

## LEAFY GREENS & SAVORY BOWLS



**caesar** romaine hearts with Caesar dressing • 8.00

**gorgonzola** field greens in Gorgonzola dressing with caramelized walnuts • 9.00

**baby spinach** strawberries, baby portobello, bacon & red onions in poppyseed dressing • 8.00

**house** tomato, cucumber, red onion, crumbled feta cheese; dressed with aged balsamic vinaigrette • 8.00

**tortilla soup** • 7.00

**shrimp & crab bisque** • 7.50

*add grilled garlic cheese bread* • sm 1.50 lg 4.50

## ARTISAN PIZZAS

**margherita** **V** sauceless pie with mozzarella, basil & roma tomato • 12.00

**american pie** heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.00

**the cosmo** spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.50

## EDGY VEGGIES

**grilled portobello** **V** **G** with quinoa, asparagus & roasted red pepper coulis • 21.00

**grilled polenta** **V** **G** with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce • 17.00

## SMALL PLATES MADE FOR SAMPLING

**acapulco shrimp** in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 10.50

**bruschetta** **V** balsamic-marinated tomatoes with basil & parmesan cheese • 8.75

**buca beignets** stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes • 9.50

**tuna poke** sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe • 13.75

**seared tuna** sushi with Asian plum sauce • 16.00

## SIDES

Each • 7.00

Choose all three • 18.00

Bacon-Sautéed Green Beans

Asparagus

Smashed Potatoes

**chicken & beef satay** with teriyaki & sriracha • 10.50

**ceviche** **G** marinated in lime juice with jalapeño, red onion & cilantro • 10.50

**hummus trio** **V** roasted red pepper, red beet & traditional hummus • 9.50

**shrimp & crab dip** poblano peppers in baked cheeses served with tortilla chips • 12.75

**lobster tempura** atop spicy lobster salad with house pickled jalapeños & ponzu sauce • 16.75

**chicken & shrimp tostadas** with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole • 9.75

**roasted beets** **V** red & gold beets with goat cheese, candied walnuts & green goddess dressing • 12.00

**chicken fried oysters** on the half shell atop fennel cole slaw with a poppyseed remoulade • 11.00

**tomato caprese** **V** beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil • 12.00

**goat cheese-stuffed artichokes** **V** baked & served with toast points • 11.00

**prosciutto mac & cheese** with Swiss, Parmesan & goat cheeses • 8.00

## 360° PLATES

**salmon oscar** **G** flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus • 27.00

**ribeye** 16oz steak with bacon-sautéed green beans & smashed potatoes • 34.95

**margarita shrimp** with tequila lime butter, cilantro lime rice & roasted vegetables • 24.00

**fettucine carbonara with shrimp** tossed with prosciutto & arugula in a light cream sauce • 25.50

**chili-rubbed scallops** on risotto coins with smoked tomato cream sauce • 26.50

**filet** topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise • 34.95

**pan-roasted striped bass** on a bed of quinoa with kale, tomatoes & cucumbers in a basil-mint vinaigrette • 27.00

**hickory-smoked prime pork chop** with charred tomato sauce, served with prosciutto mac & cheese • 24.95

**red snapper bouillabaisse** pan-seared atop lump crab, topped with avocado & caper-spiked salsa verde, with grilled garlic bread • 32.00

## ADD ONS

À la Oscar • 7.50

Shrimp • 2.00 each

Lobster Tail • 17.95

Scallops • 6.50 each

**V** vegetarian

**G** no gluten-containing ingredients

**Allergies?** Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

*We do not split checks on parties of 6 or more.*

**miso sea bass** with jasmine rice, sautéed apples & bok choy • 34.00

**lobster enchiladas** with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with potato & egg spanish tortilla & Parmesan kale chips • 28.00

**chicken fried ribeye** melt-in-your-mouth ribeye, battered & fried until golden brown, complimented by homemade sausage cream gravy, Texas toast, smashed potatoes & broccoli • 21.00

**fish tacos** beer-batter fried, grilled or blackened with cabbage, carrots, jicama & mozzarella, topped with chipotle sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips • 19.75

**shrimp & crab scampi** tossed in lemon butter with linguini • 26.50

**chargrilled burger** served with lettuce, tomato & red onion on a kaiser bun with fries • 12.00

**champagne chicken** pan-seared Springer Mountain Farms® all-natural bone-in breast served with a light champagne butter sauce over potato corn hash • 24.00

