



LUNCH MENU



*French Onion Soup - Soup du jour - Peruvian Clam Chowder – Spicy Chili
Cup \$4 Bowl \$7*

SALADS

OPC FAMOUS THUNDERBIRD SALAD \$10

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

COMPLEMENT YOUR TBIRD SALAD \$4

*Thai Glazed Salmon or Chicken Grilled Chicken Breast
Sautéed Garlic Shrimp*

COBB SALAD \$12

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

CITRUS DRESSED SHRIMP SALAD \$13

Served chilled with grapefruit, hearts of palm, mango, ginger, arugula and a pomegranate fruit dressing

Mesclun Salad \$13

*Feta cheese, kalamata olives, pear tomatoes, cucumber
balsamic dressing, marinated chicken breast*

SANDWICHES

GRILLED KING SALMON "CLUB" \$12

Grilled salmon on a fresh herbed croustade topped with a remoulade & marinated salad of pineapple & Mango & strawberries

OPC CLUB \$10

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

BLT \$7

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

CLUB WRAP \$10

Roasted turkey, apple smoke bacon, tomatoes, Swiss cheese

SANDWICH SIDES

Cottage Cheese

Sliced Fresh Fruit

Steak Fries

Pasta Salad

Kettle Chips



FROM THE GRILLE \$11

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's Reuben dressing and sauerkraut

THUNDERBURGER

*8 oz certified Angus ground sirloin topped with blue cheese, bacon, chives, Mozzarella on a kaiser bun topped with our famous thunderbird dressing
(Also available as Chicken)*

OPC BURGER

8 oz ground sirloin topped with, Maytag Blue & Béarnaise Sauce on a homemade brioche bun

JOHN SAVAGE PRIME RIB SANDWICH

8 oz Prime Rib with sautéed onions, provolone served on a toasted hoagie with au jus

BLACKENED GROUPER SANDWICH \$13

On a Kaiser with Provolone on a homemade brioche bun

CONTINENTAL CUISINE \$18

OPC TWIN CRAB CAKE's

Served with charred corn and hearts of palm salsa & remoulade sauce

BROILED ATLANTIC FRESH SALMON

Grand mariner citrus buerre blanc

CHICKEN PICCATA

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

GRILLED CANADIAN ROCK FISH

Lemon tomato Basil Sauce

CONTINENTAL SIDES

*Twice Baked Garlic Mash Potatoes Risotto
Vegetable Du Jour*

ENTRÉE SIDE SALADS \$4

Complementary with Entrée Thunderbird, Caesar or Garden

Non Members add 20 % Non Member fee