

Oasis

Prime Rib & Seafood Restaurant

Appetizers

Baked Brie in Pecan Encrusted Shell \$10

Pecans are Seasoned and Roasted

Oasis Crab Cakes \$14

Remoulade sauce baby mixed greens and ruby red grapefruit

Shrimp Cocktail Martini \$13

Warm Green Asparagus with Hollandaise Sauce \$8

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Salads

Oasis House Salad \$8

mesculin salad with balsamic vinaigrette

Caesar Salad \$10

Fresh Parmesan crackle

(Chicken or shrimp available at an additional charge)

Warm Spinach Salad \$12

Pickled onions, roasted spicy pecans, balsamic herb vinaigrette and crumbled goat cheese

Greek Salad \$11

*Belgian endive, hearts of palm, marinated artichokes,
Feta cheese and herb vinaigrette*

Chilled Lobster Salad \$18

tomatoes, sauce remoulade, toasted walnut and citrus vinaigrette

Soup

House Soup \$8

She Crab Bisque

Soup Du Jour \$6

Ask Server

*

*Executive Chef Khun Chhuon Phe
Sous Chef D'Mitri Farthing*

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Desserts

\$8

New York Cheese Cake
Carrot Cake
Apple Torte
Chocolate Symphony Cake
Pecan Pie
Crème Brule

Seasonal Fresh Fruit

\$5

Ice Cream

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Dessert Wines

\$8/glass

Royal Oporto
Ruby 601 Quinta De La Rosa
Harvey's Bristol Cream Sherry

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Beverages

\$3

Coffee
Tea
Coke
Diet Coke
Sprite
Orange Soda
Lemonade

\$4

Cranberry Juice
Orange Juice
Pineapple Juice
Grapefruit Juice
Perrier

We Proudly Brew
STARBUCKS COFFEE



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Wine List

By the Glass

White Wines & Sparking Wines

- Chardonnay House Selection \$6
- Chardonnay Kendal Jackson \$8
- Evel White (Portugal) \$6
- Pinot Grigio Luna Napa Valley \$10
- Pinot Grigio Armani \$9
- Moscato D'asti (Italy) \$6
- Stella Rosa (Italy) \$6
- White Zinfandel Berringers \$6
- Martini & Rossi Asti \$10
- Cooks Extra Dry \$8
- Brut Korbel \$9

Red Wines

- Cabernet Sauvignon Sterling \$14
- Merlot House Selection \$7
- Merlot Blackstone \$9
- Merlot Columbia Crest \$7
- Shirah Yellow Tail \$7
- Syrah Ecos \$8
- Syrah Raron Herzog \$8
- Pinot Noir Chateau St. Jean \$8
- Zinfandel Dashe \$10

By the Bottle

White Wines

- Chardonnay Clos du Bois \$38
- Chardonnay Franciscan Napa Valley \$55
- Chardonnay Kendal Jackson \$27
- Chardonnay La Crema \$31
- White Evel \$21
- Pinot Grigio Santa Margherita \$51
- Pinot Grigio Luna Napa Valley \$33
- Pinot Grigio Armani \$30
- Moscato D'asti \$21
- Stella Rosa \$21
- White Zinfandel Berringer \$18
- Martini & Rossi Asti \$30
- Sauvignon Blanc St. Supery Napa Valley \$21

Red Wines

- Merlo Blackstone \$24
- Merlot Franciscan Napa Valley \$52
- Merlo Stering Napa Valley \$55
- Merlot Columbia Crest Napa Valley \$26
- Pinot Noir La Crema \$38
- Pinot Noir Clos Du Bois \$36
- Pinot Noir Chateau St. Jean \$30
- Zinfandel Dashe \$38
- Cabernet Sauvignonon Franciscan Napa Valley \$50
- Cabernet Sauvignon Sterling Napa Valley \$48
- Cabernet Sauvignon Berringer \$27
- Cabernet Sauvignon Robert Mondav \$60

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Prime Rib & Seafood Restaurant Special Luncheon Menu

Sundays from 1:00 p.m. to 4:00 p.m. only

Mixed Green Salad or Soup of the day

Chicken Marsala Supreme sautéed in premium Marsala wine and shiitake mushrooms, pasta capellini and assorted fresh vegetables.

Coffee, tea or soft drink and choice of ice cream.

\$24

Caesar Salad or Soup of the day

Seared Mahi Mahi with beurre blanc sauce, basmati rice and assorted fresh vegetables.

Coffee, tea or soft drink and choice of ice cream.

\$28

Mixed Green Salad or Soup of the day

Grilled Atlantic Salmon Filet with Spanish saffron sauce, mashed potatoes and assorted fresh vegetables.

Coffee, tea or soft drink and choice of ice cream.

\$30

Caesar Salad or Soup of the day

Mayor's Japanese Breaded Jumbo Shrimp, seasoned, breaded and cooked to perfection. Baked potato and assorted fresh vegetables.

Coffee, tea or soft drink and choice of ice cream.

\$30

Greek Salad or Soup of the day

Prime New York Steak with peppercorn sauce, baked potato and assorted fresh vegetables.

Coffee, tea or soft drink and choice of ice cream.

\$35

Greek Salad or Soup of the day