

## Starters

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

## Salads

<b>Roasted Beet Tower</b> Topped with arugula, goat cheese, apple and pear chutney with orange vinaigrette.		10.95
<b>The Mediterranean</b> 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
<b>Baby Spinach and Mache Salad</b> Tossed in a cranberry vinaigrette, topped with gorgonzola cheese, dried cranberries, and candied pine nuts.		11.25
<b>Imperial Salad</b> Asian greens and frisee lettuce tossed in a ginger sesame vinaigrette with seasoned crab cakes and red curry aioli.		12.50

## Entrees

<b>Ravioli Florentine</b> Stuffed with spinach, leeks, chevre, and ricotta cheese, served with pomodoro sauce.		15.25
<b>Spicy Peanut Udon Stir Fry</b> 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
<b>Rosemary Garlic Roasted Chicken</b> 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
<b>Orange Chipotle Glazed Salmon</b> Grilled and served over rice with braised beets and chive oil.		17.00
<b>Seared Ahi Tuna Steak</b> Lightly blackened tuna, charred orange sauce, and Creole vegetables with Louisiana cornbread.		17.95
<b>Oasis Vegetable Lasagna</b> 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
<b>Beef Tenderloin Medallion</b> Over mashed potatoes, grilled tomato, and roasted red onion with tomato saffron sauce, wild mushrooms and slow roasted tomato.		19.95
<b>Fajita Plate</b> Chicken, shrimp, or steak sautéed in mole Americana sauce with bell peppers and onions served with Spanish rice, guacamole, and sour cream.		15.75
<b>Roasted Soy Marinated Halibut Fillet</b> Over softened gorgonzola polenta with grilled zucchini and bell pepper puree.		18.50
<b>Mahi Mahi</b> Pan-seared over sweet potato puree with ginger sesame vinaigrette and mango sauce.		17.95
<b>Lobster Linguine</b> 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**

## Rise and Shine (Served until 2:30)

<b>Kid's Breakfast</b> – French toast, German pancake, or waffle	\$5.95
<b>Oasis Breakfast</b> - Two eggs, breakfast potatoes, applewood smoked bacon, and toast.	\$7.75
<b>Cranberry/Walnut &amp; Sour Dough French Toast</b> - Batter-dipped cranberry-walnut and sourdough breads served with maple syrup and fresh fruit garnish.	\$8.25
<b>Oasis Scramble</b> - Fresh baked croissant served with two fresh eggs, scrambled with tomatoes, mushrooms, herbs, and cream cheese. <i>Available with tofu and veggies. (cv)</i>	\$7.85
<b>Vegetable/Potato Hash &amp; Eggs</b> – Red bliss potatoes, red onions, squash, mushrooms, and bell peppers with hickory-smoked tomato sauce and two scrambled eggs. (cv)	\$8.20
<b>Belgian Multigrain Waffle</b> - Served with peaches and fresh whipped cream.	\$7.75
<b>German Buttermilk Pancake</b> - Giant, light pancake baked golden brown and topped with blueberries. (Allow 20 minutes preparation for this item)	\$7.75
<b>Eggs Benedict Florentine</b> - Two poached eggs on an English muffin with sliced tomato & steamed spinach, topped with our fresh house made Hollandaise sauce. <i>Add smoked salmon \$2.00 Add Crab Cakes \$3.50</i>	\$9.75
<b>Breakfast Burrito</b> - Scrambled eggs, black beans, mushrooms, peppers, and Spanish rice wrapped in a tortilla topped with red chile sauce and melted cheddar cheese served with sour cream and guacamole. (cv) <i>Add Salmon Chorizo \$2.00</i>	\$8.95
<b>Frittata of the Day</b> - Our daily special open-faced Omelet with fresh made house salsa.	\$8.95
<b>Huevos Rancheros</b> - Scrambled eggs, sautéed onions, zucchini, peppers, tomatoes, mushrooms, Spanish rice, and refried black beans topped with salsa verde, sour cream, guacamole, and melted jack cheese, served with flour tortillas. (cv)	\$8.95
<b>Breakfast Sandwich</b> - Scrambled eggs, applewood smoked bacon, melted cheddar cheese, sliced onion, avocado, and tomato, served on a croissant with breakfast potatoes.	\$8.95

## Fresh From The Garden

<b>Oasis Fresh Mixed Greens</b> – Baby greens and butter lettuce in our house vinaigrette with spiced walnuts, apple swirl, and a Boursin cheese crisp. (cv) <i>Add grilled salmon, tuna or chicken. \$4.25</i>	\$8.25
<b>Classic Caesar Salad</b> – Full Romaine leaves tossed in our creamy Caesar dressing with shaved Asiago cheese and a sour dough crisp. <i>Add grilled salmon, tuna or chicken. \$4.25</i>	\$8.25
<b>Fresh Roasted Beet Tower</b> - Roasted red and yellow beets, with arugula, goat cheese and a green apple and pear chutney, drizzled with orange citrus vinaigrette.	\$10.25
<b>The Mediterranean</b> - Grilled Yukon gold potatoes, roasted red onions, kalamata olives, tomatoes, feta cheese, and hummus over field greens tossed in a roasted garlic vinaigrette. <i>Add grilled salmon, tuna or chicken. \$4.25</i>	\$12.25
<b>Imperial Salad</b> - Asian greens, and frisee tossed in a ginger-sesame vinaigrette with seasoned crab cakes and red curry aioli.	\$12.50
<b>Baby Spinach &amp; Mache Salad</b> – Baby spinach and micro greens tossed in a cranberry vinaigrette topped with gorgonzola cheese, dried cranberries and candied pine nuts. (cv)	\$10.50
<b>Roasted Tomato Fennel Soup</b>	<b>bowl</b> \$5.75 <b>cup</b> \$3.75
<b>Daily Soup Special</b>	<b>bowl</b> \$5.75 <b>cup</b> \$3.75

