

# Old Dominion Boat Club

## STARTERS

<b>Coconut Shrimp</b> , soy-teriyaki glaze	\$14
<b>Crab Dip</b> , lump crab, spinach & artichoke, tortilla chips	\$15
<b>Crispy Wings</b> , <i>Buffalo, Old Bay, BBQ, or sweet teriyaki</i>	\$10
<b>Chili Nachos</b> , tortilla chips, chili, and cheese	\$9
<b>Fried Calamari</b> , aioli and marinara	\$15
<b>Quesadilla</b> , <i>choice of chicken, beef, or cheese</i>	\$12
<b>Charcuterie Board</b> , cured meats, artisan cheeses, marmalade & crostini	\$15
<b>Hummus</b> , Sundried tomatoes, rosemary, olive salad & grilled naan	\$9
<b>Hot Dog Sliders</b> , coleslaw, choice of chips or fries	\$13

## SOUPS & SALADS

French Onion \$9/\$7    ODBC Chili \$9/\$7    Soup of the Day \$9/\$7

<b>Caesar (V)</b> , romaine, hand torn croutons, shaved parmesan	\$9
<b>Iceberg Wedge</b> , tomatoes, blue cheese, scallions, bacon	\$10
<b>Pear Salad (V)</b> , toasted walnuts, chives, seedless grapes, blue cheese	\$11
<b>Greek (V)</b> , romaine, olives, cucumbers, red onions, feta, tomatoes	\$10
<b>Cobb</b> , romaine, tomatoes, eggs, bacon, blue cheese, avocado	\$10
<b>House Salad (V)</b> , romaine, tomatoes, cucumbers, onions	\$8

*add: Chicken \$7; Shrimp \$10; \*Steak \$12; \*Salmon \$8; Crab Cake \$14*

*\*These items may be served raw or undercooked*

## SANDWICHES

<b>Old Dominion Burger*</b> , tomatoes, lettuce, onions, choice of cheese, brioche	\$13
<b>Riverwalk Burger*</b> , balsamic onions, bacon, BBQ sauce, cheddar, toasted brioche	\$15
<b>Club</b> , turkey, ham, bacon, Swiss & American, lettuce, tomato, onion, choice of bread	\$11
<b>BBQ Brisket</b> , lager braised brisket, melted cheddar jack, coleslaw, hoagie roll	\$13
<b>Chicken BLT</b> , fried or grilled, provolone & cheddar, sliced pickles, ciabatta	\$14
<b>Portobello</b> , roasted peppers, mozzarella, avocado, spinach, sourdough, avocado aioli	\$13
<b>Crab Cake Sandwich</b> , ODBC signature crab cake, toasted brioche bun, remoulade	\$17
<b>Mile High Reuben</b> , slow cooked corned beef, Swiss cheese, 1000 Island dressing	\$13

## ENTREES

<b>Mushroom Ravioli</b> , sage brown butter truffle sauce, parmesan herb pangrattato	\$16
<b>Fish n' Chips</b> , beer battered cod, shoestring fries, coleslaw, tartar sauce	\$17
<b>Atlantic Salmon*</b> grilled, hoisin sauce, basil infused rice, braised greens	\$20
<b>NY Strip Steak*</b> mushroom cabernet sauce, fingerling potatoes, vegetable medley	\$27
<b>BBQ Brisket</b> , lager braised brisket, red skinned mashed potatoes, cole slaw	\$24
<b>Chicken &amp; Spinach Alfredo</b> , garlic alfredo sauce, penne pasta, shaved parmesan	\$17
<b>Seafood Carbonara</b> , scallops, shrimp, prosciutto, linguini, cream sauce, parmesan	\$20
<b>Half Roasted Chicken</b> , herbs, mashed potatoes, vegetable medley, <i>au jus</i>	\$17

*\*These items may be served raw or undercooked*

*The consumption of raw or undercooked meat, fish or poultry may lead to food borne illness.*

