

Starters

Asian Crab Cakes Served with fresh mango salsa, avocado cream, red curry aioli and watercress.		7.25
Pita Tasting Plate Fresh made hummus and olive artichoke heart tapenade, served with grilled pita bread and a cucumber tomato salad.		8.45
Seared Ahi Medallions Served with asian slaw, mandarin oranges, and soy sauce aioli.		10.50
Cheese and Fruit Gallery Cheese samplings from around the world, fresh honeycomb, berries, seasonal fruit, and assorted crackers		9.25
Oasis Quesadilla Grilled flour tortilla, pepper jack cheese, caramelized onions, and poblano peppers served with salsa fresca, guacamole, and sour cream.		7.95
Oasis Mixed Greens Baby greens and butter lettuce tossed in our special house vinaigrette with toasted spiced walnuts, an apple swirl, and a boursin cheese crisp.		5.75
Classic Caesar Romaine leaves tossed in our creamy Caesar dressing with shaved asiago cheese and a sourdough crisp.		5.75
Roasted Tomato Fennel Soup	bowl	6.25
Daily Soup Special	cup	4.45

Salads

Roasted Beet Tower Topped with arugula, goat cheese, apple and pear chutney with orange vinaigrette.		10.95
The Mediterranean Grilled Yukon Gold potatoes, roasted red onions, kalamata olives, tomatoes, feta cheese, and hummus, served over field greens in a roasted garlic vinaigrette.		12.75
<i>Add grilled salmon, tuna, or herb roasted chicken breast</i>		4.25
Baby Spinach and Mache Salad Tossed in a cranberry vinaigrette, topped with gorgonzola cheese, dried cranberries, and candied pine nuts.		11.25
Imperial Salad Asian greens and frisee lettuce tossed in a ginger sesame vinaigrette with seasoned crab cakes and red curry aioli.		12.50

Entrees

Ravioli Florentine Stuffed with spinach, leeks, chevre, and ricotta cheese, served with pomodoro sauce.		15.25
Spicy Peanut Udon Stir Fry Wok seared vegetables and udon noodles in a spicy peanut sauce, crowned with chile-spiced peanuts and a choice of tofu or tempeh.	<i>Add Shrimp</i>	15.50 3.00
Rosemary Garlic Roasted Chicken Slow roasted, organic free-range chicken breast served over a wild mushroom filled tart with seasoned mashed potatoes, topped with watercress cashew sauce.		16.75
Orange Chipotle Glazed Salmon Grilled and served over rice with braised beets and chive oil.		17.00
Seared Ahi Tuna Steak Lightly blackened tuna, charred orange sauce, and Creole vegetables with Louisiana cornbread.		17.95
Oasis Vegetable Lasagna Baked pasta layered with roasted vegetables, tomato béchamel sauce, ricotta, asiago, and cheddar cheeses. Dressed with bell pepper puree duet. (please allow 20 mins. for this item)		15.75
Beef Tenderloin Medallion Over mashed potatoes, grilled tomato, and roasted red onion with tomato saffron sauce, wild mushrooms and slow roasted tomato.		19.95
Fajita Plate Chicken, shrimp, or steak sautéed in mole Americana sauce with bell peppers and onions served with Spanish rice, guacamole, and sour cream.		15.75
Roasted Soy Marinated Halibut Fillet Over softened gorgonzola polenta with grilled zucchini and bell pepper puree.		18.50
Mahi Mahi Pan-seared over sweet potato puree with ginger sesame vinaigrette and mango sauce.		17.95
Lobster Linguine Tossed with linguine, tomatoes, basil and sweet butter, garnished with a bundle of asparagus spears.		19.95

Customer Advisory: Thoroughly cooking foods of animal origin such as beef, fish, eggs, lamb, pork, poultry or shellfish reduces the risk of food borne illness

18% Gratuity will be added to parties of 6 or more