

The Owl's Nest Spring Seasonal Menu

April 1, 2024 to June 30, 2024

• Starters •

Crab Stuffed Portabella Mushroom (GF)- \$15.00

Portabella Mushroom stuffed with crab meat, Pepper Jack Cheese with a Dill, Lemon and Pepper Aioli

Pork Tenderloin Quesadilla - \$10.50

Flour Tortilla filled with Roasted Pork Tenderloin, Vampire Slayer Cheddar Cheese, Scallions and Ginger with a Roasted Garlic Sweet Chili Sauce

• Salads •

Fresh Seasonal Fruit Platter (V,GF) – 12.00

Sliced Honey Dew Melon, Cantaloupe and Pineapple with a Strawberry Honey Vanilla Yogurt Sauce

• Sandwiches •

Oyster Po Boy - \$14.50

Breaded Fresh Oysters on a Hoagie Roll with Lettuce, Tomato and a Cajun Tater Sauce. Served with choice of French Fries or House Salad.

• Pasta •

Linguini with Clam Sauce - \$18.00

Fresh Clams tossed in a White Wine, Olive Oil and Garlic Sauce, served with Garlic Bread and one side.

Vegetable Noodle Bowl (V, GF) - \$17.00

Rice Noodles with Asparagus, Shitake Mushrooms, and Roasted Red Peppers with a Basil Pesto Sauce. Served with one side.

• Entrees •

New York Strip Steak (GF)- \$25.00

A New York Strip topped with a Wild Mushroom and Caramelized Onion Demi Sauce. Served with two sides.

Seared Sea Scallops (GF)- \$26.50

Fresh Sea Scallops with a Roasted Corn, Chive and Applewood Bacon Relish. Served with two sides.

Seared Monkfish (GF)- \$21.00

A "Poor Man's Lobster" with a San Francisco style Pan Roast Sauce. Served with two sides.

Tequila Chicken (GF)- \$15.50

Almond Coconut Chicken served with a Margarita Pineapple Sauce. Served with two sides.

Seasonal Sides: \$1.75

Cucumber Salad – English cucumbers, red onions and dill in sour cream
Wild Mushrooms – Sautéed with Garlic and Fine Herbs

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Gluten free items are prepared in an area with items containing gluten