## HAPPY ENDINGS

**sticky toffee pudding** bread pudding, toffee sauce & a crispy candy cup filled with Henry's Homemade™ vanilla bean ice cream • 7.50

**cheesecake sopapilla** crispy cinnamon & sugar-coated pastry filled with cheesecake served with caramel & Henry's Homemade™ cinnamon ice cream • 7.00

**crème brulée** classic vanilla bean custard with a caramelized sugar crust topped with seasonal berries • 7.50

**decadent chocolate toffee torte** **G** topped with Heath® candy bar pieces • 7.50

**berry cobbler streusel** with Henry's Homemade™ vanilla bean ice cream • 7.50

**henry's homemade™ ice cream**  
vanilla bean, cinnamon, chocolate  
bowl • 4.00 à la mode • 2.00

**HAPPY HOUR:**  
4:30-6:30PM  
MON-FRI

**LUNCH DELIVERY**



We can deliver personal lunches or cater to group meetings

## SMASHING GRAPES


### SPARKLING & CHAMPAGNE

-  **cavit lunetta prosecco** Trentino-Alto Adige, Italy **g** • 9.70 **b** • 37.00
-  **gruet gold label brut** sparkling, Albuquerque, New Mexico **g** • 10.85 **b** • 43.00
- santa margherita** prosecco, Valdobbiadene DOCG, Italy **b** • 47.00
- mumm brut prestige** Napa Valley, California **b** • 50.00
- veuve clicquot “yellow label” brut** champagne, Reims **b** • 93.00
- moet & chandon dom perignon** champagne, Epernay, France **b** • 230.00


### BLUSH & ALTERNATIVE WHITES

-  **beringer** white zinfandel, North Coast, California **g** • 9.05 **b** • 33.00
-  **wente “riverbank”** riesling, Arroyo Seco, Monterey, California **g** • 9.95 **b** • 37.00
- wente murrieta’s well “the whip”** Livermore Valley, California **b** • 47.00
- blackbird vineyards “arriviste”** rosé, Napa Valley, California **b** • 57.00




### PINOT GRIGIO & GRIS

-  **ruffino** pinot grigio, Venetie, Italy **g** • 9.50 **b** • 36.00
- king estate** pinot gris, Willamette Valley, Oregon **b** • 45.00
- santa margherita** pinot grigio, Alto Adige, Italy **b** • 51.00

### SAUVIGNON BLANC

-  **nobilo** Marlborough, New Zealand **g** • 10.85 **b** • 41.00
- pascal jolivet** saucerre, Loire Valley, France **b** • 59.00
- cloudy bay** Marlborough, New Zealand **b** • 62.00



### CHARDONNAY

-  **ck mondavi** Willow Springs, California **g** • 8.35 **b** • 32.00
-  **hess shirtail creek** Monterey, California **g** • 10.85 **b** • 41.00
-  **wente “riva ranch”** Arroyo Seco, California **g** • 12.05 **b** • 45.00
- sonoma cutrer** Russian River Valley, California **b** • 48.00
- jordan** Russian River Valley, California **b** • 66.00
- cakebread** Napa Valley, California **b** • 79.00

### PINOT NOIR

-  **montes** Casablanca Valley, Chile **g** • 12.05 **b** • 45.00
- lyric by etude** Central Coast, California **b** • 50.00
- cashburn** Otago, New Zealand **b** • 64.00
- emeritus “hallberg ranch”** Russian River Valley, California **b** • 69.00
- domaine girardin “vielle vignes” volnay** Burgundy, France **b** • 76.00


### MERLOT

-  **ck mondavi** Wildcreek Canyon, California **g** • 8.35 **b** • 32.00
-  **franciscan “estate”** Napa Valley, California **g** • 12.70 **b** • 49.00
- sbragia “home ranch”** Dry Creek, Sonoma, California **b** • 57.00



