

Starters

House Salad (GF)	7.00
<i>Baby greens, romaine, tomato, cranberries, house dressing</i>	
Caesar Salad (GF)	7.00/11.00
<i>Romaine, creamy garlic dressing, croutons & parmesan</i>	
Lettuce Wedge (GF)	10.00
<i>Crisp iceberg lettuce topped w/ bacon & blue cheese, choice of ranch or blue cheese dressing</i>	
Feature Soup	5.00/7.00
<i>Made fresh daily</i>	
Homemade Borscht (GF)	5.00/7.00
<i>Hearty broth w/ beets, potatoes, cabbage, celery, carrots, fresh dill & a dollop of sour cream</i>	
French Onion Soup	10.00
<i>Caramelized onion broth, croutons & bubbly mozza</i>	
Calamari	13.00
<i>Lightly dusted & fried golden brown, w/ tzatziki</i>	
Smoked Salmon	16.00
<i>Red onion, capers, rye bread, and tossed mixed field greens</i>	
Short Dry Ribs	14.50
<i>Our house specialty</i>	
Chicken Wings	13.00
<i>Buffalo or Salt & Pepper</i>	

Salads

Chicken Caesar (GF)	16.00
<i>Blackened or grilled chicken, romaine, creamy garlic dressing, croutons & parmesan</i>	
Chicken Mango (GF)	17.00
<i>Broiled chicken, baby greens, romaine, noodles, fresh mango, grape tomato, red onion, ginger mango dressing</i>	
Steak Salad (GF)	21.00
<i>Broiled sliced sirloin, mixed greens, romaine, red onion, tomatoes, cranberries, Dijon vinaigrette</i>	
Warm Salmon Salad (GF)	23.00
<i>Oven roasted salmon fillet, baby greens, romaine, cucumber, tomatoes, cranberries, onion, house dressing</i>	

Sandwiches

*Served w/ fries, Caesar, or house salad
Substitute yam fries 2.00*

Smoked Meat 15.00
Piled high on rye w/dill pickles

Oscar Melt 16.00
*Smoked meat stacked on rye, topped
w/ tomato & melted mozza*

Beef Dip 16.50
*Shaved roast beef on a brioche bun
w/ gravy or au jus*

Grilled Chicken Sandwich 16.00
*Chicken breast, bacon, tomato, lettuce,
mayo, on a ciabatta bun*

Quesadilla 15.00
*Chicken, tomato, onions, sweet peppers, cheddar
& jalapeno jack cheese*

Sliced Sirloin Sandwich 19.00
*Broiled sliced sirloin open-faced on a ciabatta bun,
w/ garlic butter, melted mozza*

Homemade Burger 14.00
On a brioche bun, loaded w/ all the fixings

Add cheese, mushrooms 1.00 ea, bacon 1.50

Wok & Pasta

Oscar's Penne 17.00
*Tenderloin tips, mushrooms, onions, peppers,
in a creamy peppercorn sauce*

Baked Lasagna 16.00
*Homemade tomato meat sauce & mozza,
w/ garlic toast*

Shrimp & Clam Linguini 25.00
White wine cream sauce, chili flakes & fresh arugula

Pacific Rim Stir-fry 14.00
*Fresh cut vegetables simmered in a ginger soy sauce,
served over a bed of dried Asian noodles or rice*

Add Chicken 5.00

Add Prawns 8.00

GF = *Gluten Free available upon request*

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis

Mains

Jambalaya (GF)	19.00
<i>Chicken, beef, spicy sausage, simmered in Louisiana sauce over rice</i>	
Ground Sirloin Steak	18.00
<i>w/ fried onion & mushroom sauce, roasted potatoes, fresh vegetables</i>	
Beef Liver	19.00
<i>Smothered w/ fried onions, bacon, roasted potatoes, fresh vegetables</i>	
Chicken Fingers & Fries	14.00
<i>w/ plum sauce</i>	
Chicken Peppercorn	21.00
<i>Chicken breast simmered in a creamy peppercorn sauce rice, and fresh vegetables</i>	
Veal Cutlets	22.00
<i>Pan fried golden brown, finished w/ mushroom sauce, roast potatoes, fresh vegetables</i>	
Pepper Steak (GF)	21.00
<i>Tenderloin tips, sautéed peppers, mushrooms, onions, tomato, red wine sauce served w/ rice & garlic toast</i>	
Pan Fried Sole	21.00
<i>Fillets of sole pan fried w/ lemon butter, rice, fresh vegetables</i>	
Fresh Salmon (GF)	23.00
<i>Oven roasted salmon fillet served w/ a creamy dill sauce rice, fresh vegetables</i>	
Roast Prime Rib Au Jus	29.00
<i>Served w/ choice of potato & fresh vegetables</i>	
Sirloin Steak 9oz (GF)	27.00
<i>w/ choice of potato or rice & fresh vegetables</i>	
Steak Sandwich	25.00
<i>Charbroiled 8oz Sterling Silver rib eye on garlic toast w/ choice of potato or rice</i>	

Sides

Brussel Sprouts & Bacon (GF)	9.00
Yam Fries w/ garlic aioli	7.00
Garlic Toast	2.00
Parmesan Cheese Toast	3.00
Sautéed Mushrooms (GF)	5.00
Side Gravy	1.50
Peppercorn Sauce	4.00
Baked potato	4.00
Stuffed potato	5.00