



Easter Menu



EASTER A LA CARTE MENU

Starters & Salad Entrees

Chipotle Corn Chowder 12.

Ouisie's Crispy Crab Cakes 18.

corn relish and our house jalapeno tartar and cocktail sauces.

Deviled Eggs 16.

4 halves of our classic deviled eggs with fried capers and pickled vegetables.

3 Spinach Raviolis 18.

roasted peppers and mushrooms, poblano cream sauce.

Wedge Mango Salad 12. with Horseradish Crusted Salmon 28.

Crispy bacon, red onions, roasted red bell peppers, cilantro with honey mustard dressing.

Dried Fig Salad 12. With Grilled Herbed Chicken 24.

Baby spinach, prosciutto, gorgonzola cheese, walnuts, and fresh pomegranates, drizzled with balsamic reduction.

Jumbo Crab Meat & Avocado Bibb Salad 28.

Bibb lettuce, red apples, golden raisins, walnuts, bleu cheese and pumpkin seeds, drizzled with a balsamic vinaigrette.

Eggs (10am - 3pm)

Banana Pancakes with Whipped Cream 23.

warm maple syrup, scrambled eggs, crisp bacon and fresh fruit salad.

Short Rib Benedict 25.

two poached eggs atop a toasted English muffin, baby arugula, chipotle Hollandaise and breakfast potatoes.

Tex Mex Omelet 24.

Beef tenderloin tips, red onions, mixed bell peppers, feta cheese, avocado and breakfast potatoes.

Poultry

Pesto Chicken Primavera 26.

with garlic & herb creamy fettuccini pasta.

Chicken Fried Chicken with The Works 25.

In a black peppercorn milk gravy with mashed potatoes & mustard greens.



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Fish

Seared Chilean Sea Bass with Orange Sauce 45.

Mashed butternut squash and sautéed broccolini.

Seared Red Fish with Dill & Caper Butter Sauce 38.

Creamy polenta and sautéed kale with bacon & shiitake mushrooms.

Blackened Sea Scallops with Scampi Sauce 44.

Risotto Milanese with green peas.

Red Snapper and Sauce Verte 37.

Over cherry tomatoes, asparagus spears, waxy new potatoes.

Meat

Grilled Sliced Rib Eye Tiradito 45.

Roasted vegetables and cilantro chimichurri.

Grilled Beef Tenderloin Oscar 55.

Grilled asparagus, jumbo crab meat with hollandaise sauce and Mashed potatoes.

Pork Tenderloin Milanese Topped with Oyster Mushrooms 36.

Herb mashed potatoes, asparagus and lemon beurre blanc.

Braised Lamb Shank Au Jus 35.

Creamy herb polenta, roasted baby leeks, carrots and harvest snap peas.

Desserts

Banana Bread Pudding

White bread baked in a rich custard with chocolate, served a la mode, drizzled with caramel.

Chocolate Cup Ice Cream

Vanilla, strawberry and Oreo with berries.

Carrot Cake

Rich moist dark cake with carrots and cream cheese icing.

Ouisie's Poached Pear

Served with vanilla ice cream.

Berry Cheesecake Crepes

Filled with creamy cheesecake and sweet berries, topped with a dollop of whipped cream and a drizzle of raspberry sauce.

Coming Soon!

WINES MANIA!

MARCH 20TH - JUNE 20TH
SUN - THUR

INSATIABLE GLASS AT \$15
WITH A PURCHASE OF AN ENTREE

MANY ROSE, WHITE
AND RED WINES TO ENJOY!



Enjoy!