### *Bottled and \*Canned Beer*

**Bud & Bud Light**, lager, Anheuser-Busch, St. Louis, MO \$3  
**Tavern Brown Ale**, brown ale, Alewerks Brewing Co., Williamsburg, VA \$4.75  
**Miller Light**, lager, Miller Brewing Company, WI \$3  
**Coors Light**, lager, Coors Brewing Company, Golden, CO \$3  
**Corona**, pale lager, Modelo, Nava, MX \$4  
**Heineken**, pale lager, Heineken NV, Amsterdam, BE \$4  
**Heineken Silver**, Low Cal lager, Heineken NV, Amsterdam, BE \$4  
**Duck Rabbit**, Stout, The Duck Rabbit Craft Brewery, Farmville NC \$4.75  
**Vienna Lager**, Devils Backbone Brewing Company, Nelson County, VA \$4.75  
**\*Ironmaster**, Hazy IPA Fair Winds Brewing Company, Lorton, VA \$5  
**\*Little Sumpin'**, Ale, Lagunitas Brewing Company, Petaluma, Calif. \$5

### *Draught Beers*

**Howling Gale**, West Coast IPA, Fairwinds Brewing Company Lorton, VA \$5.50  
**Stella Artois**, Pilsner, In-Bev Brewing, Leuven, BE \$4.75  
**Lucy Juicy**, Double IPA, Solace Brewing Co, Falls Church, VA \$6.50  
**Optimal Wit**, Belgian wit, Port City Brewing Co., Alexandria, VA \$4.50  
**Beach Drive**, Golden Ale, Port City Brewing Co., Alexandria, VA \$4.50  
**Loose Cannon**, American IPA, Heavy Seas Beer., Baltimore, MD \$4.75  
**Raised By Wolves**, IPA, Right Proper Brewing Company, Washington, DC \$5  
**Bud Light**, Anheuser-Busch, St. Louis, MO \$3.25  
**Miller Light**, Miller Brewing Company, Milwaukee, WI \$3.75  
**Guinness**, Stout, Guinness Brewing Co., Dublin, IE \$6

### *White Wine*

**Bisol Jeio**, Cuvee Sparkling Rose, Veneto Italy, NV \$7/\$28  
**Campo Viejo**, Cava Brut Reserva, Rioja, Spain, NV \$5/\$20  
**Diora**, Rose, Monterrey, California, 2019 \$6/\$22  
**Villa Viva**, Côtes de Thau, Pays d'Oc, France, 2019 \$5/\$21  
**Almas Das Calcadas**, Madeira, Portugal \$6/\$22  
**Veuve Parisot** Blanc de Blanc Brut, Loire, France, NV \$5/\$20  
**Kings Estate**, Pinot Gris, Oregon \$6.50/\$26  
**Iauri Tavo**, Pinot Grigio, Italy, 2018 \$6/\$24  
**Astrolabe**, Sauvignon Blanc, Marlborough, New Zealand, 2019 \$8.50/\$34  
**La Légende de Saint-Martin**, Sancerre, Loire, France, 2018 \$12/\$49  
**Oyster Bay**, Chardonnay, Marlborough, New Zealand, 2022 \$6.50/\$26  
**Hartford Court**, Chardonnay, Russian River, California, 2018 \$9/\$36  
**Tattoo Girl**, Riesling, Columbia Valley, Washington State 2022 \$6/\$24

*Tap Wines:* Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon \$4

### *Red Wine*

**Kings Estate**, Pinot Noir, Willamette Valley, Oregon, 2019 \$9/\$36  
**Belle Glos**, Pinot Noir, Rutherford, California 2021 \$10/\$40  
**Fidelity**, Merlot, Alexander Valley, California, 2018 \$7/\$24  
**Northstar**, Merlot, Columbia Valley, Washington, 2018 \$10/\$40  
**Earthquake**, Cabernet Sauvignon, Lodi, California, 2018 \$6/\$24  
**Barossa Valley Estate**, Cabernet Sauvignon, Australia, 2020 \$6.50/\$26  
**Angels and Cowboys**, Proprietary Red, Sonoma, Ca., 2018 \$7/\$25  
**La Linda**, Malbec, Mendoza, Argentina, 2018 \$5.50/\$22  
**Torbreck Vintners** Woodcutters Shiraz, Barossa Valley, Au.2020 \$7/\$25  
**Four Vines**, Zinfandel, Lodi, California, 2019 \$5/\$20

*Last modified: 09/20/2023*

*General Manager : Joe Nelson*

*Chef : Miguel DeBride*