



## ***Appetizers***

**Black Bean & Roasted Poblano Soup**  
Pickled Red Onion, Queso Fresco Cheese,  
Lime Crema, Cilantro

**Baby Gem Lettuce Salad**  
Shaved Radish, Red Onions, Sugar Snap Peas,  
Feta Cheese, Sourdough Croutons,  
Creamy Walnut Dressing

**New Zealand Angus Beef Bites**  
Horseradish Aioli, Garlic Butter, Parker House Roll

**OHS Burrata**  
Cavaillon Melon, Prosciutto, Thai Basil,  
Meyer Lemon Vinaigrette, Toasted Mini Brioche

**Crispy Fried Sunchokes**  
Spring Pea Gremolata, Pea Shoots,  
Shaved Pecorino Cheese, Lemon Anchovy Vinaigrette

**Crispy Tempura Fried Squash Blossoms**  
Meyer Lemon Ricotta Cheese, Thai Basil, Pecorino

**Turkish Spiced Beef Dumplings**  
Cilantro, Lime Yogurt, Tomato-Saffron Sauce

**Slow Braised Spanish Octopus**  
Creamy Beluga Lentils, Asparagus, Red Onions,  
Herb Salad, Squid Ink Aioli

## **Sides**

**Parker House Roll | 2.5**  
Butter, Maldon Salt

**Crispy Polenta | 8**  
Black Pepper, Parmesan Cheese

**Creamed Spinach | 9**

**Crispy Fried Romanesco Cauliflower | 12**  
Pecorino Cheese, Roasted Garlic Aioli, Lemon

## ***Entrees***

**OHS Mussel Pot**  
Chorizo, Saffron, Garlic Cream,  
Sundried Tomato & Roasted Garlic Olive Oil Bread

**Catch of the Day**  
Pan Seared Monkfish, Ginger Scented Basmati Rice,  
Baby Bok Choy, Thai Coconut Curry Sauce

**Slow Braised Short Ribs**  
Pave Potatoes, Sauteed Bok Choy,  
Shiitake Mushroom Confit

**Pan Seared Bronzino**  
Crispy Polenta, Basil, Sauce Vierge,  
Toasted Pine Nut Crumble

**Lemon Risotto**  
Pan Seared Shrimp, Asparagus, Spinach

**Pan Seared 14 oz. Pork Chop**  
Yukon Gold Potato Purée, Sunny Side Up Egg,  
Tomatillo & Shishito Pepper Salsa, Queso Fresco

**8 oz Wagyu Burger**  
Crispy Prosciutto, Fontina Cheese,  
Caramelized Onions, Black Truffle Aioli,  
Toasted Brioche, Hand Cut Fries

**Executive Chef: Kara Decker**  
**Est. 2013**