

For the Table

Chips and Chipotle Dip - \$4.95

Blend of Sweet and Regular Potatoes,
Chipotle Dipping Sauce

Sweet Potato Fries & Plum Dip - \$4.95

Crispy Sweet Potato Fries, Plum Ginger Dip

Goat Cheese Fondue - \$7.25

Melted Goat, White Wine, Cream,
Sun-dried Tomato, Pita

Spinach and Artichoke Dip - \$7.25

Homemade Spinach Dip, Melted Asiago, Pita

Oscar's Pub Chips - \$6.25

Thick Chips, Bacon, Cheddar, Chives, Sour Cream

French Cheese Fries - \$5.25

Double Fried French Fries,
Smoked Gouda Mornay

Shrimp Cocktail - \$7.25

6 Poached Gulf Shrimp, Cocktail Sauce
Added Shrimp \$1.50

Fruit and Cheese Plate - \$ 8.25

Apples, Grapes, Strawberry, Goat Cheese, Pecans

Mini Plates

Chicken Stir Fry - \$9.95

Grilled Chicken, Vegetables, Rice, Pineapple Soy

Mixed Grill - \$11.95

Grilled Andouille Sausage, Shrimp, Rice, Sautéed Spinach

Steak and Potatoes - \$9.95

Sliced Flat Iron Steak, Potatoes, Fried Onions, Gouda Mornay

Center Cut Pork Loin - \$9.95

Roasted Pork Loin, Sweet Potato Fries, Vegetables, Plum Chutney

Beef Stir Fry - \$9.95

Flat Iron Steak, Vegetables, Rice, Pineapple Soy

Shrimp Scampi - \$7.50

6 Shrimp, Tomatoes, Scampi Butter

Grilled Scallops - \$12.95

3 Jumbo Sea Scallops, Mango Salsa, Cilantro-Lime

Jumbo Lump Crab Cake - \$10.50

Carolina Crab Cake, Remoulade, Red Pepper Coulis

Baked Cod Loin - \$9.95

Two Cod Loins, Wild Rice Blend, Red Pepper Coulis

Entrees

Champagne Chicken - \$14.95

Spinach, Artichokes, Tomatoes, Wild Rice Blend, Champagne Cream

Surf N' Turf - \$19.95

Flat Iron Steak, Crab Cake, Wild Rice, Sautéed Spinach,
Red Pepper Coulis

Filet Mignon - \$24.95

Thick Cut Potato Chips, Asparagus, Bleu Cheese Butter

Seared Scallops - \$19.95

Wild Rice Blend, Sautéed Spinach, Cilantro-Lime Sauce

NY Strip - \$20.95

Double Crisp Fries, Vegetable du Jour, Bleu Cheese Butter

Cajun Grilled Ribeye - \$19.95

Thick Cut Potato Chips, Vegetable du Jour, Fried Onions

Blackened Tuna - \$13.95

Spanish Rice, Vegetable du Jour, Mango Salsa, Red Pepper Coulis

Crab Cake Dinner - \$22.95

Spanish Rice, Vegetable du Jour, Remoulade, Coulis

Grilled Salmon- 15.95

Wild Rice Blend, Sautéed Spinach, Honey-Dijon Glaze

Dessert

White Chocolate Bananas Foster Bread Pudding

\$7.25

Apple Crisp Ala Mode

\$7.25

Dark Chocolate Grand Marnier Crème Brulee

\$5.25

