

SOUP

Soup of the Day
Chef's Daily Creation
 \$12

APPETIZERS & SALADS

Heirloom Tomato Salad <i>Fresh Herb Salad, Buffalo Mozzarella, Basil, Aged Balsamic Vinegar</i>	\$16
Shrimp Cocktail <i>Served With Cocktail Sauce</i>	\$24
Caesar Salad <i>Romaine Hearts, Shaved Parmesan Grilled Chicken \$6</i>	\$14
Mediterranean Platter <i>Marinated Olives, Butternut Hummus, Manchego Cheese, Coppa, Pita Bread</i>	\$20

CHILDREN'S BUFFET - \$20

Fresh Corn on the Cob <i>Bi-Color Triple Sweet Corn, Vermont Butter</i>
Mashed Potatoes <i>Whipped Yukon Gold Potatoes</i>
Roasted Chicken Breast <i>Thyme Infused Jus</i>
Macaroni & Cheese <i>Macaroni Pasta, Cheese Sauce</i>
Hotdog <i>Beef Hotdog with Traditional Condiments</i>
Chocolate Chip Cookie & Ice Cream <i>Condiments</i>

ENTRÉES

New York Strip USDA Prime <i>12 ounce Prime Certified Angus Beef, Mashed Yukon Gold, Mushroom Melange, House-made Steak Sauce</i>	\$48
Braised Bone-In Short Rib <i>20 ounce Certified Angus Beef, Whipped Yukon Gold, Haricot Vert</i>	\$40
Pan Roasted All Natural Chicken <i>Rye and Kamut Berries Risotto Porcini Mushroom, Vegetables in Season</i>	\$32
Fresh Catch of the Day <i>Chefs Inspired Creation with Market Vegetables</i>	\$34
Garganelli Pasta with Jumbo Shrimp <i>Oven Roasted Tomato, Arugula, Parmigiano</i>	\$36
Organic Stir Fry Tofu <i>Haricot Vert, Carrots, Broccoli, Bok Choy, Tamari Soy, Basmati Rice</i>	\$26
Pan Roasted Scottish Salmon <i>Steamed Asparagus, Confit Fennel, Red Quinoa, Pine Nuts, Champagne Beurre Blanc</i>	\$30

DESSERTS

Oscar's Cheesecake <i>Vanilla Swirl Cranberry Comfiture</i>	\$10
Chocolate Terrine <i>Valrhona Manjari, Raspberry, Meringue</i>	\$12
Key Lime Pie <i>Made In House with Fresh Key Limes</i>	\$10