**OSCAR’S**

**SOUPS**
- Roasted Eggplant Soup With Goat Cheese Flan and Pimento
- French Onion Soup
- Black Bean Soup With Cilantro and Ancho Creams, Tortilla Chips
- Soup of the Day

**APPELLIZZERS**
- Caesar Salad With Crisp Calamari
- Smoked Chicken and Vegetable Quesadilla, Guacamole, Ancho and Cilantro Creams
- Grilled Fresh Tuna Nicoise
- Waldorf Salad With Venison Prosciutto, Fried Sage Leaf
- Warm Shiitake Mushrooms With Tomato Basil Relish, Smoked Mozzarella
- On a Bed of Dressed Arugula
- Oscar’s Crab Cake On Fennel Slaw With Cilantro and Ancho Creams
- Porcini Ravioli With Escarole and Pancetta

**ENTRÉES**

**BISTRO SPECIALITIES**

$14.75
- Grilled Warm Smoked Salmon On Creamy Horseradish Spiked Lentils and Roasted Vegetables
- Sliced Baby Rack of Lamb With Curried Lamb Sausage, Lightly Spiced Mediterranean Style Couscous, and Apple Chutney
- Bow Tie Pasta With Sauteed Shrimp, Shiitakes and Escarole In a Tasso Ham Cream
- Braised Veal Osso Bucco With Risotto Piamontese
- Grilled Medallions of Beef With Porcini Butter, Rôti Potato and Sauteed Escarole
- Broiled Fillet of Grey Sole, On a Bed of Ratatouille, With Parsleyed Yukon Potato
- Black Angus Sirloin Steak With Chili Fried Onions and Baked Potato

**OSCAR’S CLASSICS**

$12.50
- Oscar’s Pot Roast With Homemade Mashed Potatoes and Caramelized Root Vegetables
- Roast Chicken With Sage Stuffing, Cheddar Cheese Chive Biscuit and Fresh Vegetables
- Waldorf Chicken Pot Pie of Savory Chicken and Traditional Vegetables In a Rich Chicken Veloute

**Add a Second Course To Either Bistro Specials or Classics For $2.00**
**Third Course For An Additional $2.00**
**Fourth Course An Additional $1.75**

Extra Course Prices Are Per Person, Sharing Will Be at an Additional Charge

Dinner Service Is Available Between 5:00pm and 11:45pm
- Cigar and Pipe Smoking Are Prohibited
- Taxes and Gratuities Are Not Included