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***APPETIZERS***

**Pot Stickers**

Crispy fried pot stickers tossed in a Thai sweet chili sauce, finished off with scallion and a lime wedge. $10

**Jumbo Chicken Wings**

Half order of 6- $7 Full order 12- $13

(BBQ, Sweet Thai chili, Carolina BBQ, Garlic Parmesan, or Hot/Mild/Medium Sauce) served with celery sticks choice of sauce.

**Chicken Tenders**

Lightly battered chicken breast tenders served with fry’s and a choice of sauce $12

**Mozzarella Sticks**

6 Battered mozzarella sticks served with marinara $9

**The Sampler Platter**

A combination of Mozzarella sticks, fried zucchini sticks, deep fried cauliflower, and chicken tenders served with (marinara, ranch, honey mustard). $12

**Shrimp Cocktail**

Fresh jumbo shrimp served with lemon and our house made cocktail sauce. $14

**Calamari**

Lightly breaded and fried calamari ,cherry peppers served with Sweet chili and remoulade sauce, $14

**Tuna Wontons**

Lightly fried wonton chips that topped off with sesame seed encrusted tuna slices a refreshing seaweed wakame salad drizzled with our house made teriyaki sauce. $14

***SALADS***

**The Wedge**

The classic combination of Iceberg lettuce, tomatoes, bacon, red onion, crumbly bleu cheese that’s drizzled with our creamy bleu cheese dressing. $10

**Grilled Caesar**

Lightly charred romaine lettuce that’s paired with croutons, bacon, shredded parmesan cheese, sliced red onion, and a grilled lemon tossed in our house Caesar for a refreshing salad. $10

\*\*Add on\*\* grilled chicken-$6 grilled shrimp-$8

**Spring/House Salad**

The traditional mixture of spring lettuce greens, that are combined with carrots, grape tomatoes, sliced red onion, cucumber, served with your choice of dressing. $8

**Caprese Salad**

A fresh mixture of Arugula, spring mix lettuce, fresh mozzarella, tri colored grape tomatoes, fresh basil, drizzled with balsamic glaze. $10

***FROM THE GRILL***

***(Served w/pickle, choice of French fries or onion rings)***

**Owasco Philly Cheesesteak**

Thinly sliced ribeye beef, caramelized onions and peppers, and melted provolone cheese on a lightly toasted bun that soaks up every last bit of flavor. $14

**Turkey Club**

Oven roasted turkey breast combined with Texas toast with lettuce, tomato, bacon and mayo $12

**Grilled Chicken Deluxe**

Grilled Chicken Breast, bacon, lettuce tomato, topped off with mayo on a hard roll$12

**Sausage**

Grilled sausage served with Peppers, onions, on a toasted roll $12

**The Classic Burger**

1/4lb all beef Burger with lettuce, tomato, on hard roll with fries $9

**The Owasco Burger**

Freshly made 8oz Angus beef burger that’s paired with Brioche bun, lettuce, tomato, red onion, and your choice of cheese$12

**Salmon BLT**

Lightly seasoned grilled salmon paired with a cool and tangy caper dill aioli that’s smeared on a toasted bun topped off with tomato lettuce and bacon to making a refreshing sandwich $14

**Blackened grouper sandwich**

This Grilled Grouper Sandwich is a culinary masterpiece. With Cajun spice and tangy coleslaw its “perfection on a bun.” With the toasted bun, crunchy lettuce creamy remoulade sauce all combine to reinvent the “fish sandwich” $14

**Veggie Black Bean Burger**

Lettuce, tomato, toasted brioche bun$10

***ENTREES***

**(Served w/veg du jour and choice of mashed potatoes or rice pilaf)**

**Haddock**

Baked, butter crumb topping, lemon, white wine $23

**Salmon**

Baked, butter, white wine, everglades seasoning, over a bed of sautéed spinach and shallots w/lemon $24

**Blackened grouper**

Grilled grouper that spiced with a house blend of Cajun seasoning that’s topped with a Cajun slaw and a house made remoulade severed over a bed of rice with chef vegetable $16

**NY Strip Steak**

12 oz. strip steak paired with Garlic herb compound butter, French fried onions, bourbon glaze drizzle $26

**Filet Mignon**

Shallot red wine demi, crumbly bleu, bacon, mushrooms $35

**Chicken Parmigiana**

W/angel hair, marinara, parmesan, mozzarella $23

**\*Pasta of the Day**

(Ask server) $20