



DINNER MENU

French Onion Soup • Soup du Jour • Peruvian Clam Chowder
Cup \$4 Bowl \$7

Sandwiches

PRESSMAN PATTY MELT \$14

Served on toasted pumpernickel with OPC's famous Thousand Island dressing, Swiss cheese and caramelized onions

TURKEY OR CORNED BEEF REUBEN \$14

A Press Club favorite: toasted pumpernickel with Swiss cheese, Villamonte's Reuben dressing, and sauerkraut

THUNDERBURGER \$14

*Choice ground sirloin topped with blue cheese, bacon, chives, and mozzarella
on a Kaiser bun topped with our famous Thunderbird dressing
(Optional: substitute chicken for sirloin)*

OPC REPORTER'S BURGER \$14

Grilled sirloin, bacon, and cheddar cheese on a toasted Kaiser bun

JOHN SAVAGE (Our Founder) \$14

Prime rib with sautéed onion and provolone served on a toasted hoagie roll with au jus

BLACKENED GROUPER SANDWICH \$14

Served with provolone on a homemade brioche bun

OPEN-FACED TUNA MELT \$14

Seared and served open faced on a whole wheat croustade, topped with tomatoes and provolone

Continental

OMAHA STEAK (8 OZ.) \$40

Finished with maître d'hôtel butter and bordelaise sauce

STEAK DIANE \$30

*A dual filet mignon sautéed with mushrooms, green onion, julienne Roma tomatoes,
capers, and finished with a bordelaise sauce*

SALMON OCSAR \$26

*Broiled fresh Atlantic salmon finished with asparagus al dente,
topped with garlic shrimp and sauce béarnaise*

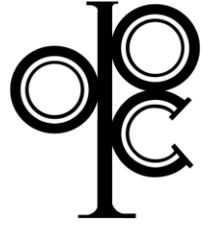
BONE-IN RIBEYE COWBOY STEAK (12 OZ.) \$40

Served with buttered mushrooms

OPC FAMOUS PRIME RIB OF BEEF

10 oz. \$25 12 oz. \$29 Two-for-One Thursdays \$32

Slowly roasted to perfection, served with Au Jus and Chantilly



NEW YORK STEAK

10 oz. \$28 12 oz. \$32

Finished with maître d'hôtel butter

CHICKEN PICCATA \$20 • SALMON PICCATA \$24

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

CHICKEN MARSALA \$20

*Seared breast of chicken sautéed in a Marsala wine demi-glace
served with sliced mushrooms and artichoke heart*

SUN-DRIED CRANBERRY BACON-ENCRUSTED FRESH ATLANTIC SALMON \$26

Served with a beurre blanc and cranberry gastrique

SHRIMP SCAMPI \$28

*Sautéed shrimp in garlic, shallots, white wine, fresh squeezed lemon, sliced mushrooms,
julienne tomatoes, and green onions, served on a bed of fettuccini with fresh herb crostini*

FETTUCCINI ALFREDO \$18

*Classic garlic, parmesan cream sauce served with fresh herb crostini
Add chicken (\$5) or shrimp (\$8)*

Complementary side salad with entrée: Thunderbird, Caesar, or Garden

Salads

OPC'S FAMOUS THUNDERBIRD SALAD \$14

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

COMPLEMENT YOUR THUNDERBIRD SALAD

*Add grilled or thai-glazed salmon (\$6), grilled chicken breast (\$5),
or sautéed garlic shrimp (\$8) to your Thunderbird Salad*

Non-member Fee: Add 20%