

W I N E S B Y T H E G L A S S

W H I T E

Mirassou Central Coast, Chardonnay
Kendall Jackson "Grand Reserve", Chardonnay
Maso Canali
Ferrari-Carano, Sauvignon Blanc
Beringer, White Zinfandel

R E D

Penfolds Rawson Retreat, Merlot
J Lohr Seven Oaks, Cabernet Sauvignon
Rosemount Diamonds, Shiraz
Mirassou Monterey, Pinot Noir
Francis Coppola "Diamond Series", Zinfandel

S O U P

Shrimp and Chicken Gumbo
andouille sausage, okra, rice

Corn and Crab Chowder
yukon gold potato, scallions

S A L A D S

**Baby Greens with Chipotle Pepper
and Honey Vinaigrette**
*zucchini, squash, cucumber, tomatoes, corn,
peppers, scallions, aged white cheddar*

Tomato and Mozzarella Tri-Color Salad
*grape tomatoes, focaccia croutons, artichoke and roasted
peppers tossed with arugula, endive and radicchio in an
aged balsamic vinaigrette*

Classic Caesar Salad
sourdough croutons and pecorino-romano cheese
With Grilled Chicken

A P P E T I Z E R S

Tuna Tempura
*wakame salad, soy-orange & honey
cumin dressing*

Shrimp Cocktail
cocktail sauce, lemon

Chicken and Cheddar Quesadilla
salsa, guacamole, sour cream

Jumbo Lump Crab Cakes
summer slaw, pequillo pepper aioli, cilantro oil

Golden Fried Calamari
lemons, spicy marinara, orange ginger sauce

Beef and Scallion a la Plancha
grilled tomato, sautéed red onions, balsamic

Farmers Market Bruschetta
*local market tomatoes, ciabatta, grilled corn with
red onion and arugula salad*

Pearl Fritts
dusting of black truffle sea salt, house ketchup

L I T E F A R E

BBQ Shredded Pork Sandwich
*potato bun, cheddar cheese, house potato salad and
BBQ sauce*

Grilled Flank Steak
*garlic whipped potato, portobello leek ragout
and garlic baguette*

Grilled Chicken Panini
*red pepper, eggplant, fresh mozzarella
and pesto with arugula salad*

Oyster Point "Fish and Chips"
cod tempura, napa slaw, tartar sauce

Char-Grilled Black Angus Burger
lettuce, tomato, red onion, french fries and pickle

Turkey Club
*applewood smoked bacon, chive mayonnaise, french
fries, tri-color pasta salad*

Sandwich Sampler
*shrimp and crab with dill salad on croissant; onion
brioche with chicken and apple; tuna pita*

Seviche of Shrimp, Scallops, Lobster
*avocado, papaya, jicama and red peppers
with citrus vinaigrette*

S I D E S

french fries, sweet potato fries, house salad, vegetable d'jour, tri-color pasta salad

E N T R E E S

*All entrees served with warm bread, house salad with choice of dressing; blue cheese,
creamy white balsamic, chipotle pepper and honey, sundried tomato basil, and citrus vinaigrette*

Thai Chili and Papaya Glazed Tilapia
sticky rice, steamed sugar snaps and carrots

Grilled Filet Mignon with Sauce Shiraz
scallion potato cake, roasted corn and pepper relish, caramelized cipollini onion

Roasted Organic Chicken Cremini Mushroom Madeira Sauce
whipped potatoes, asparagus spears

Pan Roasted Grouper with Lemon Butter
broccoli rabe and corn, fingerling potatoes, green beans and grape tomatoes

Grilled Lamb T-Bone with Red Wine Sauce
sundried tomato cous cous, grilled zucchini and red peppers

12 oz. Sirloin Steak
whipped potatoes, asparagus spears, merlot demi

Plum and Port Glazed Pork Medallions
wild and basmati rice blend, red onion confit, green beans

Lobster Tail and Crab Cake Duo
chipotle pepper puree, asparagus spears, béarnaise sauce

BBQ Salmon with Mango Jicama Salsa
cornbread, seasonal diced vegetables

THE OYSTER POINT

H O T E L

R O O M S E R V I C E

Room Service Breakfast Menu Available Monday through Friday 6:30 AM until 10:30 AM
Saturday and Sunday 7:00 AM until 10:30 AM

To Order Please Dial Extension 165

C O N T I N E N T A L B R E A K F A S T

Orange, Grapefruit, or Cranberry Juice
with Morning Pastries and Seasonal Fruit
Tea or Coffee

F R U I T S & J U I C E S

Chilled Fruit Juices
Half Grapefruit
Fruit Plate with Yogurt Sauce
Half Cantaloupe
Yogurt

Selection of Cold Cereals

Bakery Basket

assorted mini bagels, muffins and croissants with preserves, butter and cream cheese

Toasted Bagel with Cream Cheese

with Smoked Salmon, Tomatoes and Red Onions

E G G S & S P E C I A L T I E S

Two Eggs Any Style

with choice of Breakfast Meats, Hash Browns and Toast

Poached Eggs

Two Eggs your choice: Benedict, Florentine, Rancheros with Hash Browns

Oyster Point Omelet

Diced Peppers, Ham, Mushrooms, Tomatoes, Onions, and Monterey Jack
with Hash Browns, Toast and Choice of Breakfast Meats

Granola and Yogurt Parfait

Seasonal Berries Compote, Whipped Cream, Wheat Germ

White Chocolate Brioche French Toast

Berry Compote, Whipped Cream

Hot Irish Oatmeal

Bananas, Walnuts and Brown Sugar

A C C O M P A N I M E N T S

Sage Link Sausage
Bacon
Canadian Bacon
Hash Brown Potatoes
Toast

B E V E R A G E S

Pot of Freshly Brewed Coffee
Pot of Tea
Milk
Hot Chocolate