## Let's Do Lunch

<b>Oasis Gyro-</b> Choice of seasoned chicken or tempeh, sautéed with onions and tomato wrapped in a grilled pita bread and served with tzatziki sauce	\$8.95
<b>Grilled Albacore Tuna Steak-</b> Fresh fillet, grilled medium rare with miso aioli, watercress, and grilled shitake mushrooms on a whole wheat Kaiser bun served with Asian slaw salad.	\$10.25
<b>Chicken Fillet Sandwich-</b> Roasted fillet of chicken on housemade foccacia bread with Chipotle aioli, red onion, tomato, and provolone cheese. Served with house salad.	\$9.75
<b>Atlantic Salmon Sandwich-</b> Chef's salmon cake with spinach leaves, red onions, tomatoes, and horseradish aioli served on a whole wheat Kaiser bun with Asian slaw salad.	\$9.75
<b>Grilled Cheese Sandwich &amp; Soup-</b> A combo of white Vermont and orange cheddar cheese served with our roasted tomato & fennel soup.	\$8.95
<b>Mushroom Reuben-</b> Fresh roasted Portobello mushrooms, melted Swiss cheese, sauerkraut, and thousand island dressing served on toasted marble rye bread with house salad. (cv)	\$8.95
<b>Vegetable Grain Burger-</b> House-made burger with Swiss cheese, lettuce, tomato, sprouts, and grain mustard, served on a toasted Kaiser bun with house salad.	\$8.75
<b>Grilled Vegetable Sandwich-</b> Housemade foccacia bread with grilled vegetables, provolone cheese, and basil aioli, served with house salad.	\$8.85
<b>Curry Vegetable Wrap-</b> Indian spiced sautéed vegetables, baked tofu, and spinach leaves, wrapped in a toasted pita with a cilantro-mint-cashew chutney. (v)	\$8.75
<b>Grilled Brie Sandwich-</b> French brie cheese on grilled cranberry walnut bread served with a jicama-cucumber salad tossed in a citrus vinaigrette.	\$9.50
<b>Vegan Tasting Plate-</b> Hummus and olive artichoke tapenade served with grilled pita bread and cucumber-tomato salad. (v)	\$8.45
<b>Smoked Salmon Crostinis-</b> French baguette crisps topped with herbed Boursin cheese, smoked Norwegian salmon, red onion, caper, and tomato confetti.	\$9.95
<b>Tomato &amp; Garlic Angel Hair Pasta-</b> Tossed with diced tomato, basil, garlic and shallots with a balsamic vinegar reduction (cv) <b>Add grilled salmon, tuna, or chicken. \$4.25</b>	\$10.95
<b>Kid's Lunch-</b> Grilled Cheese Sandwich, Quesadilla, Kids Pasta	\$4.75

## On The Side (Served until 2:30)

One Egg	\$1.25	Oatmeal (available until 11:00)	\$5.75
English Muffin or Toast	\$1.60	Housemade Granola	\$5.95
Breakfast Potatoes	\$3.25	<b>with fresh fruit and yogurt</b>	\$7.95
Potato-Vegetable Hash	\$3.95	Fresh Fruit Salad	\$5.75
Applewood Smoked Bacon	\$3.95	Side of Salmon Chorizo	\$3.50

Remember Oasis Café for catering your big or small event.....

And No.... the coffee roaster is not just for show. We roast all of our coffee beans in house. Take a pound of extremely fresh roasted coffee home with you...

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

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

SAMPLE MENU - Menu and Pricing Subject to Change

## OASIS DESSERT MENU

### **VANILLA BEAN CREME BRULEE**

TOPPED WITH A CHOCOLATE ESPRESSO BISCOTTI  
\$6.00

### **ORANGE ZEST CHEESECAKE**

WITH DARK CHOCOLATE CREME ANGLAISE  
\$6.00

### **UPSIDE DOWN PEACH COBBLER**

WITH BLUEBERRY WHIPPED CREAM AND A CARAMEL ORANGE SAUCE  
\$6.00

### **DECADENT VEGAN CHOCOLATE CAKE**

DRIZZLED WITH FRESH RASPBERRY SAUCE  
\$6.00

### **COCONUT PANNA COTTA**

COCONUT MILK CUSTARD WITH PASSIONFRUIT GELLE  
\$6.00

### **TRES LECHES CAKE**

TRADITIONAL MEXICAN WHITE CAKE WITH STRAWBERRIES  
\$6.50

### **SAMPLER PLATE**

VANILLA BEAN CREME BRULEE  
VEGAN CHOCOLATE CAKE  
ORANGE ZEST CHEESECAKE  
\$8.75

## **DESSERT WINE**

**PACIFIC RIM, VIN de GLACIERE, RIESLING  
DOW'S FINE TAWNY PORTO**