

OSCARS ON HOSMER

APPETIZERS

Baked Brie

Baked Brie cheese for two with honey almonds 8.99

Crab Cocktail

Fresh Dungeness crab served with Oscars' special cocktail sauce 9.50

Prawn Cocktail

Four large prawns served with Oscar's cocktail sauce 8.99

Crab Cakes

Two fresh Dungeness crab cakes with a cucumber wasabi sauce 6.99

Clam Martini

Steamer clams cooked with white wine, garlic and lemon 9.99

Southwest Egg Rolls

Southwest chicken and black bean egg rolls served with salsa & sour cream 5.99

Les Escargots Bourguignon

French snails cooked in a fresh garlic butter sauce 5.99

Mushroom & Crabmeat Thermador

Fresh made daily with Dungeness crab and seasonal, wild mushrooms 9.99

SALADS & SOUPS

Crab Louie

We use only fresh Dungeness crabmeat served on a bed of shredded lettuce with tomatoes, asparagus, olives, pickles, hard-boiled eggs, and lemon wedges. 17.50

Shrimp Louie

Bay shrimp served on a bed of shredded lettuce with asparagus, tomatoes, hard boiled eggs, olives, pickles, and lemon wedges 13.99

Blackberry Spinach Salad

Fresh baby spinach, poached pears, toasted walnuts, and goat cheese tossed in a special recipe blackberry and balsamic vinaigrette 10.99

Blue Steak Salad

Fresh garden greens tossed in blue cheese dressing and topped with sirloin steak slices, tomatoes, pears, asparagus, walnuts, and blue cheese crumbles 13.99

Crispy Oriental Chicken Salad

Fresh garden greens, grilled chicken breast slices and water chestnuts tossed with oriental sesame dressing and topped with mandarin oranges, chow mien noodles, and sliced almonds 10.99

French Onion Soup

Caramelized onions in a hearty beef broth topped with homemade croutons and gruyere cheese 4.99

Soup du Jour

Fresh made soups prepared daily...ask your server for today's selections. Cup 3.25 Bowl 4.25

ENTREES

Includes salad or soup du jour, fresh vegetable, and chef's choice of potato or rice accompaniment.

Seafood

Fresh Salmon Fillet

Charbroiled salmon fillet and basted with lemon butter 15.50

Breaded Prawns

Jumbo prawns, breaded and deep fried to a golden perfection 17.99

Crab Stuffed Halibut

Fresh halibut fillet stuffed with a blend of crabmeat and artichokes then baked 16.99

Martini Clams

Over 1lb of steamer clams cooked with white wine, garlic and lemon 15.99

Dungeness Crab Cakes

Fresh Dungeness crab cakes served with a cucumber wasabi sauce 12.99

Honey Walnut Prawns

Prawns, lightly battered, fried and tossed with a honey cream sauce and toasted walnuts 14.99

Grilled Oysters

Fresh oysters seasoned and lightly coated oysters and grilled to perfection 12.99

Fish n' Chips

Fresh cod filets, seasoned and breaded in house. Served with our special recipe tartar sauce and French fries and fresh vegetables 11.99

Veal

Veal Cutlet

Breaded veal cutlet grilled and served with a creamy country gravy 13.99

Veal Liver

Grilled veal liver served with sautéed onions and bacon 10.99

Cooked your way! "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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Beef

Steak & Prawns

10 oz. Top Sirloin, sauteed mushrooms and breaded prawns. 20.99

New York Steak

10 oz. New York Steak topped with sauteed mushrooms or breaded onion rings. 16.99

Peppered Style New York Steak 18.99

Center Cut Top Sirloin Steak

10 oz. Top Sirloin Steak served with sauteed mushrooms or breaded onion rings. 16.50

T-Bone Steak

16 oz. T-Bone Steak served with sauteed mushrooms or breaded onion rings. 16.99

Hamburger Steak

Hamburger steak grilled to perfection, topped with caramelized onions. 9.99

Chicken Fried Steak

Sirloin steak, cubed and dipped in egg, flour, and panko breadcrumbs. Served with country gravy. 11.99

Steak Diane

10 oz. New York Steak pan seared then topped with a dijon mustard, cognac, demi-glace and finished with a touch of cream. 18.99

Prime Rib

(Friday and Saturday only)

Slow roasted with creamed horseradish

Petite-12oz 17.99 Regular- 14oz 19.99

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Chicken

Chicken Oscar

Tender chicken breast topped with asparagus spears, fresh dungeness crab and bernaïse sauce. 16.99

Chicken Cordon Bleu

Fresh breast of chicken stuffed with ham and Swiss cheese, breaded and baked. Served with supreme sauce. 14.99

Fried Chicken

Crispy fried chicken served with mashed potatoes and vegetables. 12.99

Pasta

Fettuccini Alfredo

Creamy alfredo sauce served over fettuccini pasta. 10.99

Seafood Fettuccini

Fresh seafood tossed in a creamy alfredo sauce served over fettuccini pasta. 15.99

Smoked Chicken Penne

Smoked chicken, onions, peppers and tomatoes in a garlic cream sauce served over penne pasta. 12.99

Chicken Fettuccini

Creamy alfredo sauce and grilled chicken breast tossed with fettuccini noodles 12.99

Vegetarian Pasta

Sauteed onions, broccoli, zucchini, tomatoes and mushrooms in a garlic cream sauce, served over penne pasta. 10.99

Chicken Primavera

Grilled chicken breast, sauteed vegetables, and marinara sauce over penne noodles. 12.99

On the Lighter Side

Grilled Chicken Breast

Seasoned grilled chicken breast, served with steamed vegetable and baked potato. 12.50

Fresh Steamed Vegetables 8.99
Soup du Jour, Side Salad and Bread 6.50

15% gratuity added on parties of 10 or more.