



## DINNER MENU

### SHARING BOARDS

#### **Charcuterie Board**

Chef's selection of smoked and cured meats, cheeses, grilled bread, and tasty accompaniments.

#### **Oscar's Meze Board (v)**

Oscar's hummus and falafel with marinated fresh cheeses, assorted olives, pita bread, and za'atar olive oil.

### SMALL PLATES AND APPETIZERS

#### **Fried Pickles (v)**

*Tempura battered; served with spicy aioli.*

#### **Pan-Seared Cauliflower (v)**

*With capers and sweet chili sauce.*

#### **Steamed Mussels**

*Your choice of coconut curry, tomato and garlic, or beer broth.*

#### **Brussels Sprouts**

*Brussels sprouts with bacon lardons and ancho-chili sauce. Available vegetarian (v).*

#### **Cup of Clam Chowdah**

*Our own house-made creamy New England clam chowder.*

#### **Fried Fish Tacos**

*With pico de gallo, Oscar's secret sauce, shredded lettuce, and avocado.*

#### **Candied Beets and Carrots (v)**

*Roasted and dressed with an orange-honey and butter glaze.*

#### **Shrimp Skillet**

*Succulent shrimp scampi in butter, garlic, and lemon. Served with grilled bread for dunking.*

#### **Grilled Bruschetta (v)**

*With sautéed mushrooms and onions. Topped with crumbled blue cheese.*

### BURGERS AND SALADS

*Burgers served with hand-cut fries or side salad; sub sweet potato fries for \$3.*

#### **Oscar's Burger**

*Topped with lettuce, tomato, cheddar, bacon aioli, and crispy onion strings.*

#### **Veggie Burger (v)**

*Organic chickpea burger topped with lettuce, oven-roasted tomato, spicy aioli, and crispy onion strings.*

#### **BURGER ADD-ONS:**

*Fried egg*

*Avocado*

*Bacon*

#### **Autumn Spinach Salad (v)**

*Spinach, roasted red peppers, candied walnuts, and crumbled blue cheese in a honey-raisin vinaigrette.*

#### **Oscar's Chopped Salad (v)**

*Chopped lettuces with crumbled hard-boiled eggs, tomatoes, cucumbers, and peas in a tangy salad cream.*

#### **SALAD ADD-ONS:**

*Avocado*

*Grilled chicken, steak tips, or shrimp*

*Grilled Salmon*



## **ENTREES**

### **Fish and Chips**

*Tempura-battered white fish served with dill slaw and tartar sauce.*

### **Beef Tenderloin Tips**

*Grilled and served au jus with sautéed mushrooms and onions. Served over garlic mashed potatoes.*

### **Glazed Double Pork Loin**

*Island-glazed boneless pork chops with orange-pepper mojo served over pineapple rice.*

### **Roasted Chicken Dinner**

*Murray organic, free-range chicken served with thyme-scented jus over smashed roasted potatoes.*

### **Grilled Salmon Dinner**

*Served with slow-roasted butter-glazed beets and sautéed harvest vegetables with a dollop of dill.*

### **Fettuccine Bolognese**

*Fresh-made pasta tossed with a hearty meat sauce and grated parmesan.*

### **Veggie Bowl (v)**

*Sautéed seasonal vegetables and beets in a sweet chili sauce served over Basmati rice and topped with crispy onion strings.*

*Add-ons: avocado; grilled chicken, steak tips, or shrimp; grilled salmon.*

### **Slow-Braised Short Rib Dinner**

*Brandy- and onion- wibraised beef short rib with scallion mashed potatoes and crispy strings.*

## **SIDES (v)**

Hand-Cut Fries

Hand-Cut Sweet Potato Fries

House-Made Hummus and Pita

Scallion Mashed Potatoes

Pineapple Fried Rice

Grilled Bread with Parmesan Oil

Seasonal Vegetables

***ASK YOUR SERVER ABOUT NIGHTLY SPECIALS AND KID'S OPTIONS.***

MEAT TEMPERATURES: RARE: BLOODY, NEAR RAW CENTER; MEDIUM RARE: BLOODY, WARM RED CENTER;  
MEDIUM: JUICY, PINK CENTER; MEDIUM WELL: HOT, PINK DRY CENTER; WELL: NO PINK.