



DINNER MENU

SOUP DU JOUR

French onion Lobster Bisque Chef's soup du jour

APPETIZERS

MARYLAND CRAB CAKES

Served with lemon caper aiolo and red pepper coulis

MINI VILLA CHICKEN ENCROUTES

Drizzled with a mushroom supreme sauce and wilted spinach

OPC TRADITIONAL SPINACH ARTICHOKE DIP

Served with homemade tortilla chips and rye crustades

BRUSHETTA

Made with kalamata olives and feta cheese

HOMEMADE ROASTED VEGETABLE SPRINGROLLS

Served with a ginger teriyaki sauce

CONTINENTAL MENU

PAN ROASTED RACK OF LAMB

With Dijon herb crust, garlic spinach, goat cheese, dauphine potato and a tomato rosemary demi glace

FILET MIGNON OF BEEF

8 ounces of the Cadillac of red meats served with caramelized onion, whipped potatoes, asparagus spears and bordelaise

GRILLED RIBEYE

12 ounce rib eye grilled to your liking served with garlic whipped potatoes, vegetable medley, and haystack onion rings

CLUB STEAK

8 ounce sirloin grilled to your liking served with garlic whipped potatoes, vegetable medley and a maitre d'hotel butter

OPC FAMOUS PRIME RIB OFF BEEF

10 or 12 ounces

Slowly roasted to perfection, served with Au jus and Chantilly

CHICKEN PICCATA

Seared breast of chicken sautéed in butter, capers, lemon, chives, and shallots



CHICKEN MARSALA

Seared breast of chicken sautéed in a sweet Marsala wine with mushrooms, bordelaise and herb linguine

ALMOND ENCRUSTED STUFFED CHICKEN

Breast of chicken stuffed with cherries and apples drizzled with a bleu cheese sauce and port wine reduction

PRIX FIXE

*Chef's favorite. A four course meal
Your server will describe tonight's offering*

FRESH CATCH

Your server will describe tonight's offering

SHRIMP SCAMPI

Sautéed shrimp in garlic, white wine, fresh squeezed lemon, mushrooms, tomatoes, and spinach served on a bed of pesto linguini with fresh herb crustini

FRESH SALMON FILET

*Choose between: grilled, poached or blackened
Choice of: lime BBQ or citrus buerre blanc*

LINGUINE ala PATANESCA

*Fresh linguine with tomato, capers, olives, artichoke hearts and marinara
Add grilled chicken or Shrimp*

STEAK DIANE

Tenderloin medallions pan seared in red wine with mushrooms, tomatoes, capers, chives, Dijon and finished with a bordelaise

SALADS

OPC FAMOUS THUNDERBIRD SALAD

Mixed greens tossed in our Famous Thunderbird dressing, bacon, bleu cheese, shredded mozzarella and chives

CAESAR SALAD

Romaine wedge with a seasoned grilled chicken breast, kalamata olives, reggiano parmigiano, tossed in a zesty Caesar dressing

GARDEN SALAD

Fresh tossed iceberg and romaine lettuce garnished with tomatoes, slice cucumbers, red onions and shredded carrots