

Osprey Mountain Grill - Dinner Menu

Appetizers

- Sesame Citrus Crab Cakes** - Delicious Dungeness crab meat with citrus tones & crusted in panko & sesame seeds. Served with a lemongrass aioli, tropical salsa & crisp pickled vegetables. \$15.75
- Pork Tacos** - House smoked BBQ pork with red onion marmalade, lemongrass slaw, crisp onions & tropical salsa. \$13.95
- Chicken Tacos** - Grilled chicken, Asian tomato jam, lemongrass slaw & pickled daikon. \$13.95
- Cod Tacos** - Blackened cod with crisp citrus slaw & fresh tropical salsa. Soo good! \$15.95
- Wings** - (6) wings ~ Choice of salt & pepper with lime, hot or seriously hot. \$ 9.95
- Dry Ribs** - St. Louis ribs ~ seasoned with salt & pepper. \$10.95
- PEI Mussels** - Fresh mussels in a Thai chili, lime & lemongrass broth. Served with toasted focaccia. \$16.95

Salads

- Osprey Salad** - Organic spring greens with candied almonds, fresh strawberries, a hint of chevre & our pink peppercorn & pomegranate vinaigrette. \$12.95
- Spring Greens** - With grated carrots, grated beets, cucumber, onions & tomatoes with your choice of dressings - citrus mint, pomegranate or ranch. \$10.95
- Roasted Beet Salad** - Roasted beets, julienne peppers, pepitas, fennel & feta on fresh baby arugula with a citrus-mint vinaigrette. \$14.25
- Classic Caesar Salad** - Crisp romaine leaves, roast garlic croutons, fresh asiago & our snappy Caesar dressing. Add chicken: \$4.95 \$12.95
- Glass Noodle** - Sweet potato vermicelli, peppers, green onion, peanuts & slaw with a spicy Korean vinaigrette. \$12.95

Entrees

St. Louis Side Ribs - Insanely tender ribs brushed with a Jack Daniels maple BBQ Sauce.
Served with baby roast potatoes & veggies. Half rack \$16.95 Full rack \$27.95

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. \$15.95
Add chicken or tofu: \$4.95

Pan Seared Salmon - B.C. wild Sockeye salmon seared & rested on a crisp Arancini cake. Finished with an heirloom tomato & fennel salad. \$26.95

Braised Lamb Shank - My very favorite dish. Tender braised lamb shank in a Merlot demi served over roast garlic mashed potatoes. \$28.95

Roast Chicken Dinner - Crispy roasted skin on chicken breast complimented with an apple sherry jus, caramelized apples & parsnips. Served over an Arancini cake with a julienne of vegetables. \$27.95

Pasta - A creation for the evening. \$18.95

6 OZ New York AAA Angus Strip Loin Steak served with garlic mashed potatoes, vegetables and our peppercorn brandy sauce. \$21.95