



LUNCH MENU



French Onion Soup Chef Soup du jour Gouda Lobster Bisque
Cup \$3.10 Bowl \$6.20

SALADS \$9.30

OPC FAMOUS THUNDERBIRD SALAD

Mixed greens tossed in our famous Thunderbird dressing, bacon, bleu cheese, shredded mozzarella and chives, roma tomatoes, homemade croutons

GREEK SALAD

Mixed greens, sun-dried tomatoes, olives, feta cheese, artichoke hearts, red onion, cucumbers tossed in Greek-style vinaigrette

SUN-DRIED CHERRY CHICKEN SALAD

Mixed greens, grilled breast of chicken, smoke Gouda, sun-dried cherries, candied pecans, red onion, tomatoes, and cucumbers tossed in strawberry vinaigrette

COBB SALAD

Mixed greens, tomatoes, apple smoked bacon, diced grilled chicken breast, shredded mozzarella, black olives, egg, chives, and croutons served with our Nebraska Cobb salad dressing

CHEF SALAD

Mixed greens, topped with cheddar, mozzarella, tomatoes, egg, slice cucumber, Diced chicken breast, choice of dressing

COMPLEMENT YOUR SALAD \$4.15

Grilled Teriyaki Glazed Salmon Grilled Chicken Breast
Sautéed Garlic Shrimp Grilled Tenderloin Medallions

OPC CLUB \$9.30

Roasted turkey, apple smoke bacon, tomatoes, Swiss cheese, on your choice of bread

BLT \$7.25

Apple smoke bacon, lettuce, tomato, mayonnaise on your choice of bread

WRAP OF THE WEEK \$10.30

SMOKE TURKEY CIABATTA \$8.25

Smoked turkey served on fresh Ciabatta bread with lettuce, tomato, artichoke hearts, bleu cheese, and a red pepper coulis

DELI STYLE SANDWICH \$8.25

Choice of shaved prime rib, grilled, sliced chicken, roasted turkey, smokehouse ham, corned beef, Swiss, cheddar, Gouda, or provolone with lettuce, tomato, and pickle

CHOICE OF BREAD

Sourdough Whole Wheat Pumpernickel Ciabatta Hoagie

SANDWICH SIDES

Cottage Cheese Sliced Fresh Fruit Steak Fries Pasta Salad Kettle Chips

ENTRÉE SIDE SALADS \$3.10

Complementary with Entrée Thunderbird, Caesar or Garden



FROM THE GRILLE \$10.30



PATTY MELT

One-half pound burger served on toasted pumpernickel with OPC famous Thousand island, Swiss and caramelized onions

TURKEY OR CORNED BEEF REUBEN

A Press Club favorite toasted pumpernickel with Swiss, Villamonte Thousand Island dressing and sauerkraut

ITALIAN MELT

Capicola, Salami, Grilled chicken, with caramelized onions, green peppers, provolone, and marinara

BAJA FISH TACO

Seasoned tilapia served with a cilantro slaw, Pico de Gallo, and herb tortillas

BUILD YOUR OWN

BURGER AND GRILLED CHICKEN BREAST SANDWICH

*Mushrooms Sautéed onions Apple smoke bacon
Cheddar Provolone Swiss Bleu Cheese*

JOHN SAVAGE SANDWICH \$12.40

Shaved Prime Rib with onions, provolone served on a toasted hoagie with au jus

CONTINENTAL CUISINE \$14.45

CHICKEN PICCATA

Seared chicken breast tossed with white wine, butter, lemon, capers, and chives

ATLANTIC FRESH SALMON FILET

Choose between grilled, poached or blackened with your choice of lime BBQ, lemon or citrus buerre blanc

ATLANTIC PRAIRIE

Broiled green Atlantic salmon paired with a grilled free-range chicken breast served with a saffron risotto cake & drizzled brown fume

SHRIMP-CRAB STUFFED TILAPIA

Tilapia stuffed with snow crab, shrimp topped with a garlic butter and citrus buerre blanc

FARMERS MARKET MEATLOAF

Topped with a Saffron Morney and served with a Wisconsin cheddar macaroni

CONTINENTAL SIDES

Twice Baked

Dauphine potatoes

Risotto

Vegetable Du Jour

Asparagus

Broccoli

MEMBERS SIGNING ACCOUNT OR WITH CASH PAYMENTS RECEIVE 3% OR MORE DISCOUNTS