

OSCAR'S



APPETIZERS

SOUP "DU JOUR"

Homemade fresh soup of the Day

GF ★ FRESH FRUIT CUP

Please ask your server for the daily selection

SOUP OF THE WEEK

Homemade fresh soup of the Week

GF ★ HOUSE SALAD

Chefs daily choice of salad with your selection of dressing



ENTREES

ALL ENTREES INCLUDE TWO SIGNATURE SIDES, AND YOUR CHOICE OF SOUP DU JOUR OR OUR WEEKLY SOUP, FRESH FRUIT CUP OR HOUSE SALAD
FOR AN ADDITIONAL \$1.50 ADD DESSERT OF THE DAY

GF ★ GRILLED CHICKEN BREAST OR THIGH

Chicken breast or boneless/skinless chicken thigh marinated in fat-free Italian dressing, lightly seasoned, and cooked to order

\$13.50

SCALOPPINI OF VEAL MARSALA:

Thin pounded scaloppini of veal sautéed with sliced mushrooms and finished with Marsala wine and a demi glace sauce

\$13.50

GF ★ YANKEE STYLE POT ROAST:

Slow cooked, tender Yankee style pot roast served with traditional potatoes & vegetables and topped with gravy

*Gluten free and Dietician Approved without gravy

\$13.50

FRESH FRIED OYSTERS:

Hand breaded in cracker meal and fried to a golden brown. Served with lemon & tarter sauce.

\$13.50

★ - Dietician Approved

For added health benefit, ask for dressing on the side, less cheese and no added fat

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

ENTREES



GF ★ 8 OZ. FILET MIGNON

The leanest, most tender cut of beef, grilled to your liking and served with a red wine demi-glace

\$19.00

CRAB STUFFED RAVIOLI:

Blue crab & Cheese ravioli topped in lobster sherry sauce and toasted golden.

\$13.50

BARBEQUED BABY BACK RIBS:

Lightly smoked and slow cooked tender baby back ribs, coated with a tangy barbecue sauce

\$13.50

GF ★ **GRILLED CHICKEN & FRUIT SPRING SALAD:**

A refreshing green summer salad, perfectly complemented by balsamic vinaigrette and the addition of fruit and almonds. Spring salad mix with watermelon, toasted almonds, strawberries, dried cranberries, mandarin oranges, red onion, and topped with strips of grilled chicken. Served with balsamic vinaigrette

\$13.50

CHEF'S DAILY SPECIALS

See insert for selection

\$13.50



SIGNATURE SIDES

VEGETABLES OF THE DAY

VEGETABLE OF THE WEEK

GREEN PEAS

MASHED POTATOES

BAKED POTATO

BAKED SWEET POTATO

FRENCH FRIES

SWEET POTATO FRIES



BEVERAGES

UNSWEETENED ICED & HOT TEA, PEPSI PRODUCTS, ORANGE & CRANBERRY JUICE, REGULAR & DECAF COFFEE, WATER

A LA CARTE BEVERAGES:

CAPPUCCINO & ESPRESSO \$2.00

ALCOHOLIC COCKTAILS, WINE, BEER, & SPIRITS



SALAD DRESSINGS

RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, GREEK VINAIGRETTE, ITALIAN, CAESAR, HONEY MUSTARD, RASPBERRY VINAIGRETTE, AND OIL & VINEGAR

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