



STEAKS*

Our steaks are fresh, house cut U.S. Choice beef, aged an extra 4-6 weeks and charbroiled to perfection for full flavor and tenderness.

**HOUSE
FAVORITE**

NEW YORK STRIP –full flavored and well marbled, grilled to your liking, served with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. The choice of many steak lovers! 10oz. 33.00

FILET MIGNON

a thick and very tender cut with port demi-glace, served with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. 7.5oz. 39.00

FLAT IRON STEAK

a well marbled, thick and very tender cut comes with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes. 8oz. 33.00

**OMAR'S
FAMOUS**

TOMAHAWK STEAK

1.5 lb Bone-in Rib-Eye Steak grilled to your liking, served with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes 70.00
(medium well or well done of this cut will take a minimum of 1 hour to be ready to serve)

STEAK SIDES - 2.50

Truffle Bacon Butter • Bleu Cheese Compound • Sautéed Mushrooms & Onions
Smoked Caramelized Onions • Demi-Glace

add Lobster or 1lb King Crab at MARKET COST • add Fried Shrimp 2.00 ea • add Fried Oysters 2.50

SEAFOOD SPECIALTIES

We select top quality seafood from Northwest suppliers to provide a fresh selection throughout the week.

FISH & CHIPS

Fresh Oregon snapper in Omar's beer batter, served with steak fries 13.00

SHRIMP TEMPURA

Shrimp, mushrooms, zucchini, in a crispy egg batter served with teriyaki and cocktail sauce, with fresh sautéed seasonal vegetables. Choice of baked potato or garlic whipped potatoes

(8) 26.00, (6) 24.00, (4) 22.00

FRESH PACIFIC OYSTERS

Rolled in cracker meal and fried, served with tartar sauce, fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes

(lg) 28.00, (med) 26.00, (sm) 24.00

**HOUSE
FAVORITE**

SEAFOOD ALFREDO

Fresh Manila clams, sweet scallops, shrimp, assorted wild fish roasted mushrooms, tomatoes, green onions and fettuccine tossed together in a savory garlic cream sauce 30.00

SEAFOOD PLATTER

Golden fried shrimp, fresh Oregon snapper, calamari, cracker meal fried oysters, house poached shrimp, crispy french fries and house made cole slaw. Served with tartar sauce & spicy cocktail sauce 33.00

SNAPPER PARMESAN

Topped with lemon-caper butter, fresh sautéed vegetables and choice of baked potato or garlic whipped potatoes 19.00

OYSTERS & SHRIMP

Can't pick a favorite? Have both...3 shrimp tempura and 3 fresh pacific oysters, served with teriyaki, cocktail and tartar sauce with fresh sautéed seasonal vegetables and choice of baked potato or garlic whipped potatoes 25.00

FAVORITES & CLASSICS

**HOUSE
FAVORITE**

SMOKED JERKED CHICKEN boneless thigh smoked with a spicy jerk rub, served atop creamy fettuccini with sun-dried tomatoes, bell fresh sautéed vegetables peppers and Jamaican spices 28.00

CHICKEN CORDON BLEU boneless, skinless chicken breast, thinly pounded, rolled with a layer of swiss cheese and Black Forest Ham, breaded with panko and fried to a golden brown, served over a creamy Dijon mustard sauce with garlic whipped potatoes & fresh sautéed vegetables 30.00

CHICKEN FRIED STEAK a tenderized beefsteak, double dipped Texas style in flour, egg and cream, topped with country gravy and garlic whipped potatoes served with fresh sautéed vegetables 26.00

TOAD IN THE HOLE* a true Omar's classic, available on request. A 1/2lb ground beef patty atop a baked potato, topped with country gravy and fresh sautéed vegetables 26.00

DESSERTS

**OMAR'S
FAMOUS**

COUPE DENMARK

our own warm Belgian bittersweet chocolate sauce, French vanilla ice cream, toasted almonds, whipped cream and a French rolled wafer 10.00

FRENCH VANILLA ICE CREAM 4.00

BAKER'S CHOICE SELECTION

ask your server for today's selections

【 Omar's Charges an 18% Gratuity for Groups of 6 or More 】

◆ Due to Fluctuating Market Costs, Prices are Subject to Change Without Notice

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.