



OX RIDGE RIDING & RACQUET CLUB

Fall 2022 Dinner Menu

APPETIZERS

Soup du Jour - Chef's Seasonal Selection	6
House Salad <i>Mixed Greens, Tomatoes, Cucumber, Red Onion & Carrot, tossed with White Balsamic Basil Vinaigrette or Choice of Dressing</i>	8
Salad Caprese <i>Fresh Mozzarella, Paired with Vine-Ripened Tomatoes & Basil; Olive Oil & Balsamic Glaze</i>	10
Fig Crostini <i>Grilled Sour Dough, Fig Confit, Herbed Goat Cheese, Fresh Figs, Balsamic Glaze</i>	8
Caesar Salad <i>Chicken, add 6; Salmon, add 9</i>	14

ENTRÉES

Vegan Sweet Potato Curry	18
Shrimp Curry <i>Mild Thai Curry, White Rice & Garnish</i>	28
Breast of Chicken <i>Pan Roasted with Shiitaki Mushrooms, Sautéed Potatoes, Seasonal Vegetables & Pan Sauce</i>	25
The Ox Ridge Burger <i>8 oz. Brisket & Sirloin Blend, Lettuce, Tomato, & Red Onion Served with French Fries</i>	14
Swordfish Provençal <i>Eggplant-Wrapped, Sautéed Provençal Garnish & Tomato Risotto</i>	28
Grilled Sirloin Steak <i>Herbed Butter, Sautéed Potatoes & Seasonal Vegetable</i>	30

***Children's Portions Available (under 12 years of age)

DESSERT

Chef's Select Desserts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.