

## *Appetizers*

<b>Butternut Squash Ravioli</b> - with toasted pumpkin seeds and sage butter	6.95
<b>Beef Empanadas</b> - crispy masa dough, roasted corn salsa and chipotle ranch dressing	7.95
<b>Shrimp Poppers</b> – Crispy baby shrimp with creamy Cajun aioli	7.95
<b>Spinach and Artichoke Stuffed Mushrooms</b> - artichoke and spinach stuffed mushrooms with a rustic pomodoro sauce	6.95
<b>Fried Mozzarella</b> – crispy fresh mozzarella served with a rustic pomodoro sauce	7.95
<b>Habanero Sausage</b> - house-made habanero sausage with toasted crostinis, onions and sweet bell peppers with tomato mostarda	6.95
<b>Fried Calamari</b> - crispy calamari with a rustic pomodoro sauce	8.95
<b>Jumbo Lump Crab Cakes</b> - jumbo lump crab meat and roasted bell peppers with chipotle hollandaise	9.95
<b>Bruschetta</b> - marinated diced tomatoes, capers, kalamata olives, fresh basil, red onions and Parmesan cheese with toasted foccacia	5.95
<b>Shiner and Pancetta Fondue</b> - house cured pancetta in a Shiner Bock and cheddar fondue with toasted foccacia for dipping	7.95
<b>Pear and Pancetta Flatbread Pizza</b> - spiced poached pears with house cured pancetta, goat cheese, arugula, garlic cream and balsamic glaze	8.95
<b>Margherita Flatbread Pizza</b> - fresh mozzarella, tomatoes, basil and rustic pomodoro sauce	7.95
<b>Appetizer Trio</b> - choice of three of the following appetizers: Calamari, Habanero Sausage, Spinach and Artichoke Stuffed Mushrooms, Beef Empanadas, Fried Mozzarella, Bruschetta, Butternut Squash Ravioli, Crab Cakes (\$3 sub charge) or Shrimp Poppers (\$2 sub charge). Feeds approximately 3-4 people	23.95

## *Soups*

**Southwest Corn Chowder**  
Roasted corn, bell peppers and potatoes  
Cup 5.95 | Bowl 7.95

**Soup du Jour**  
Soup of the day  
Cup 3.95 | Bowl 5.95

**Tomato Poblano**  
Roasted tomatoes and poblanos with crispy potato threads  
Cup 3.95 | Bowl 5.95

## *Salads*

**Add Chicken** - 4.95  
**Add Steak \*** - 6.95

**Add Shrimp** - 5.95  
**Add Crab** - 6.95

**Add Salmon\*** - 7.95  
**Add 4 oz Lobster** - 12.95

<b>Garden Salad</b> ♣ - tomatoes, carrots and cucumbers with choice of dressing	Side 4.95 Entrée 9.95
<b>Poached Pear Salad</b> ♣ - butter lettuce mix, spiced poached pears, candied pecans and blue cheese crumbles with apple cider vinaigrette	Side 6.95 Entrée 10.95
<b>Mediterranean Shrimp Salad</b> ♣ - seared shrimp with feta cheese, black olives, pepperoncinis, thinly sliced red onions and bell peppers with herb vinaigrette	Side 8.95 Entrée 14.95
<b>Strata BLT</b> ♣ - crispy iceberg wedge, bacon, Roma tomatoes with choice of dressing	Side 5.95 Entrée 9.95
<b>Strawberry Fields</b> ♣ - garden lettuce mix, strawberries, mandarin oranges, toasted almonds, feta cheese, sliced cucumbers with a tangy strawberry and black pepper vinaigrette	Side 5.95 Entrée 9.95
<b>Tomato Strata</b> ♣ - tomatoes, fresh mozzarella cheese, basil, balsamic reduction with a garlic and shallot infused olive oil	Side 6.95 Entrée 11.95
<b>Caesar Salad</b> ♣ - crispy romaine hearts, herbed croutons, anchovy fries and parmesan crisp with Caesar dressing	Side 5.95 Entrée 9.95
<b>Cobb Salad</b> ♣ - romaine lettuce, diced tomatoes, cucumbers, grated eggs, blue cheese crumbles, chopped bacon and sliced avocado with choice of dressing	Side 6.95 Entrée 10.95
<b>Lemon Thyme Chicken Salad</b> ♣ - grilled chicken breast with garden lettuce mix, tomatoes, cucumbers and carrots with a tangy lemon thyme dressing	Entrée 12.95
<b>Steak Salad *</b> ♣ - sliced beef tenderloin with spinach, arugula and romaine lettuce mix, tomatoes, cucumbers and carrots with choice of dressing	Entrée 14.95

