

# OSCAR'S

Restaurant & Bar

## Starters

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### Flash Fried Oyster Tostadas

Honey hot sauce, blue tortillas, blue cheese 7.00

### Vegetable Samosas

Indian spiced pastries filled with potatoes, feta cheese, peas, served with a chickpea salad and tamarind-tomato chutney 5.75

### Five Chilled Jumbo Shrimp

Gazpacho cocktail sauce, lemon 9.75

### Beef And Chicken Satay

Marinated cucumbers, phad thai sauce 6.00

### Thai Stir-Fried Calamari

Snow peas, peanuts, lime 6.50

### Tuna Sashimi Tacos

Mango, avocado, tamarind chili glaze 7.50

### Roasted Beets

Goat cheese, crumbled hazelnuts, balsamic reduction 5.00

## Soups and Salads

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### Soup of the Day 5.00

### Fire Roasted Tomato Soup

Vegetable stock, parmesan crouton 5.00

### House Salad

Healthy greens, red onions, spiced pecans, sharp cheddar, croutons, sweet mustard vinaigrette 5.00

### Romaine Heart Salad

Liquid Roquefort, honey pepper bacon, cherry tomatoes, and red onions 6.00

### Classic Caesar Salad

Caesar dressing, garlic crouton, parmesan cheese, anchovies on request 5.00

### Balsamic Salad

Mesculin greens, gorgonzola cheese, sun-dried tomatoes, pine nuts 5.00

### Memphis Mustard Slaw

Crumbled blue cheese, Tabasco fried onions 4.25

## Pastas & Grains

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### Baked Rigatoni and Chicken Sausage

Broccolini, roasted red peppers, roasted garlic cream and fontina cheese 15.00

### Potato Gnocchi alla Arrabiata

Italian potato dumplings in an "angry" red sauce with fresh mozzarella, basil bread crumbs 14.00

### Chili Crab Rice Noodles

Jumbo lump crab meat, scallions, mung bean sprouts, cilantro, tossed in a Malaysian style sweet and tangy chili sauce 17.00

### Shrimp And Angel Hair

Toasted garlic, tomatoes, artichokes, feta, crushed chiles, oregano 17.00

Sub Chicken 14.00 Vegetarian 13.00

GIFT CERTIFICATES AVAILABLE

18% gratuity added to parties of 6 or more. Please refrain from cell phone use in the dining room.  
Consuming raw or undercooked foods may result in food borne illness.

## Fish

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### Shrimp Paella

Sautéed jumbo shrimp, mussels and clams with saffron infused arborio rice, Spanish chorizo sausage, roasted red piquillo peppers, sweet peas 18.50

### Sautéed Walleye

Crab sauce, parsnip potato gratin and vegetables 19.00

### Crispy Salmon

Shrimp fried rice, sweet and sour apricot sauce, and baby bok choy 17.50

### Black Sesame Tuna

Wasabi mashed sweet potatoes, hot and sour wilted beans and a sweet soy drizzle 18.00

### Spicy Crunchy Tilapia

Honey hot sauce, blue cheese potatoes, Memphis mustard slaw and Tabasco fried onions 15.00

## Farm

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### Sautéed Veal

Shitake mushrooms, lemon, capers, white wine sauce and herb olive oil mashed potatoes Half 13.00 Full 18.00

### Grilled Pork Chops

Gingered Granny Smith apple sauce, herb olive oil mashed potatoes and natural jus Double 17.00 Single 13.00

### Chicken And Mushroom Scaloppini

Caramelized Madeira sauce, fingerling potato-broccolini ragout, and sweet potato crisps 17.00

### Baby Back Ribs

Slow cooked barbecue with house cut fries and jalapeno coleslaw Half 13.00 Full 18.00

### New York Strip Steak

"Manhattan Sauce", mushroom duxelles, roasted garlic and fingerling roasted garlic potatoes 22.50

### Filet Mignon

Port wine sauce, Stilton blue cheese and honey roasted garlic Yukon potatoes 22.50

## Side Dishes 3.50

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Blue Cheese Fingerling Potatoes with Scallions

Honey Roasted Yukon Gold Potatoes

House Cut Fries with Lemon Herb Salt

Fresh Vegetables

Shrimp Fried Rice

Wasabi Mashed Sweet Potatoes

Broccolini, Hazelnuts, Lemon Butter

Herb Olive Oil Mashed Potatoes