro

Coffee, chocolate vodka, Kahlúa and Irish cream, topped with whipped cream **5**

Hot Carlos

Coffee, vanilla vodka, Kahlúa and Irish cream, topped with whipped cream **5**

Toasted Swervyy

Coffee, amaretto, Kahlúa and cream, topped with whipped cream **5**

PAR FOR THE COURSE

Ask about our house-made desserts by Liz
8 per slice

FOR THE LITTLE TIGERS

Peanut Putter & Jelly 4

Pasta and Garlic Putter 8

Cheese Quesadilla 6

Chicken Tenders 6