## *Sides*

Sautéed Crab Meat ♣	8.95	Bacon Mac and Cheese	5.95	Grilled Asparagus ♣	5.95
Béarnaise ♣	5.95	Whipped Potatoes ♣	3.95	Steamed Broccoli ♣	3.95
Crab Béarnaise ♣	10.95	Sweet Potato Fries	4.95	Sautéed Garlic Spinach ♣	3.95
Herb Risotto ♣	5.95	Bacon & Cornbread Pudding	5.95	Sautéed Mushrooms ♣	3.95
Potato Pavé ♣	6.95	Seasoned Fries	3.95	Sautéed Vegetables ♣	3.95
Pesto Cream Gnocchi	6.95	Quinoa Pilaf ♣	5.95	Sautéed Green Beans ♣	3.95

~ A 20% gratuity will be added to parties of 6 or more ~  
Menu items, prices and availability are subject to change without notice.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

~ Substitutions and additions may incur additional charges. \$4.00 charge for split entrees ~

♣ - Denotes Gluten free items

## Seafood

<b>Tuscan Salmon</b> - seared red potatoes, tasso ham, tomatoes and arugula with a creamy tomato basil sauce	Sm Plate 15.95 Entrée 22.95
<b>Sesame Shrimp</b> - seared jumbo shrimp with jasmine rice, sautéed vegetables, toasted sesame seeds in a savory teriyaki sauce	Entrée 18.95
<b>Blackened Redfish</b> - jambalaya rice and sautéed vegetables with a Cajun tomato sauce	Entrée 27.95
<b>Pan Seared Trout</b> ♣ - sun dried tomato dusted trout, roasted corn and tomato risotto, sautéed green beans with browned butter	Sm Plate 11.95 Entrée 17.95
<b>Herb Salmon</b> ♣ - herb crusted salmon with mushroom risotto, sautéed arugula and caramelized balsamic cherry tomatoes	Sm Plate 12.95 Entrée 20.95
<b>Shrimp and Grits</b> ♣ - sautéed jumbo shrimp and crab meat, creamy cheddar and bacon grits with Cajun cream	Sm Plate 12.95 Entrée 22.95
<b>New Orleans Striped Bass</b> ♣ - sautéed crawfish tails, asparagus, mushrooms and tomatoes with herb risotto, sautéed spinach and lemon butter sauce	Entrée 28.95
<b>Miso Glazed Corvina</b> ♣ - oven baked corvina with sesame rice, edamame, arugula, mushrooms and miso glaze	Entrée 27.95

## Signature Steaks

<p><b>14 oz Grilled Ribeye*</b> Pesto cream gnocchi with sautéed green beans 28.95</p> <p><b>12 oz New York Strip*</b> Crispy red potatoes &amp; broccoli with peppercorn sauce 28.95</p> <p><b>Lobster Surf and Turf*♣</b> 4 oz lobster tail with grilled filet mignon, béarnaise, potato pavé &amp; asparagus 6 oz - 39.95   8 oz - 43.95   10 oz - 49.95</p>	<p><b>Filet Mignon*</b> Potato pave &amp; asparagus with demi-glace 6 oz - 24.95   8 oz - 29.95   10 oz - 34.95</p> <p><b>8 oz Flat Iron Steak*</b> Whipped potatoes &amp; asparagus with mushroom sauce 18.95</p> <p><b>Shrimp Surf and Turf*♣</b> Seared jumbo shrimp with grilled filet mignon, béarnaise, potato pave &amp; asparagus 6 oz - 32.95   8 oz - 36.95   10 oz - 42.95</p>
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### Steak Enhancements

