

O-BAR Lounge Menu - February 2008

ROASTED GARLIC CHEESE BREAD - 5.

Oven Baked with Mozzarella, White Cheddar Cheese and Fresh Herbs

TOMATO-BASIL BRUSCHETTA - 6.

Diced Tomatoes Marinated with Shallots, Garlic Olive Oil and Basil
Served on Toasted Crustini

BBQ PORK SLIDERS - 7.

Three Sliders made with Caramelized Onions, Apple Cider BBQ Sauce,
Served with Apple, Currant and Cabbage Cole Slaw

HOISIN GRILLED CHICKEN SATAYS - 8.

Served in Butter Leaf Lettuce Cups with Shredded Carrot-Red Cabbage Slaw
and Peanut-Soy Dipping Sauce

FOWL STRIPPERS - 10.

Fried Chicken Strips with Two Special Dipping Sauces

MEDITERRANEAN PLATE - 10.

Our own Hummus and Cucumber-Dill Tatziki, Served with Pita Chips,
Warm Pita and Crisp Fresh Veggies (add Grilled Chicken Breast for \$5 more)

SHRIMP MARTINI - 13.

Jumbo Shrimp Served with our own Vodka-Horseradish Cocktail Sauce.

BARRY K*S FISH AND CHIPS - 14.

Beer Battered Yellowtail with Remoulade and Chive Fries

TEMPURA BATTER CALAMARI - Half Order 7. Full Order 14.

Crispy Fried Calamari served with a Sweet-Sour Aioli

AHI TUNA TARTAR NAPOLEONS - 15.

We Layer Crispy Wontons with Fresh Ahi Tuna Tartar, Cucumbers and Creme
Fraiche.

Served with Mixed Greens, Wonton Chips and a Honey-Soy Vinaigrette.

"THE O-BURGER" - 13.

Dry Aged Angus Beef Cheeseburger with Grilled Onions, Bacon
and Chive Fries

THE CONTINENTAL - 12.

An Assortment of Ripe Seasonal Fruits Served with Artisanal Brie Cheese,
Grilled Baguette and Cranberry-Fig Sorbet. A Very Civilized Appetizer or Dessert.

THOMAS* DECADENT *O* COOKIE - 12.

Iron Skillet Baked Chocolate Chip Cookie Topped with Vanilla
Ice Cream, Chocolate and Caramel Sauces