

SHARE PLATES

WINGS \$12

Buffalo (Mild, Medium, Hot) BBQ, Honey Chipotle, Garlic Parmesan, Maple Bacon Bourbon, Teriyaki, Baked Lemon Rosemary

DRUNKEN FRIED PICKLES \$9

Served with Ranch Dressing

REUBEN EGG ROLLS \$12

Egg Rolls stuffed with Corn Beef, Sauerkraut & Swiss Served with Russian Dressing

BBQ SHORT RIB SLIDERS \$12

Pulled Short Rib, Crispy Fried Onions & Pickled Jalapenos Served on Mini Brioche Bun

SPINACH & ARTICHOKE DIP

\$12

Served with Corn Tortilla Chips

O.S.P. PRETZELS \$9

Served with Guinness Beer Cheese

SOUTHERN FRIED CHICKEN

FINGERS \$12

Buttermilk Fried Chicken Fingers Served with Honey Mustard

SHORT RIB QUESADILLA \$13

Pulled Short Rib & Cheddar Cheese

BAKED CLAMS \$12/6 \$18/12

Baked Little Neck Clams Oreganata

FLATBREADS

MARGARITA PIZZA \$12

Fresh Mozzarella, Tomato & Fresh Basil

PROSCIUTTO & ARUGULA \$14

Prosciutto, Arugula & Shaved Parmesan with Olive Oil Drizzle

BUFFALO CHICKEN \$14

Chicken tossed in Buffalo Sauce topped with Pepper Jack & Blue Cheese Crumble

SHORT RIB \$15

Shredded Short Rib with Garlic Bechamel topped with Crumbled Bleu Cheese & Scallions

CHICKEN BACON RANCH \$14

Chicken Cutlet with Bacon & Ranch with Mozzarella Cheese

GEORGIE P'S PARM \$14

Classic Chicken Parmesan. George's Favorite

GRILLED VEGGIE \$13

Zucchini Squash, Mushrooms, Onions with Garlic Bechamel topped with Goat Cheese & Balsamic Glaze

LET US CATER YOUR

NEXT EVENT!!!

Inquire with Management

SOUPS & SALADS

Add Grilled or Blackened Chicken \$5 - Steak, Salmon or Shrip \$8

LOBSTER BISQUE \$10

FRENCH ONION SOUP \$9

KALE & BRUSSELS SALAD \$14

Baby Kale, Shaved Brussels Sprouts, Parmesan, Almonds, Dried Cranberries in a Lemon Herb Vinaigrette

CLASSIC CAESAR \$10

Romaine Lettuce, Parmesan Cheese, Crispy Croutons tossed in Caesar Dressing

BEET SALAD \$12

Mixed Roasted Beets over Baby Spinach, Candied Pecans, Goat Cheese & Raspberry Vinaigrette

HARVEST SALAD \$14

Romaine Lettuce, Granny Smith Apples, Roasted Butternut Squash, Toasted Pumpkin Seeds, Feta Cheese, Dried Cranberries & Maple Cider Vinaigrette

O.S.P. SALAD \$10

Farm Greens, Carrots, Tomatoes, Red Onion, Cucumber, Artichoke Hearts, Shaved Almonds tossed in White Balsamic Vinaigrette

ENTREES

O.S.P. PASTA \$22

Braised Short Ribs with Wild Mushrooms, Tomatoes, Brandy Peppercorn Cream Sauce topped with Crumbled Blue Cheese

SKILLET MAC & CHEESE \$15

4 Cheese Mac & Cheese with Cavatappi Pasta topped with Breadcrumb Crust
Bacon \$2 Fried Chicken \$3 Steak or Shrimp \$5 Truffle Lobster \$7

SKIRT STEAK \$30

Grilled Marinated Skirt Steak served with Garlic Mashed Potatoes & Seasonal Vegetables

SKILLET CHICKEN \$24

Roasted Garlic Chicken Breast, Fresh Mozzarella, Prosciutto & Spinach served with Garlic Mashed Potatoes

BLACK ANGUS RIBEYE \$33

16oz. Black Angus Ribeye served with Black & Tan Onion Rings & Seasonal Vegetables

GRILLED CEDAR PLANK SALMON \$28

Grilled Salmon atop a Cedar Plank topped with Lemon Scampi Sauce served with Herb Roasted Fingerling Potatoes & Seasonal Vegetables

HERB CRUSTED PORK TENDERLOIN \$26

Herb Crusted Pork Tenderloin served with Maple Bacon Brussels Sprouts & Sweet Potato Puree

RASTA PASTA \$22

Jamaican Jerk Chicken & Sautéed Shrimp with Zucchini, Carrots, Red Bell Peppers in Garlic Cream Sauce

LOBSTER POT PIE \$29

Local Caught Lobster, Lobster Cream Sauce, Peas, Carrots, Potatoes covered with Buttery Puff Pastry

HANDHELDS

All HandHelds Served with French Fries

O.S.P. BURGER \$14

8oz. Black Angus Burger with Aged Cheddar On Brioche Bun

CHEF'S BURGER \$16

8oz. Black Angus Burger with Smoked Bacon, Fried Onions, Aged Cheddar & Garlic Aioli On Brioche Bun

FAMOUS FRENCH DIP \$18

Shaved Black Angus Ribeye & Mozzarella Cheese with Au Jus & Horseradish Sauce On Toasted Garlic Baguette

QUEENS CHEESE STEAK \$18

Shaved Black Angus Ribeye with Jalapenos, Onions & Cheddar Cheese Sauce On Garlic Baguette

FISH & CHIPS \$18

Beer Battered Cod Lightly Fried to Golden Perfection

CLASSIC REUBEN \$16

Corned Beef Piled High On Marble Rye with Swiss Cheese, Sauerkraut & Russian Dressing

VEGGIE BURGER \$14

Black Bean & Corn Patty with Pepper Jack Cheese & Avocado Sauce

TURKEY BURGER \$16

Homemade Turkey Patty with Swiss & Avocado Sauce

O.S.P LETTUCE WRAPS (3) \$13

Crispy Chicken with Bib Lettuce, Asian Slaw & Thai Peanut Sauce. Add Steak or Shrimp \$5

STEAK HOUSE PANINI \$18

Marinated Skirt Steak with Fresh Mozzarella, Roasted Peppers, Caramelized Onions & Roasted Garlic Aioli

BLACKENED SHRIMP WRAP \$16

Blackened Shrimp with Avocado, Lettuce, Tomato & Cucumber Salsa

CHICKEN WRAP \$15

Blackened or Grilled Chicken with Swiss Cheese, Baby Spinach, Seasonal Vegetables & Herb Vinaigrette

CHICKEN PARM PANINI \$16

Breaded Chicken Cutlet with Fresh Mozzarella & Marinara Sauce

CUBANO \$14

Roasted Pork Loin with Swiss Cheese & Pickles Pressed with Honey Mustard Dipping Sauce

CHICKEN FRIED \$15

Buttermilk Fried Chicken with Lettuce, Tomato, Pickles & Ranch Dressing

SIDES

BLACK & TAN ONION RINGS \$8

FINGERLING POTATOES \$8

FRENCH FRIES \$6

TRUFFLE FRIES \$7

SEASONAL VEGETABLES \$8

GARLIC MASHED POTATOES \$7

CHARRED BRUSSELS & BACON \$8

SWEET POTATO FRIES \$7

FULLY LOADED FRIES \$10