### ALTERNATIVE REDS

-  **pascal toso “estate”** malbec, Mendoza, Argentina **g** • 10.40 **b** • 39.00
-  **rosenblum “old vines”** zinfandel, Sonoma Valley, California **g** • 12.70 **b** • 48.00
- qupe** syrah, Central Coast, California **b** • 47.00
- la tarasque côte de rhône** Rhone Valley, France **b** • 47.00
- girard** petite syrah, Napa Valley, California **b** • 59.00
- ruffino riserva ducale “tan label”** chianti classico, Tuscany, Italy **b** • 55.00
- the pioneer wine company “saldo”** zinfandel, North Coast, California **b** • 63.00
- luca** malbec, Mendoza, Argentina **b** • 62.00

### BLENDS & MERITAGES

-  **luna vineyards “lunatic” red blend** Napa Valley, California **g** • 11.80 **b** • 44.00
- cain “cuvée”** Napa Valley, California **b** • 65.00
- margaux chateau de la coste** Bordeaux, France **b** • 67.00
- bv “tapestry”** Napa Valley, California **b** • 89.00
- rothschild/catena “caro”** Mendoza, Argentina **b** • 95.00

### CABERNET SAUVIGNON

-  **ck mondavi** Wildcreek Canyon, California **g** • 8.35 **b** • 32.00
-  **clos du bois “reserve”** Alexander Valley, California **g** • 12.70 **b** • 48.00
- sanctuary** Rutherford, Napa Valley, California **b** • 58.00
- mount veeder** St.Helena, Napa Valley, California **b** • 74.00
- jordan** Alexander Valley, California **b** • 90.00
- caymus vineyards** Rutherford, Napa Valley, California **b** • 118.00
- silver oak** Napa Valley, California **b** • 163.00

## SHAKIN’ IT UP

### MARTINIS

- 360° martini** Grey Goose Vodka, St-Germain & champagne • 11.55
- pomtini** Grey Goose Vodka & pomegranate • 11.55
- mango peach martini** ABSOLUT Mango & ABSOLUT Peach Vodka • 10.85
- cool cucumber martini** Hendrick’s Gin, lavender syrup, fresh lime juice & muddled cucumber • 11.55
- lemongrass martini** Grey Goose La Poire Vodka, ginger ale, lemongrass syrup & lemon juice • 11.55

### ON THE ROCKS

- cucumber pineapple crush** SKYY Infusions Pineapple Vodka & fresh cucumber • 9.95
- pink lemonade**  Grey Goose Le Citron Vodka with cranberry & lemon juices (approx. 105 calories) • 10.85

**mango tango mai tai** Smirnoff Mango Passion Sorbet Vodka, lime & pineapple juices, orgeat & grenadine • 9.95

**apple jack** Yukon Jack Jacapple Whiskey, lime juice & grenadine • 9.95

**ginger’s mark** Maker’s Mark Bourbon, lemon juice, Fever Tree ginger beer, muddled strawberries & basil, bitters • 11.55

**texas mule** Tito’s Handmade Vodka, lemon & lime juice, ginger liqueur & Fever Tree ginger beer • 10.40

**cherry sour** Grey Goose Cherry Noir Vodka, amaretto, lime juice & simple syrup • 10.85

### COLD AS ICE • FROZEN BEVERAGES

**dragon berry** Bacardi Dragon Berry Rum infused with strawberry & dragon fruit • 10.40

**agave nectar margarita**  • 10.85

**make your own meltdown** Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 2.55 each

### ¿HABLA ESPAÑOL?

**coconut mojito** Bacardi Rock Coconut Rum, lime & pineapple juice with lavender & mint • 9.95

**naked margarita**  Patrón Silver, Patrón Citrónge & agave nectar with fresh lime (approx. 115 calories) • 10.85

**sinless strawberry mojito**  Bacardi Limón Rum & strawberry purée with mint (approx. 113 calories) • 9.50

**clooney’s concoction** Casamigos Silver Tequila, agave nectar, lemon & pink grapefruit juices & Heering Cherry Liqueur • 10.85

**basil-orange mojito** Bacardi O, triple sec, simple syrup, orange juice, soda & basil • 9.50


### SHOTS

**vegas bomb** Crown Royal, Malibu Rum & peach schnapps • 9.50

**year of the dragon** Bacardi Dragon Berry Rum & Cranberry Red Bull • 8.35

### sunburn

Fireball Cinnamon Whiskey & Malibu Rum • 8.35

 by the glass

**b** by the bottle

 savin’ some calories!



**Ask your server for a Coca-Cola® product**

