



Appetizers

Osprey Daily Soup Offering
changes daily, always fresh
\$4 cup \$6 bowl

Spinach and Warm Gorgonzola Egg Rolls
Caramelized red onions, gorgonzola, toasted walnuts, chopped spinach
Sweet and sour ginger port wine reduction
\$9

Skillet Steamed Mussels
Roasted garlic, cracked pepper, creamy Dijon basil sauce
\$12

Vermont Cheddar Quesadilla
Crispy grilled quesadilla stuffed with sharp Vermont cheddar
Served with salsa fresca, sugar cured jalapeños, herbed sour cream
\$8
(add grilled chicken \$3 grilled shrimp \$6)

Breaded Chicken Wings
Your choice of Carolina gold or spicy buffalo sauce served ranch or blue cheese dressing
\$11

Salads

Osprey House Salad
Baby field greens, crumbled blue cheese, dried cranberries, spiced walnuts,
Crispy fried onions, house made sweet basil vinaigrette
\$9

Warm Spinach Salad
Sautéed red onion, marinated artichokes, grape tomatoes, broccoli florets
Tossed in house made lemon balsamic vinaigrette over baby spinach
Topped with creamy sheep's milk feta and toasted pine nuts
\$10

Classic Caesar Salad
Crisp romaine lettuce tossed with house made creamy Caesar dressing,
Topped with seasoned croutons and shaved asiago
\$9

Add Grilled Chicken \$3, Grilled Shrimp \$6,
or Grilled Salmon \$6 to any salad



Grill Room Burgers

All burgers are your choice of Aged Black Angus beef, Marinated Chicken Breast or a Veggie Burger

Club House Burger

Sharp cheddar, bacon, crispy fried onions,
fire roasted onion BBQ
\$14

Blue Burger

Blue Cheese, Bacon, crispy fried onions,
dash of Worcestershire sauce
\$13

The Masters

House made pimento cheese,
smoked bacon and shredded cole slaw
\$13

The Early Riser

Sunny side up egg, bacon, grilled ham
and cheddar cheese
\$14

Pastrami Burger

¼ pound of pastrami atop of our signature grilled burger
with melted Swiss and sliced peperoncini
\$14

Mushroom Swiss Burger

Sautéed mushrooms, caramelized onions, melted Swiss
\$13

Specialties Sandwiches

Pastrami Melt

Sliced Peperoncini, melted Swiss, crispy fried onions, whole grain rosemary
honey mustard sauce on toasted rye
\$15

Blackened Grilled Salmon Avocado Wrap

Blackened salmon, shredded lettuce, marinated red onion-grape tomato-avocado
relish wrapped in a sun-dried tomato tortilla
\$14

Crab Melt

Lump crab meat tossed with spring onions and spices on toasted Sourdough
bread with melted havarti and dill
\$15

Osprey Club

Smoked turkey, ham, bacon, smoked gouda and sundried tomato aioli on toasted
Hawaiian bread
\$13

Sides

Jumbo Onion Rings, House Made Seasoned French Fries,
Side Salad, Cucumber Tomato Salad, Sweet and Sour Coleslaw