

# OSAGE VIEW

IGLOO COLLECTION

## Antipasto Skewers 8

Cherry tomato, mozzarella cheese and pimento-stuffed olive with balsamic reduction

## Bacon Wrapped Dates 8

Dates stuffed with chorizo and wrapped with bacon, topped with brown sugar and baked  
*(pairs well with Pinot Noir)*

## Tomato Bruschetta 8

Grilled French bread with tomato, basil, roasted garlic oil and shaved Parmesan cheese  
*(pairs with Sauvignon Blanc or Sparkling Rosé)*

## Grilled Steak 16

Grilled flat iron steak with chimichurri  
*(pairs well with Pinot Noir)*

## Scallops 18

Pan seared U10 sea scallops with orange miso sauce  
*(pairs well with White Moscato)*

## Fried Goopy Butter Cake 6

Tempura-battered and fried St. Louis-style gooey butter cake with a blueberry bourbon sauce

## Spiked Cider Pumpkin 40

Spiked homemade apple cider served in a toasted pumpkin

## Spinach Artichoke Potsticker 9

Asian dumplings filled with spinach and artichoke, then deep fried

## Calamari Rings 8

Breaded and fried calamari rings served with cocktail sauce

## Charcuterie Board 15

Various meats and cheeses with accompaniments

## Lobster Croquettes 16

Lobster and cream cheese breaded and deep-fried with Parmesan and garlic aioli

## Chips and Queso 6

Served with fried pita chips



Tomato Bruschetta



Roasted Salmon

## Lobster Pasta 30

Fresh broiled lobster tail served with a handmade seafood linguine pasta  
*(pairs well with Chardonnay)*

## Filet Mignon 27

Grilled beef tenderloin, asparagus, and roasted potatoes, Boursin cheese cream sauce

## Roasted Salmon 22

Pan-seared Atlantic salmon with white truffle, Parmesan risotto, and apple honey goat cheese cream sauce  
*(pairs well with Chardonnay)*

## Chicken Marsala 19

Fried chicken breast with asparagus, roasted potatoes and creamy marsala mushroom sauce

## Volcano Shrimp 20

Spicy volcano shrimp with soy ginger sauce over white rice



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## Wine List

**Cabernet Sauvignon** 4 / 16  
Dry red wine

**White Zinfandel** 4 / 16  
Sweet rosé

**Chardonnay** 4 / 16  
Dry white wine

**Pinot Noir** 5 / 19  
Dry red wine

**Sauvignon Blanc** 5 / 19  
Dry white wine

**Moscato** 4 / 16  
Sweet white wine

**Red Moscato** 4 / 16  
Sweet red wine

**Pink Moscato** 6 / 21  
Sparkling rosé

## Desserts

**Strawberry Loafer** 9  
Vanilla cheesecake puff pastry with ice cream, strawberries, and whipped cream

**Brownie Crust Cheesecake** 6  
Classic cheesecake with a brownie crust and a brownie topping

**Carrot Cake** 6  
Spiced carrot cake topped with cream cheese frosting and a sprinkle of cinnamon

**Strawberry Shortcake** 6  
Light and fluffy shortcake with layered strawberry filling, topped with cream cheese frosting

**Chocolate Mousse Flight** 6  
Chocolate mousse flight topped with salted caramel, chocolate raspberry, and white chocolate cinnamon

