

Osprey Mountain Grill - Dinner Menu

Appetizers

Roast Pepper Hummus - and homemade tortilla chips.	\$ 7.95
Sesame Citrus Crab Cakes - Delicious crab meat with citrus tones, crusted in panko & sesame seeds. Served with a lemongrass aioli & crisp pickled vegetables.	\$15.25
Pulled Pork Tacos - House smoked pulled pork with Jalapeno Jack cheese, tropical salsa & a chili-lime sour cream. (1/2 order ~ \$7.95) (Full order ~ \$13.95)	
Basa Tacos - Blackened basa with crisp slaw & our fresh tropical salsa. Soo good! (1/2 order ~ \$8.95) (Full order ~ \$14.95)	
Wings - (6) wings ~ Choice of salt & pepper with lime, hot or seriously hot.	\$ 8.95
Dry Ribs - Pork ribs, seasoned with salt & pepper.	\$10.95
Star Anise Prawns - 3 jumbo prawns with wasabi mayo, star anise glaze, pickled daikon & ginger.	\$16.95
Korean Lettuce Wraps - Sweet & spicy chicken with peppers & onions. Served with lettuce wraps & hot sauce.	\$13.95

Salads

Osprey Salad - Organic spring greens with candied almonds, fresh strawberries, a hint of chevre & our pink peppercorn & pomegranate vinaigrette.	\$11.75
Spring Greens - With grated carrots, grated beets, cucumber, onions, tomatoes & pumpkin seeds with your choice of dressings - mango curry, pomegranate or ranch.	\$ 8.75
Roasted Beet Salad - Roasted beets, julienne peppers, pepitas, fennel & feta on fresh baby arugula with a citrus-mint vinaigrette.	\$13.95
Classic Caesar Salad - Crisp romaine leaves, roast garlic croutons, fresh asiago & our snappy Caesar dressing.	\$11.95
	Add chicken: \$4.95
Glass Noodle - Sweet potato vermicelli, peppers, green onion, peanuts & cabbage with a spicy ginger lime vinaigrette.	\$12.95

Entrees

Baby Back Ribs - Insanely tender back ribs brushed with an Asian glaze. Served with potatoes & a vegetable medley.	Half rack	\$16.95	Full rack	\$27.95
"BERETTA FARMS" - 8 OZ New York Strip Loin - 100 % Canadian Angus "No hormones, antibiotics or steroids & humanely raised." Served with peppercorn brandy sauce, potatoes & a vegetable medley.				\$35.95
** Try it with red onion marmalade, blue cheese & peppercorn sauce. Wow!				\$38.95
19th Hole Bowl - A mild coconut curry with roasted yams, potatoes, cauliflower, chick peas, peppers, Thai basil & galangal over basmati rice. Topped with mango chutney & served with crisp wontons.				\$19.95
			Add chicken:	\$4.95
Catch of the day - Please consult server to tonight's selection.				
Butter Chicken Bowl - ooh - luscious buttery Indian flavors with tender chicken thighs, Basmati rice, almonds & raisins, mango chutney & papadums.				\$21.95
Drunken Prawns - Annie's oh so famous spicy concoction of Thai flavors				\$32.95
Braised Lamb Shank - My very favorite dish. NBC dark ale & bourbon braised with roasted root vegetables & garlic mashed potatoes				\$28.95
Roast Chicken Breast - with caramelized apples & roast root vegetables. Served on a citrus-thyme risotto & apple-sherry jus.				\$26.95
Pasta - A creation for the evening.				\$18.95
6 OZ New York Steak Sandwich. Served with fries or salad.				\$18.95
Pork Marsala - Pork tenderloin scaloppini with mushrooms & fresh thyme in a lovely Marsala-citrus reduction. Served with creamy roast garlic mashed potatoes & veggies.				\$21.95