

## APPETIZERS

- Mixed Baby Greens Salad** 6.  
Our Seasonal Blend of Fresh Greens With Port Poached Pears and Danish Blue Cheese, Lightly Dressed in a Balsamic-Dijon Vinaigrette.
- Classic Caesar Salad** 8.  
Why Mess with a Classic? Whole Romaine Lettuce Leaves Served with Garlic-Herb Crostini, Shaved Parmigiano Reggiano and our own Caesar Dressing (contains raw egg).
- Crispy Herbed Goat Cheese Cake** 12.  
Served with Roasted Garlic Puree, Leek-Pancetta Compote and Grilled Pan Rustic Bread. Be Prepared: This is Rich and Delicious (Can You Say That of Your Date?)
- Burrata and Marinated Tomatoes** 10.  
Soft Italian Mozzarella Lay Tantalizingly atop Herb-Balsamic Tomatoes, with Fresh Basil, Micro Arugula and Balsamic Syrup.
- Mediterranean Plate** 9.  
You Pretend You Are in Mykonos With Our Homemade Hummus and Cucumber-Dill Tatziki, Served with Pita Chips, Warm Pita and Crisp Fresh Veggies.
- The Continental** 12.  
An Assortment of Ripe Seasonal Fruits Served with Artisanal Brie Cheese, Grilled Baguette and Cranberry-Fig Sorbet. A Very Civilized Appetizer or Dessert.
- Shrimp Martini** 13.  
Jumbo Shrimp Cocktail Served With Our Special Vodka-Horseradish Cocktail Sauce.
- Tempura Battered Calamari** Half 7.  
A Great Dish For Sharing. Fresh Calamari In a Crispy Tempura Batter and Full 14.  
Fried to Perfection. Our Sweet-Sour Aioli is a Dipping Dream.
- Ahi Tuna Tartar Napoleons** 15.  
We Layer Crispy Wontons With Fresh Ahi Tuna Tartare, Cucumbers and Crème Fraîche. Served With Mixed Greens, Wonton Chips and a Honey-Soy Vinaigrette.

## O-PASTAS

- Fettuccini and Wild Mushroom Pasta** 13.  
Served With Wild Mushroom Pesto, Wilted Watercress, Fresh Thyme and Sautéed Mushrooms. Perfect For the Non-Carnivore In the Bunch.
- Spicy Penne and Beef Tenderloin Pasta** 15.  
Served With Oven Dried Roma Tomatoes, Spinach, Roasted Shallots, Virgin Olive Oil, Chile Flakes and Fresh Herbs. Spicy and Meaty Italian-Style.

## O-BAR ENTREES

- “The O-Burger”** 13.  
We Know it is One of the Best Burgers in Town. Start With Dry Aged Angus Beef, Add Your Choice of Swiss or Cheddar Cheese and Top it With Grilled Onions and Bacon. Served With Either Chive Fries or Salad and it is Magical.
- Buttermilk Fried Chicken** 16.  
Homemade Buttermilk Battered Chicken Breast, Pumpkin Waffle, Crisp Bacon-Caramelized Onion Wilted Spinach and Rosemary Infused Maple Syrup. Does it Get Better Than This?
- Aaron’s Crispy Roasted Half Chicken** 17.  
Chef Aaron Marinates and Then Pan Roasts His Chicken to Keep it Juicy. It is Served with Yukon Gold Mashed Potatoes, Shitake Mushrooms, Baby Carrots And a Marsala Pan Jus. No Offense Meant But This is Better Than Mom’s.
- “Nice Mussels” ... and Fries** 18.  
Heaps of Fresh Prince Edward Island Mussels Are Cooked in a Lemon-White Wine Cream Sauce and Served With French Fries. Ocean Lover’s Unite!!
- Pan Roasted Salmon** 20.  
Light and Healthy Never Tasted So Good. Fresh Salmon Served with a Warm Salad of Cucumber, Roasted Red Pepper, Wilted Watercress and a Lemon Dill Yogurt Sauce.
- Pistachio Crusted Yellow Tail** 19.  
Cooked to Perfection and Served With a Potato-Leek Purée, Tomato-Caper Relish And Chive Beurre Blanc. Our Staff’s New Favorite.
- Ginger Glazed Local Sea Bass** 22.  
Lovingly Nestled on a Ragu of Roasted Carrots, Broccolini and Caramelized Cioppolini Onions and Beautifully Accented by a Butternut Squash-Coconut Sauce.
- Braised and Glazed Pork Shoulder** 16.  
Sweet and Delicate Pork Shoulder Topped with Apple-Cherry Compote, Served With Roasted Butternut Squash Purée and a Molasses Reduction Sauce. So Tender That it Almost Falls Apart Just Looking at it.
- Short Ribs** 22.  
The Old Favorite is Back. Slowly Simmered Short Ribs with Seasonal Vegetables And Braising Jus, Served Over Mashed Potatoes...*Right at Your Table.*
- Filet Mignon (Fit for a King)** 25.  
Hand-Cut Filet Served With Horseradish-Chive Mashed Potatoes, Balsamic Roasted Cioppolini Onions, Sautéed Broccolini, Topped with Blue Cheese Compound Butter And a Red Wine Reduction Sauce When Only The Best Will Do.

***Executive Chef: AARON ROBBINS***