



PLATES

1630-2000

COCONUT SHRIMP | Nine pieces of deep-fried coconut shrimp served with sweet chili sauce | 9

CALAMARI | Deep-fried squid served with sweet chili aioli | 11

MOZZARELLA STICKS | Italian herb Mozzarella served with our housemade marinara sauce | 7.50

FRIED GYOZA | Six pieces of ground pork wrapped in a won ton and served with a rich soy sauce | 8

CHICKEN WINGS | Choice of Buffalo, Ranch, Honey BBQ or Garlic Parmesan

1-pound (6-8 pieces) | 14

2-pounds (12-16 pieces) | 22


PUPU PLATTER | Sliced kalbi, coconut shrimp, calamari and kalua pork sliders on taro rolls | 20

KALUA PIG NACHOS | Housemade kalua pork on a bed of tri-colored tortilla, topped with pineapple salsa, avocado, housemade cheese sauce and sour cream | 12

EDAMAME | Teriyaki, Garlic or Regular | 8

TRIO OF CHINATOWN | Pork potstickers, vegetable spring rolls and shrimp won ton | 11

KALBI FRIES | Grilled kalbi on a bed of crinkle-cut fries with our house secret sauce | 12





CLUB FAVORITES

CLASSIC CHICKEN CAESAR | Crisp Romaine lettuce tossed with creamy Caesar dressing and topped with shaved Parmesan cheese and herbed croutons | 12

O'CLUB CHEESEBURGER | Beef patty grilled to perfection and served with American cheese, lettuce, tomato, onion and dill pickle on a corn-dusted bun | 11 | Add bacon 2.50

CLUB CROISSANT | Ham, turkey, Swiss and Cheddar cheese with bacon, lettuce and tomato on a buttery croissant with cranberry aioli | 11.50

KETO CHICKEN | Marinated grilled chicken breast with sautéed bacon and spinach with cauliflower mash | 13

KOREAN KALBI | Short rib marinated in a sweet soy sauce and grilled, served with kimchee, bean sprouts and pickled cucumber | 15.25

HAWAIIAN POKE TOWER | Award-winning ³/₄ pound ahi poke stack with avocado and crispy won ton chips | 14.25

BUFFETS

**BUILD YOUR OWN
PASTA BUFFET**

Wednesday and Thursday
Fresh Housemade sauces | 14

FUEL TO FIGHT SALAD BAR

Fresh daily, never out of a can or frozen | 12





October Menu

Oktoberfest Celebration and the Fall Seasonal favorites!

Beer-Braised Chicken Tacos

Tender chicken, slow-cooked in a beer broth, topped with shredded lettuce, Mozzarella and cheddar cheese, Pico de Gallo and lime, served in soft flour tortilla.

\$14.50

German Cucumber Salad

Fresh cucumber and radish marinated in a lime-infused yogurt dressing on a bed of Romaine lettuce.

\$12.00

Oktoberfest Sandwich

Smoked ham, Swiss cheese, Dijon mustard sauce, topped with apple slices on a toasted freshly baked croissant. Served with your choice of fries, tater tots, or house-made chips.

\$14.00

Chef's Oktoberfest Burger

Flame-grilled beef patty topped with beer-braised onions, sauerkraut, sliced ham and Dijon mustard, served on a freshly baked Kaiser roll.

Choice of fries, house-made chips, or tater tots.

\$14.00

German "Wurst" (Sausage) Plate Keto-style

Grilled Bratwurst, sauerkraut, sautéed spinach on a bed of cauliflower mashers.

\$13.00

Bavarian Roasted Chicken

Roasted marinated chicken, Bratwurst stuffing, served with German-style potato salad.

\$18.00