4 oz Lobster Tail ♣ 12.95	Peppercorn Sauce 4.95
Béarnaise ♣ 5.95	Peppercorn Crusted ♣ 3.95
Blackened Cajun Style 2.95	Sautéed Crab Meat ♣ 8.95
Oscar's Style with Crab Béarnaise ♣ 10.95	Melted Blue Cheese ♣ 2.95

## Signature Entrees

<b>Pork Osso Bucco</b> - tender slow braised pork with herb polenta, sautéed spinach and rustic pomodoro	24.95
<b>Grilled Pork Chops</b> - dry rubbed pork chops, cornbread and bacon bread pudding, sautéed onions, carrots and spinach with a tangy apple cider reduction	Sm Plate 10.95 Entrée 16.95
<b>Sage Chicken Breast</b> - habanero sausage and cheddar potato hash with sautéed arugula and pancetta cream	Sm Plate 8.95 Entrée 14.95
<b>Cherry Duck*</b> ♣ - Sriracha risotto ( <i>spicy</i> ) and sautéed vegetables with a black cherry reduction	24.95
<b>Chicken Almondine</b> - crispy almond crusted chicken breast with whipped potatoes, sautéed vegetables and mushroom cream	15.95
<b>California Kobe Burger*</b> - ½ pound American Kobe patty with avocado, bacon, sautéed onions and Swiss cheese on a jalapeno bun with seasoned fries	13.95
<b>Bourbon BBQ Short Ribs</b> - slow braised short ribs with cheddar whipped potatoes, green beans and a house-made sweet and tangy bourbon BBQ sauce	28.95
<b>Pork or Chicken Schnitzel</b> - crispy pork or chicken with bacon mac and cheese, sautéed garlic spinach and pancetta cream	14.95
<b>Salisbury Steak</b> - ground beef tenderloin steaks with garlic whipped potatoes, sautéed vegetables and onion demi-glace	18.95
<b>Curry Chicken</b> - sautéed chicken, zucchini, squash, mushrooms and bell peppers in a sweet and spicy yellow curry sauce over white rice ( <i>Spiciness can be altered according to your taste</i> )	14.95

## Pastas and Vegetarian

<b>Pasta Bolognese</b> - classic spaghetti with ground beef tenderloin meat sauce	14.95
<b>Chicken and Mushroom Fettuccini</b> - grilled chicken and mushrooms in a roasted garlic cream with freshly grated Parmesan cheese (Sub Shrimp-Add \$2)	14.95
<b>Seafood Diavolo</b> - seared shrimp and scallops with cappellini pasta, Kalamata olives and green onions in a spicy pomodoro sauce ( <i>Spiciness can be altered according to your taste</i> )	16.95
<b>Bowtie Pasta</b> - bell peppers, eggplant, tomatoes and capers tossed in a creamy tomato sauce	Veggie - 11.95 Chicken - 14.95
<b>Quinoa Pilaf</b> ♣ - quinoa with roasted corn, sautéed bell peppers, onions, tomatoes and fresh herbs	Shrimp - 16.95 Beef - 15.95 12.95
<b>Portobello "Burger"</b> - grilled portobello with tomatoes, spinach, vegetables, roasted red bell pepper aioli, balsamic reduction on a toasted ciabatta bun with sweet potato fries	11.95
<b>Vegetable Curry</b> - sautéed zucchini, squash, mushrooms and bell peppers in a sweet and spicy yellow curry sauce over white rice ( <i>Spiciness can be altered according to your taste</i> )	11.95