

Dinner Menu

your local seafood &  steakhouse since 1946

APPETIZERS

HOUSE FAVORITE ZUCCHINI FINGERS

in light, flaky beer and buttermilk batter.
An Omar's tradition 7.95

BIG O'S

a basket of our famous onion rings. Sweet yellow onions hand cut and cooked crispy in pure canola oil 7.95

ESCARGOT IN MUSHROOM CAPS

baked in a savory garlic herb butter, sourdough toast points 9.95

CALAMARI TEMPURA

tender fillets in an egg and beer batter, with Omar's tartar sauce 8.95

SHRIMP & GRITS

house smoked white corn grits topped with shrimp sauteed with bacon, corn, garlic, tomatoes, and green onion 13.95

FRESH MANILA STEAMER CLAMS

3/4 pound of fresh Manila clams steamed with white wine, clam juice, garlic, fresh herbs, tomato and a splash of cream 13.95

ROMESCO BLACK MUSSELS

3/4 pound of fresh black mussels baked with smoked chorizo, fennel, and tomato in a spicy Romesco sauce 12.95

A LA CARTE

SIRLOIN STEAK SANDWICH

served open face on sourdough with salad and garlic fries, 7 oz. 17.95
upgrade to a dinner salad tray for an additional 3.00

O's MAC N' CHEESE

farfalle pasta baked in a rich 3 cheese sauce topped with bread crumbs 6.95

SOUP OF THE DAY

prepared in house from slowly simmered stocks cup 4.50 bowl 5.00
For our famous chowders add .50

BOTTOMLESS SALAD TRAY

leafy greens, fresh vegetables, whole grain bread, butter, and cup of soup 11.95/person (add .50 with chowder) low-calorie Italian dressing available

GREEN SALAD

with crisp fresh vegetables and croutons 6.95

BAKED KLAMATH POTATO

butter, sour cream and chives 3.50
with Oregon cheddar .50 bacon .95

GARLIC FRIES 3.95 OR STEAK FRIES 3.95

GARLIC WHIPPED POTATOES 3.50

TRUFFLE FINGERLINGS 6.95

ENTREES

Are served with Omar's original Frank Philipp's ceramic Salad Tray brought to your table, housemade salad dressings, locally baked warm grain bread, fresh vegetables and choice of baked potato, garlic whipped potatoes, or rice. All our soups, sauces, dressings and condiments are made In House – we use canola oil, no MSG, preservatives or trans fats. Non-fat dressing available.

A LA CARTE – For a lighter meal delete the Salad Tray and **DEDUCT \$2.00 FROM THE MENU PRICE**

STEAKS

Our steaks are hand cut and charbroiled U.S. Choice Midwestern corn-fed beef (never frozen), custom aged an extra 4-6 weeks for full flavor and tenderness.

HOUSE FAVORITE

NEW YORK STRIP

full flavored and well marbled. *The choice of many steak lovers!* 10 oz. 27.95

TOP SIRLOIN

juicy, rich beef flavor with herb butter, 10 oz. 23.95

PETITE TOP SIRLOIN

for the less ambitious appetite, 7 oz. 20.95

FILET MIGNON

a thick and very tender cut with port demi-glace 7 1/2 oz. 31.95

OMAR'S 1 LB. RIBEYE 32.95

BEEF PORTERHOUSE 20 oz. 35.95

STEAK SIDES

a la Cart 2.00

Truffle Bacon Butter

Bleu Cheese Compound

O's Steak Sauce

Sauteed Mushrooms & Onions

Smoked Caramelized Onions

Demi-Glace

Prices subject to change.

- All Major Credit Cards
- Visit our website
www.omarsrestaurant.com

- Omar's Gift Certificates are in good taste for any occasion
- **ATM** on premises



Play an exciting array of Oregon Lottery Games in our lounge



Double Diamond AAA approved

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SEAFOOD

Our fresh seafood is carefully selected from among at least 5 weekly deliveries direct from Oregon and worldwide fishing docks.

HOUSE FAVORITE TUSCAN SEAFOOD FETTUCCINE

succulent lobster, fresh Manila clams, black mussels, sweet scallops, head on shrimp, roasted portabella mushrooms, tomatoes, green onion and fettuccine tossed together in a savory tomato clam sauce 26.95

AUSTRALIAN ROCK LOBSTER TAIL

a 7 oz. premium cold water tail steamed and served with drawn butter 47.95

ALASKAN RED KING CRAB

Our finest steamed legs and claws with drawn butter 1 lb. 44.95, 3/4 lb. 39.95

FRESH PACIFIC OYSTERS

rolled in cracker meal and pan fried, served with tartar sauce (lg) 22.95, (med) 20.95, (sm) 18.95

SHRIMP TEMPURA

butterflied shrimp, mushrooms, zucchini, and pineapple in crispy egg batter with hot mustard & teriyaki sauce (8) 20.95, (6) 18.95, (4) 16.95

OYSTERS AND SHRIMP

Can't pick a favorite? Have both 21.95

CALAMARI PICATTA

tenderized fillets sautéed in egg and parmesan, served with a caper lemon butter sauce 21.95

PAN ROASTED SNAPPER ROMESCO

fresh snapper fillet, pan roasted with Romesco sauce, served with smoked barley risotto and a sautee of fresh seasonal vegetables 19.95

SPECIALTIES

HOUSE FAVORITE SMOKED JERKED CHICKEN

boneless thigh broiled with a spicy Jerk marinade, served atop creamy angel hair pasta with sun-dried tomatoes, bell peppers and Jamaican spices 19.95

TUSCAN FISHERMAN'S STEW

calamari, shrimp, mussels, clams, assorted wild fish, potatoes, sun-dried tomatoes, greek olives, artichoke hearts. tomato-lobster broth 21.95

ALDER SMOKED PORK PORTERHOUSE

a 14 oz. steak, alder smoked then grilled. Served with roasted garlic whipped Yukon Gold potatoes, fresh seasonal sautéed vegetables and topped with caramelized apples 25.95

CHIPOTLE CRANBERRY ROASTED CHICKEN

chicken breast brushed with garlic, fresh herbs and olive oil, then roasted with a chipotle cranberry glaze. Served with roasted fingerling potatoes, apples and fresh seasonal vegetables 20.95

SMOKED PORTABELLA MUSHROOMS

Portabella mushroom smoked with mesquite, served with house smoked white corn grits, honey thyme carrot puree, and a tian of roasted vegetables 20.95

CHICKEN FRIED STEAK

a tenderized beefsteak, double dipped Texas style in flour, egg and cream, country gravy 16.95

TOAD IN THE HOLE

an old favorite, available on request 16.95

COMBINATIONS

Served with a Petite Top Sirloin. To substitute a larger Top Sirloin add 4.00, New York 8.00, Filet or Ribeye 12.00

STEAK AND OYSTERS

fresh pan fried Pacific oysters and our own tartar sauce 25.95

STEAK AND SHRIMP TEMPURA

prawns and cocktail sauce 24.95

STEAK AND RED KING CRAB

3/4 lb. steamed Alaskan crab and drawn butter 43.95

STEAK AND AUSTRALIAN LOBSTER

a steamed premium cold water 7 oz. tail with drawn butter 52.95

DESSERT

HOUSE FAVORITE COUPE DENMARK

our own warm Belgian bittersweet chocolate sauce, French vanilla ice cream, toasted almonds, whipped cream and a French rolled wafer 5.95