



Family Style Appetizers (Choose 3 of the following) The 3 selections will be served family-style.

Cheesy Nachos Fresh tortilla chips topped with melted pepperjack queso, sour cream, Pico de Gallo and jalapenos

Chicken Quesadillas Flour tortillas stuffed with chicken, cheese, peppers and jalapeños and served with sour cream, guacamole, and Pico de Gallo

Cuban Egg Rolls Hand rolled with slow roasted pork, ham, Swiss cheese, mustard and pickles flash fried with a tangy mustard sauce for dipping

Pretzel Bites Pretzel bites served hot with our own queso cheese sauce and spicy beer mustard.

Oscar's Hummus Platter Made in house with fresh garbanzo beans. Served with warm pita bread, carrots, celery and cucumbers

Spicy Tex Mex Egg Rolls Blackened chicken rolled with fresh corn, black beans, cheddar and mozzarella cheese with an avocado cream sauce

Tsunami Shrimp 8 large hand battered shrimp deep fried and tossed in Sriracha mayo with diced tomatoes, lettuce and seaweed salad

House Salad Fresh mixed greens with cucumbers, carrots, tomatoes, croutons, and shredded cheeses with Balsamic dressing

-OR-

Soup of the Month

Entrees (Select 3 of the following entree options for your guests to choose from)

The Eldersburger Half pound burger served with applewood smoked bacon, cheddar cheese and fries

The Rachel Sliced turkey, Cole slaw, melted Swiss cheese and Thousand Island dressing on marble rye served with fries

Roast Beef Sandwich Sliced roast beef simmered in au jus served on Ciabatta with caramelized onions and provolone. Served with a side of au jus, horseradish mayo and fries

Oscar's Reuben Corned beef with sauerkraut, Swiss cheese and 1000 island dressing on marble rye served with fries

Turkey & Avocado Club Sliced turkey and avocado served on a grilled sourdough with melted provolone cheese, applewood smoked bacon, lettuce, tomato and a pesto aioli with fries

Jambalaya with Chicken Blackened chicken combined with andouille sausage, onions, clam juice and red and green peppers in a spicy cream sauce with wild rice

Wood Grilled Salmon Simply seasoned and served with wild rice and fresh veggies

Dessert Chef's Sampler

\$40 Per Person – unlimited soda, iced tea, hot tea and coffee
- INCLUDES tax and gratuity -

** This menu is not subject to any alterations or modifications**

Cash and all major credit cards accepted