



DINNER MENU

Offered Daily After 6pm

STARTERS

Pot Stickers Pan seared house made dumplings, served with a soy based dipping sauce. \$10

Wagyu Beef Sliders Three juicy wagyu beef sliders served on top of fresh arugula, garlic aioli and topped with caramelized onions. \$13

Chicken Wings Nine or eighteen jumbo wings tossed in your choice of buffalo, barbeque, or Asian sauce. Served with celery sticks and choice of ranch or bleu cheese. \$11 / \$20 (GF)

Shrimp Cocktail Five jumbo shrimp served with cocktail sauce. \$12 (GF)

Smoked Pork Crostini House smoked pulled pork lightly tossed in barbeque sauce and topped with red cabbage slaw and cilantro \$9

Tuna Tartar Sushi grade tuna, jalapeno, green onions, avocado, and sesame seeds served on crispy tostada. \$12 (GF)

Grilled Vegetable Quesadilla Large flour tortilla filled with shredded cheddar jack cheese, sautéed peppers, onions, and mushrooms. Served with salsa and sour cream. \$8 (Vegetarian)
Add grilled chicken or seasoned ground beef for \$3 Add Steak for \$5

FLATBREADS

Prosciutto and Brie Prosciutto, shredded mozzarella, creamy brie, extra virgin olive oil, tomato, and fresh arugula \$12

Barbeque Chicken Barbeque sauce, shredded mozzarella, grilled chicken, red onions, and Applewood smoked bacon \$10

Vegetable Sweet Thai chili sauce, shredded mozzarella, tomatoes, sautéed onions, peppers, and mushrooms \$9 (Vegetarian)

ENTRÉE SALADS

Grilled Chicken & Strawberry Salad Fresh greens, mandarin oranges, strawberries, red onions, candied pecans, feta cheese, and grilled chicken. Served with a house made cranberry vinaigrette on the side. \$13

Fire Grilled Filet Wedge Fresh iceberg and spring mix, grape tomato, chopped bacon, crispy onion strings, bleu cheese crumbles, house made bleu cheese dressing, and balsamic reduction. Topped filet slices fire grilled to your preference \$18

Sesame Ahi Tuna Sushi grade tuna dusted in sesame seeds and lightly seared, served atop of fresh spring mix, shredded carrots, avocado, cucumber, and red bell pepper. Served with a creamy sesame dressing \$16 (GF)

Grilled Chicken Cobb Iceberg lettuce, grilled chicken breast, chopped bacon, hard boiled eggs, onion, bleu cheese crumbles, tomato, and avocado. Served with bleu cheese dressing \$12 (GF)

Protein Bowl Brown rice, baby spinach, hard boiled eggs, avocado, tomato, edamame, grape tomatoes, mozzarella cheese, corn kernels, and sunflower seeds. \$10 (GF) (Vegetarian)
Add grilled chicken for \$3 or grilled salmon for \$5 (GF)

Caesar Crisp romaine hearts, shredded parmesan, house made croutons, and creamy Caesar dressing \$9 Add grilled chicken for \$3 or grilled salmon for \$5



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DINNER HANDHELDS

Served with your choice of one side

Blackened Shrimp Hoagie Blackened shrimp, shredded lettuce, fresh tomato, pickle, and remoulade sauce on a fresh hoagie roll. \$14

Steak Wrap Blackened sirloin, shredded lettuce, fresh Pico de Gallo, cheddar jack cheese, avocado, and Sriracha aioli wrapped in flour tortilla. \$14

Classic OO Burger A fire grilled half pound patty, served with lettuce, tomato, onion, and pickle. Served on a Brioche bun \$10 Add your choice of cheese (Add \$.75)

Pressed Cubano House smoked pulled pork, sliced ham, Swiss cheese, dill pickles, and yellow mustard pressed in between French bread. \$12

Vegetarian Wrap Sautéed peppers, onions, and mushrooms topped with shredded lettuce, cheddar jack cheese, fresh Pico de Gallo, and garlic aioli sauce. \$11 (Vegetarian)

DINNER ENTRÉES

*Each entrée served with your choice of two sides unless *noted**

New York Strip A twelve-ounce fire grilled center cut New York Strip seasoned and cooked to your preference \$32 (GF)

Grilled Fish Your choice of Atlantic Salmon or Mahi Mahi seasoned and grilled to perfection \$19 (GF)

Pork Chop A fourteen-ounce center cut chop grilled to your preference and topped with a brown peppercorn sauce \$22

Filet Mignon An eight-ounce certified black angus beef filet mignon grilled to your preference \$28 (GF)

Apple Brie Chicken Grilled chicken breast stuffed with champagne deglazed red apples and creamy brie cheese served atop sautéed spinach and onions. \$18

***Chicken and Broccoli Penne** Buttered penne tossed in a basil pesto parmesan cream sauce topped with grilled chicken and steamed broccoli. Served with a garlic breadstick. \$15

***Fish and Chips** Crispy beer battered cod, French fries, and a side of creamy coleslaw \$13

***Blackened Shrimp Linguini** Buttered linguini tossed in a white wine cream sauce, topped with blackened shrimp, edamame, marinated roasted tomatoes, garlic, and bell peppers. Served with a garlic breadstick. \$17

***Fajitas** Marinated chicken or steak, fajita peppers and onions. Served with Mexican rice and refried beans. Served with salsa and sour cream. Chicken, Steak, or Combo \$16

DINNER SIDES

House Salad

Caesar Salad

Cup of Soup

Mashed Potatoes

Baked Potato

Roasted Brussel Sprouts

Sautéed Green Beans

Shoestring French Fries

Fresh Broccoli

Sautéed Vegetable Medley