

Dinner Menu September 15th

Soup

Lobster Bisque-Always housemade! Cup \$4.00 Bowl \$6.50

Soup De jour-Always housemade! Cup \$4.00 Bowl \$6.50

Appetizers

Pterodactyl Wings- Ovosso's original three piece wing is not extinct! Choice of Chuck Norris, Buffalo, Sweet and Spicy, or Sriracha maple bourbon with bleu cheese or ranch dressing. \$11.99

Coconut Chicken-Chicken breast coconut breaded and fried. Served with raspberry chipotle sauce. \$10.99

Bluegill-Bluegill filets soaked in buttermilk, tossed in Drakes and deep fried. Served with a side of Creole Remoulade. \$10.99

Peach Caprese Salad- Sliced peaches, heirloom tomatoes, basil, fresh mozzarella, balsamic glaze and extra virgin olive oil. \$12.99

Pow Pow Shrimp- Florida pink shrimp dusted in seasoned flour, flash fried and tossed in sweet and spicy Thai chili cream sauce. \$10.99

Lobster Rangoon- Lobster, cream cheese and scallions stuffed in wonton wraps, flash fried and served with horseradish orange marmalade. \$11.99

Roasted Brussels Sprouts-Fresh Brussels sprouts roasted with shallots, chilis, garlic, lime, and fish sauce. \$10.99

Beef and Basil- Tenderloin tips and Asian vegetables sautéed with fresh basil and tossed with sweet ginger soy glaze. \$11.99

Bacon Wrapped Shrimp- Jumbo shrimp wrapped in Applewood smoked bacon, grilled, and basted with bourbon bbq sauce. Served over a bed of crispy fried onions. \$10.99

Spicy Feta Dip-Spicy feta hummus served with pita chips. \$6.99

Salads

Malibu Shrimp Salad-Sweet orange zest sautéed jumbo shrimp, toasted almond slices, dried cranberries and mandarin orange segments on a bed of mixed greens topped with sweet poppy seed dressing. \$14.99

Cobb Salad-Grilled chicken breast, chopped bacon, egg, avocado, tomato, cucumber croutons and bleu cheese crumbles atop mixed greens. \$11.99

Sesame Seared Ahi Tuna Salad-Sushi grade ahi, pan seared rare atop mixed greens, julienne carrot, edamame, water chestnuts, bean sprouts and cashews. 13.99

Chicken Caesar Salad-Chopped romaine heart drizzled with Tuscan dressing and topped with diced tomato, egg, red onion, chopped cucumber, Parmesan cheese and grilled chicken breast. \$11.99

Lemon Pepper Salmon Salad-Grilled salmon glazed with lemon pepper gastrique over mixed greens tossed with carrots and cucumber wasabi dressing. \$13.99

Kale and Beet Salad-Baby kale tossed with avocado ranch and topped with roasted baby beets, cashews and shredded carrots. \$11.99

Entrée's

New York Strip-Choice New York strip grilled and topped with a cognac peppercorn demi-glace. Served with whipped potato with Chef's vegetable. \$28.99

Pork Chop-Boneless pork chop marinated, grilled, and topped with clove apple chutney. Served with whipped potato with Chef's vegetable. \$18.99

Blue Cheese Encrusted Sirloin- Grilled Choice beef sirloin steak topped with melted blue cheese and veal demi-glace. Served with whipped potatoes and Chef's vegetables. \$22.99

Salmon -Fresh Scottish salmon grilled and topped with honey bourbon orange glaze. Served with wild rice and Chef's vegetable. \$22.99

Cod- Wild caught Pacific cod baked with lemon zest horseradish breadcrumbs and topped with creamy dill cucumber salad. Served over wild rice. \$19.99

Shrimp Risotto- 8 grilled jumbo shrimp, lobster meat, asparagus, and roasted red peppers combined with organic Arborio rice in a white wine, cream and Parmesan sauce. \$21.99

Smoky Beef Tip Pasta- Sweet and smoky beef tips sautéed with peppers, onions, and mushrooms tossed in apple wood bacon and Gouda cheese cream sauce and tossed with penne pasta. \$21.99

Stuffed Shrimp Oreganata Pasta- Crab stuffed jumbo shrimp broiled and topped with parmesan oregano butter crumbs. Served over linguini tossed in fresh tomato garlic white wine sauce. \$18.99

Chicken Normandy- Pan seared chicken breast simmered with caramelized onions and apples in brandy cream sauce. Served with whipped potato and Chef's vegetable. \$18.99

Calypso Shrimp Pasta- Seared jumbo shrimp, peppers, and onions tossed in tangy Island cayenne crab cream sauce with tri-colored bow tie pasta. \$18.99

Ratatouille Pasta-Sautéed local eggplant, zucchini, yellow squash and tomatoes tossed with tri-color bowtie pasta. \$17.99

Sandwiches

Prime Rib Sandwich-Slow roasted prime rib topped with sautéed onions, mushroom and peppers with Swiss cheese on grilled sourdough. Served with horseradish cream sauce. \$10.99

Napa Steak Sandwich-Grilled 5oz sirloin sliced and topped with caramelized onions and melted blue cheese on a toasted ciabatta. \$12.99

Titan Sandwich-Pulled pork, bbq, coleslaw, pickle, cheddar on grilled ciabatta \$10.99

Blackened Salmon Sandwich- Blackened salmon citrus aioli, lettuce, and onion on an Asiago roll. \$11.99

Basque Chicken Sandwich- Grilled chicken breast roasted red peppers, goat cheese and roasted red pepper aioli on an asiago bun. \$10.99

Wrought Iron Burger-Eight ounces of hand pattied Merf's ground chuck chargrilled. Served on a fresh baked Breadsmith asiago bun. \$11.99

Big Daddy Burger-Fresh Merf's ground chuck chargrilled and topped with housemade bbq sauce, Applewood smoked bacon and pepperjack cheese. Served on a fresh baked Breadsmith asiago bun. \$12.99

Baja Tacos-Fried cod, guacamole, shredded cabbage, and chipotle cream sauce in flour tortillas. \$10.99

Korean Beef Tacos- Marinated flank steak grilled and sliced in flour tortilla shells topped with purple cabbage sliced avocado and cilantro lime sriracha aioli. \$10.99

Housemade Desserts

Bread Pudding with spiced rum sauce \$6.99

Cheesecake with fresh strawberries \$7.59

Crème Brulee-Always housemade and delicious! \$6.99

Chocolate Lava Torte 6.99

Honey Crisp Apple Crisp 6.99

Brownie Sundae 6.99

Extras

Sautéed Mushrooms or onions \$2.99

Asparagus or Brussels sprouts \$3.99

Side Salad or side Caesar \$3.99

****For your convenience all parties 6 or larger will have a 18% gratuity added to the check.***

****Ask your server about menu items that are cooked to order. Consuming under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.***