



THE WORDEN

at Oasis Golf Club

Starters

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| Garlic Parmesan Fries | 10 |
| Fries, double fried & tossed in garlic Parmesan | |
| Buffalo Shrimp | 6 for 12 or 12 for 19 |
| Large shrimp lightly breaded, tossed in house garlic buffalo sauce & choice of ranch or blue cheese | |
| Jumbo Wings | 6 for 11 or 12 for 18 |
| Lightly breaded or naked, tossed in choice of buffalo garlic, garlic Parmesan or teriyaki & choice of ranch or blue cheese | |
| * Tuna Tataki | 15 |
| Pepper crusted Ahi, flash pan seared, sliced thin, served rare with our citrus soy & wasabi | |
| Bang Bang Shrimp | 14 |
| Large shrimp breaded with house tempura panko mix, flash fried & tossed in creamy siracha chili sauce | |
| Calamari | 13 |
| Finest choice selected calamari with Italian breading, fried & served with side of marinara | |
| Fried Mozzarella | 9 |
| Fried Mozzarella served with a side of marinara | |
| Southwest Chicken Egg Rolls | 11 |
| Marinated chicken, black bean & corn egg rolls served with a side of tangy cilantro ranch sauce | |
| * Poke Tuna Nachos | 15 |
| Flash pan seared ahi tuna cubed, served poke style over chips, with a citrus and creamy siracha chili sauce | |
| Golden Fried Pickles | 8 |
| Fried pickles served with a side of ranch | |

Salads & Soups

Choice of Dressing • Ranch, Blue Cheese, Thousand Island, French, Balsamic Italian, Vinegar & Oil

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| House Salad | Side . . 5 or Entrée . . . 8 |
| Mixed greens, tomato, cucumber & croutons with choice of dressing | |
| Wedge Salad | 12 |
| Wedge of iceberg, topped with tomato, red onion, bacon, blue cheese dressing | |
| * Caesar Salad | Side . . 6 or Entrée . . 9 |
| Romaine lettuce tossed with house Caesar, Parmesan & croutons • Add Chicken . . 7 • Shrimp . . 8 • Salmon . . 9 Entrée Only | |
| Caprese Salad | 12 |
| Fresh Mozzarella, sliced tomato & basil with a drizzle of house balsamic | |
| French Onion Soup | 9 |
| Topped with toasted crostini & melted aged Swiss cheese | |
| Chicken Corn Chowder | Cup . . 7 Bowl . . 10 |

Dessert

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| New York Cheesecake | 7 |
| Classic New York cheesecake with golden crust | |
| Turtle Cheesecake | 9 |
| Turtle style New York cheesecake, fudge layered & caramel topped | |
| The Carrot | 8 |
| Double layered home style carrot cake with sour cream frosting | |

* Consuming raw or under cooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



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Dinner Entrées

Dinner served with side house or side Caesar salad, seasonal vegetable and a choice of Baked or Garlic Mashed potato
Pasta dishes served with side house or side Caesar salad & garlic bread. Substitute pasta for fresh zoodles.

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| * Filet Mignon 8 oz | 39 |
| Hand cut filet fire grilled & topped with browned butter | |
| * Filet Marsala | 41 |
| Two 4 oz hand cut filet medallions fire grilled & topped with a button mushroom marsala sauce | |
| * NY Strip | 32 |
| Hand cut 12 oz New York strip lightly seasoned fire grilled & topped with browned butter | |
| * Lamb | 39 |
| New Zealand marinated lamb chops grilled to your liking & served with Rosemary apple mint jelly | |
| Crab Cakes | 33 |
| Jumbo lump crab cakes made Maryland style browned in butter & served with crab cream sauce | |
| Linguine & White Clams | 28 |
| Baby clams sautéed in a white wine lemon butter sauce over linguine | |
| Honey Chipotle Salmon | 29 |
| Wild caught salmon char grilled with a honey glaze | |
| * Ahi Tuna | 28 |
| Sushi grade Ahi tuna steak crusted in black pepper & flashed seared to rare, topped with a soy glaze | |
| Pan Seared Halibut | 35 |
| Halibut filet seared in brown butter & topped with our crab cream sauce • Add a Maryland Crab Cake . . 8 | |
| Chicken Piccata | 28 |
| Classic piccata with lightly dusted chicken breast sautéed in a lemon caper white wine sauce & served with a side of linguine pasta | |
| Chicken Marsala | 28 |
| Classic Marsala with lightly dusted chicken breast sautéed in a Marsala mushroom sauce & served with a side of linguine pasta | |
| Shrimp Rosé | 31 |
| Large garlic sautéed shrimp tossed in a rosé cream sauce with capers, artichokes, asparagus, over penne pasta | |
| Cajun Shrimp Alfredo | 32 |
| Large shrimp dusted in house Cajun seasoning, sautéed with tomatoes & green onions, tossed in our Alfredo & served over linguine pasta | |
| Seared Sea Scallops | 39 |
| Jumbo Sea Scallops seared to a golden brown, topped with our garlic lemon butter | |
| New Zealand Blue Mussels | 31 |
| Blue Mussels tossed in your choice of house made marinara or white wine sauce & served over linguine pasta | |
| Penne Ala Vodka | 26 |
| House made Parmesan Vodka sauce, tossed with penne pasta • Add Chicken . . 7 • Shrimp . . 8 • Salmon . . 9 | |

À la carte Sides

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| Creamed Spinach | 6 | Garlic Mashed Potato | 3 |
| Homemade creamed spinach with provolone, parmesan, garlic & onion | | Roasted red potatoes mashed in a garlic herb butter | |
| Button Mushrooms | 5 | Cheese Potatoes | 6 |
| Fresh button mushrooms sautéed in a garlic jus | | Our signature shredded potatoes | |
| Baked Potato | 4 | Seasonal Vegetables | 3 |
| Served with butter & sour cream • Loaded add . . 2 | | Mix of seasonal vegetables | |

Split-plate charge on any entrée . . 5

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