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Starters

Starters	_		
Soup du Jour (Cup or Bowl)	5/9	Guacamole & Chips	15
Onion Soup	9 18	Homemade Guacamole & Salsa	14
Cheese Board 3 Cheeses, Olives, Fig Jam, Crostini, Walnuts, Grapes	10	Fried Chicken Dumplings Served with Thai Chili Sauce	17
Jumbo Chicken Wings 6 or 12	9/16	Crispy Cauliflower	14
Mango Habanero, Buffalo, Jameson, Thai Chili or BBQ	<i>3,</i> 10	Served with Thai Chili or Buffalo Sauce	
Homemade Chicken Tenders (New Recipe)	16	*Bang Bang Shrimp	16
With French Fries with Buffalo, Jameson, Thai Chili, BBQ	1.5	Tender Crispy Shrimp with Special Sauce	1.6
Jumbo Pretzel Served with Mustard, Cheese Sauce & Cream Cheese Dip	15	Nachos Grande Corn Tortilla, Cheese Blend, Salsa,	16
Crispy Calamari	15	Guacamole, Chili & Pico de Gallo	
Thai, Marinara or Rhode Island			
Quesadilla	16	Spring Roll of the Week	15
Cheese Blend, Sautéed Onions Add: Chicken 4, Shrimp 8		(Please Ask Server)	
Main		Burger & Friends	
	=	*Bistro Burger///or Turkey Burger	= 16
Fish & Chips		Accompanied with French Fries	10
Cod Loin in a Beer Batter, Served with French Fries	22	on a Potato Roll	
		Add: Cheese 1, Bacon 2, Avocado 4	
*Steak Frites	28	*Steak Sandwich	18
12oz. NY Strip Steak & French Fries with Mesclun Salad		On a Garlic Hero, Onions & Mozzarella Cheese, Accompanied with French Fries	
*Pan Seared Salmon	24	*French Dip	18
Crispy Salmon over Couscous & Spinach Salad	2.	Tender Sliced Roast Beef	10
*Shepherd's Pie	24	with Melted Mozzarella,	
Braised Short Rib with Vegetables in a Guinness Gravy		On a Semolina Hero & Savory Au Jus	1.0
Orecchiette with Sausage	24	Rustic Rueben Homemade Corned Beef with Sauerkraut	18
Asparagus, Spring Peas in a Light Wine & Lemon Sauce	24	& Swiss Cheese on Grilled Rye with	
with Romano Cheese		Homemade Russian Dressing	
		Grilled Cheese & Soup du Jour	15
Chicken Pot Pie	20	Traditional American Cheese with Bacon &	
Large Chunks of Chicken Breast with Vegetables In a Velvety Chicken Gravy with a Puff Pastry Cover		Tomato on Challah Bread	
In a vervely chienen Gravy with a Lag Lastry Cover		Grilled Chicken Caprese	16
		Mozzarella & Roasted Peppers on a Semolina	
		Hero with Basil & balsamic Glaze	20
		Impossible Burger Plant Base Meat Substitute	20
		Accompanied with French Fries	
Salads			
Caesar Salad	= 14	Roasted Beet Salad	14
Romaine Lettuce, Shaved Parmesan Cheese		Red & Gold Beets, Quinoa, Cucumbers,	
& Croutons		Pickled Red Onions & Lemon Vinaigrette	
Cobb Salad	16	Watermelon Feta	15
Romaine, Tomatoes, Cucumber, Bacon, Avocado, Bleu Cheese, Grilled Chicken with Balsamic Vinaigrette		Arugula, Tomatoes, Cucumber, Watermelon & Feta Cheese	
*Add: Chicken 4,	Salmon 1		
Bowls			
Power Bowl	= 20	Chipotle Chicken Bowl	20
Grilled Chicken, Spinach, Shredded Carrots, Red Quinoa,		Romaine Lettuce, Quinoa, Radishes,	-
Chickpeas, Avocado, HB Eggs, Almonds, Pickled Red		Tomatoes, Cucumber, Avocado, Chickpeas	
Onions & Zesty Italian Vinaigrette		& HB Egg	
*Baja Shrimp Bowl	22	Blackened Chicken Bowl	20
Corn & Black Bean Relish, Brown Rice, Salsa, Shredded		Farro, Grilled Pineapple, Arugula,	
Pepper Jack, Avocado, Tomatoes, hard Boiled Egg		Tomatoes, Pickled Red Onions, Avocado,	
& Lemon Vinaigrette		HB Egg & Lemon Vinaigrette	
*Cooked to order. Consuming raw or undercooke	d meats fi	sh Shellfish or fresh shell eggs may increase	

