



RESTAURANT & PUB

MENU

DINE IN OR TAKE OUT

HOURS

Mon-Thu: 11 AM - 10 PM
Fri 11 AM - 9 PM
Sat & Sun 11 AM - 3 PM
(Last food order:
1 hr before closing)

APPETIZERS & TAPAS

OTAC Wagyu Beef BBQ Sliders (2) - \$15

Burger, red wine caramelized onions, roasted garlic aioli, swiss cheese, lettuce, tomato

Mini Tuna Tacos (3) - \$15

Tuna, avocado, ginger teriyaki, seaweed salad

Duck Confit Flatbread - \$16

Duck confit, mozzarella cheese, mushrooms, balsamic caramelized onions, & arugula salad garnish



Hummus Platter

● Hummus Platter - \$14

Seasonal hummus drizzled with garlic oil, served with veggies and toasted pita

OTAC Wings (10) - \$15

Your Choice of hot, medium, mild, spicy, lemon pepper, lime pepper, umami (choice of ranch or blue cheese)

SALADS

Asian Pear Salad - \$15

Mixed greens, smoked feta, pickled red onions, Asian pears, roasted almonds, champagne pear vinaigrette

Spanish Chopped Salad - \$15

Romaine, iceberg, cheddar jack cheese, cherry tomatoes, sour cream, black bean salsa, cilantro, tortilla strips, chipotle ranch

Loaded Wedge Salad - \$14

Wedge of fresh iceberg, lettuce, tomato, crumbled egg, onion straws, bacon, blue cheese crumbles, ranch

OTAC Roasted Vegetable Salad - \$15 Baby spinach, golden beets, sweet potato, tri-colored carrots and parsnips, and pickled red onion topped with feta cheese, balsamic dressing

● Sunshine Salad - \$13

Mixed greens topped with strawberries, mandarin oranges, cranberries, roasted almonds, and raspberry vinaigrette dressing

House or Caesar Salad - Small \$6/Large \$8

*Add Chicken or Chicken Salad \$6 /
Steak, Tuna, Shrimp or Salmon \$8

- Dressing options: ranch, blue cheese, balsamic, caesar, 1000 island, raspberry vinaigrette, champagne vinaigrette, honey mustard -

SANDWICHES

(All sandwiches come with your choice of 1 side)

Corned Beef Sandwich - \$16

House-made corned beef, Russian cole slaw, swiss cheese on toasted marble rye

Pesto Chicken Panini - \$16

Grilled chicken, swiss cheese, tomato, bacon, pesto aioli and ciabatta

Blackened Cajun Catfish Po-Boy - \$13

Blackened catfish, shredded lettuce, tomato with Louisiana tartar sauce

Lobster Grilled Cheese - \$16

Lobster, bacon, swiss cheese, chipotle aioli on sourdough bread, with your choice of side

Big Mac Chicken Wrap - \$15

Chicken fingers, shredded American cheese, onion, lettuce, pickle and 1000 Island dressing in a wrap

Quinoa Black Bean Burger - \$14

Burger, lettuce, tomato, caramelized onions, balsamic glaze on brioche

Club Sandwich - \$14 / Half - \$9.50

Boars Head ham & turkey, bacon, lettuce, tomato, mayo, swiss and cheddar cheese

Prime Rib Sandwich - \$17

Roasted prime rib, lettuce, tomato, caramelized onion, horseradish cream on ciabatta

Smoked Carolina Brisket Sandwich



● Smoked Carolina Brisket Sandwich - \$17

Smoked Texas wagyu brisket, cole slaw, candied jalapeños, Carolina BBQ sauce, fried onions on brioche

SANDWICHES CONTINUED

OTAC Beast Burger on Sourdough Bun - \$17

Perfectly blended burger of wagyu beef, bison, elk, and wild boar, topped with lettuce, tomato, charred red onions, cheddar with red wine aioli

Hot Dog - \$9

Grilled Boars Head hot dog

Sides Include:

French fries, tater tots, sauteed spinach, zucchini/squash, broccoli, fried okra, roasted root vegetables, asparagus, chips, wild rice

Up-charge sides - +\$2

sweet potato fries, onion rings, fruit, risotto, side salad: house or caesar

MAIN COURSES

● Salmon Poke Bowl - \$15

Teriyaki salmon, jasmine rice, cucumbers, peppers, pineapple, avocado, seaweed salad, sriracha aioli

Alaskan Halibut - \$19

Pan seared halibut, wild rice risotto, roasted asparagus, charred poblano cream sauce

Pork Porterhouse - \$17

Garlic whipped potatoes, asparagus with bourbon-apple chutney

● Hawaiian Smoked Lamb Ribs - \$18

Ribs, tropical fried rice, cole slaw, huli huli sauce for ribs

Chicken Gyro - \$16

Grilled chicken, tzatziki sauce, lettuce, tomato, red onion on pita with choice of side

Chicken Tenders - \$13

Hand-battered chicken strips with choice of side

Fish & Chips - \$17

Beer-battered cod with fresh French fries and tartar sauce (no side)

Fresh Seafood - \$17

Blackened or grilled tuna, shrimp, cod, salmon, or Alaskan halibut with remoulade or mango salsa with choice of side

Teriyaki Stir Fry - \$15

Fresh vegetables with water chestnuts, bamboo shoots, baby corn, snow peas, teriyaki sauce on rice or noodles (no side)
- Add Chicken \$17 or Shrimp \$19



Hawaiian Smoked Lamb Ribs

DRINKS

Soda, Tea, Lemonade & Other - \$2.25

Beer on Tap/Bottle - Ask For Our Beer Menu

Wine - Ask For Our Wine Menu

Cocktails - Ask For Our Cocktail Menu



Homemade Ice Cream

DESSERTS

- Chef's Own Southern Delight Ice Cream - \$6
Ask for current flavors

Fried Seasonal Cheesecake \$8

Chocolate Molten Lava Cake \$12

with chef's homemade vanilla bean ice cream

- Highlights club favorites.

• Some substitutions available upon request. Please notify your server of any allergies. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



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EVENT WITH US

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