

2010 Dinner Menu

- STARTERS -

Veal Ravioli

Prosciutto and Truffles in a Fontina Sauce

\$8.00

Fried Calamari Steaks

With Peppers, Capers and Olives in Saffron Sauce

\$8.00

Oasis Quartet

Spek on Bruschetta, Artichoke Fritters, Mixed Field Mushrooms and Fresh Mozzarella with Sun-Dried Tomatoes

\$11.00

Grilled Portobello Mushroom

With Perigourdine Sauce

Dressed with Bleu Cheese

\$8.00

Lime Marinated Chicken Quesadilla

With Salsa Fresca, Guacamole and Sour Cream

\$11.00

Roasted Corn and Shrimp Chowder

\$6.50

Soup of the Day

\$6.50

- SANDWICHES -

BBQ Pulled Pork Sandwich

Served with Coleslaw and Fried Zucchini

\$14.50

Pastrami Sandwich

With Sauerkraut, Swiss Cheese and Dijon Mustard on Marble Rye with French Fries

\$15.00

Grilled Sterling Petit Filet

In a Kaiser Roll with Grilled Onion, Sun Dried Tomato Mayonnaise and French Fries

\$16.50

Grilled Vegetable Sandwich

On Whole Grain Bread with Pesto, Imported Feta Cheese and Onion Rings

\$14.00

Roasted Breast of Turkey Croissant Club

With Applewood Smoked Bacon and Mixed Field Greens

\$14.00

Croque Monsieur

Olive Roasted Garlic Bread with Rosemary Ham, Swiss Cheese, Cornichons and Mixed Field Greens

\$14.50

- SALADS -

Classic Caesar

With Hearts of Romaine Lettuce, Spanish Anchovies, Freshly Made Caesar Dressing and a Crostini

\$9.00

Spinach Salad

Bacon, Candied Walnuts and Mushrooms in a Warm Mustard Vinaigrette

\$9.00

Fried Mozzarella Salad

Mixed Greens with Frisee, Hearts of Palm, Artichokes and Romano Cheese in Pomegranate Vinaigrette

\$10.00

King Crab and Avocado Salad

Lolo Lettuce and Baby Heirloom Tomatoes in a Champagne Honey Vinaigrette

\$11.00

(Add Chicken or Salmon to any salad for \$4.00)

- PIZZAS -

Classic Margherita

\$11.50

Pepperoni, Grilled Onion, and Fresh Tomato

\$12.00

Spicy Italian Sausage and Mushroom

\$13.50

Grilled Vegetable with Goat Cheese and Pesto

\$13.00

Rosemary Ham, Meatballs and Smoked Gouda

\$13.00

Build Your Own

\$11.50

(Each Additional Topping - \$1.00)

- MAIN COURSES -

Chilean Sea Bass

Pan Roasted with Yellow Pepper Buerre Blanc, Steamed Purple Potatoes and Savoy Cabbage filled with Root Vegetables

\$20.00

Airline Chicken Breast

Roasted with Provencale Sauce, Pomme Croquette and Winter Vegetables

\$16.50

Lobster Ravioli

In Lobster Bisque Sauce Sprinkled with Romano Cheese

\$15.50

Grilled Veal Chop

In Tempranillo Rosemary Reduction on Grilled Porcini-Infused Polenta and Spigarello

\$24.00

Grilled 21 Day Aged NY Strip

With Winter Vegetables and Potato Du Jour

\$24.00

Mini Kobe Burgers

On Brioche with French Fries

\$15.00

Black Angus Burger

\$14.50

(Toppings Available for \$1.00 each)