

OCEANO HOTEL

BAR & GRILL MENU



APPETIZERS

CHEESE BOARD FOR TWO

Chefs' choice of 4 cheeses, fig preserves, crackers, dry fruits and sliced baguette 20.

"ARANCINI" LITTLE ORANGES

Italian rice balls stuffed with mascarpone cheese breaded, fried golden, spicy marinara sauce 10.

SPICY SHRIMP CEVICHE

Shrimp marinated in cucumber, lime juice, fresh salsa, crispy tostadas topped with avocado & aioli 15.

NACHOS GRANDE PLATE

Tortilla chips, cheese, beans, sour cream, salsa, jalapenos. Choice: Beef chili, Chicken or Veggie 16.

CRISPY CALAMARI

Calamari rings, zucchini & jalapeno, buttermilk flour crust, sriracha aioli & spicy marinara 14.

ROCKY'S ORGANIC CHICKEN WINGS

Fried golden with hot sauce or asian glaze. Served with ranch dressing & crudites 12.

DUNGENESS CRAB LOUIE SLIDERS

Chilled crabmeat dressed with classic "Louie" dressing, grilled brioche rolls, shoestring fries 18.

CHICKEN QUESADILLA

Blackened organic chicken, avocado, salsa, blend of cheeses, sour cream, flour tortilla 14.

ROSEMARY-ROASTED GARLIC HUMMUS

Served with grilled Naan bread, Greek olives, grape leaf dolmas, baby carrots & celery sticks 12.

SANDWICH BOARD

Served with French fries or coleslaw

BRAVEHEART ANGUS BEEF BURGER

Char grilled 8 oz. burger served on onion kaiser roll, mayonnaise, LTO, pickles choice of cheese 15.

ORGANIC CAJUN CHICKEN BREAST

Blackened served on Ciabatta roll with pepperjack cheese, LTO, chipotle aioli & sweet pickles 14.

CRISPY ASIAN CHICKEN WRAP

Breaded chicken, romaine, cabbage, carrots, wonton strips, hoisin sauce, spinach wrap 12.

OUR HOUSE TURKEY CLUB

Golden turkey, bacon, avocado, swiss cheese, mayonnaise, LTO on triple toasted white bread 15.

NY STRIP STEAK SANDWICH

8 oz. Angus beef strip steak, sourdough baguette, garlic butter, onions, jalapeno & provolone 17.

ALBACORE TUNA SALAD MELT

Open face on Wolferman's thick English muffin, cheddar cheese, tomato & avocado 14.

SOUPS & SALADS

All Served with warm sliced sourdough baguette
Salads add chicken, shrimp, tuna salad, salmon 8.

VEGAN MINESTRONE

Italian vegetable & bean soup in vegetable tomato broth with spices 6./8.

SAN FRANCISCO CLAM CHOWDER

Homemade creamy chowder of clams, vegetables & potatoes served with oyster crackers 7./9.

FIREHOUSE CHILI

Black angus beef chili with red beans, onions & peppers, cheddar, sour cream, jalapenos 7./9.

ORGANIC FIELD GREEN SALAD

house balsamic dressing, cucumbers, red onions, tomatoes, carrots, walnuts & blue cheese 10.

CHEF'S SALAD

Turkey, ham, bacon, avocado, cheddar & Swiss cheese, cooked egg, tomato, ranch dressing 16.

CLASSIC CAESAR SALAD

Chopped romaine hearts, our house parmesan anchovy dressing, toasted croutons 10.

ENTREES

Entrees are available after 12pm daily
Penne add chicken, shrimp, smoked salmon 8.

SKIRT STEAK "ASADA"

Smoked pepper rubbed, corn jicama salad and shoestring French fries, sea salt, avocado aioli 24.

PENNE VODKA SAUCE

Garden style tomatoes, touch of cream, garlic, basil, shallots & parmesan cheese. 16.

GRILLED SCOTTISH SALMON

Seasoned in Japanese mirin, basmati rice, grilled asparagus & yuzu glaze 27.

ORGANIC CHICKEN MARSALA

Chicken braised in a rich marsala mushroom sauce, Yukon gold whip potatoes, broccolini 21.

BRAISED BEEF SHORT RIBS

Slowly braised in red wine & veal broth, baby carrots, peas, golden garlic mash potatoes 27.

BAKED ENCHILADAS

Organic chicken & cheese baked in flour tortillas, ranchero rice, black beans, sour cream, avocado 17.

BAJA STYLE TACOS

White corn tacos (3) topped with lime slaw, avocado, fresh salsa, chipotle aioli, fresh lime wedges
Choices: Chicken Fajita, Short Rib, Alaskan Cod 16.

BEER BATTERED FISH & CHIPS

Alaskan cod filets dipped in beer batter served with tartar sauce & French fries 16.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Room service orders will include a \$4.00 Tray Charge.

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BAR & GRILL MENU



LIGHT START

breakfast available from 7am-2pm daily

FRESH SEASONAL FRUIT SALAD

Hawaiian pineapple, honey dew & cantaloupe melons, blueberries & strawberries 8.

AVOCADO TOAST

Smashed ripe avocado with feta & lime juice, sourdough baguette, tomato & red onion 9.

TOASTED BAGEL OR ENGLISH MUFFIN

Served with jellies, butter & cream cheese 5.

GREEK YOGURT & GRANOLA

Strauss farms Greek yogurt, granola, blueberries, strawberries and diced fruit 11.

BLUEBERRY SCONES & MUFFINS

Two of each and perfect for two. Served with soft butter and berry preserves 10.

NORWEIGIAN SMOKED SALMON

Toasted bagel, cucumber, tomato, red onion, capers, radishes & cream cheese 14.

HOT OATMEAL BREAKFAST

Served with butter, brown sugar, raisins and cream. All on the side 8.

FARM FRESH EGGS

all served with breakfast potatoes and choice of sliced bread toasted (excludes English muffin) and additional toast on benedict dishes

OCEANO TITAN BREAKFAST

Two eggs any style with choice of grilled ham, apple wood smoked bacon, breakfast sausage 12.

EGGS BENEDECT

Large English muffins, Canadian bacon topped with hollandaise sauce. 14. Dungeness Crab 18.

CHEFS EGG-WHITE OMELETTE

Roma tomatoes with basil & mozzarella topped with ripe avocado 13.

SPINACH & CHEDDAR FRITATTA

Chopped spinach and eggs baked with Tillamook cheddar cheese, side of field green salad 14.

NY STRIP STEAK & EGGS

8 oz. Black Angus steak, two eggs any style topped with grilled onions & jalapeno peppers 17.

CHICKEN APPLE SAUSAGE

Split and Grilled served with Two Eggs Scrambled, zucchini & topped with Brie 15.

LONG ISLAND EGG SANDWICH

Two eggs any style, onion Kaiser roll, American cheese, Choice of meat, breakfast potatoes 10.

LATIN SPECIALTIES

All Latin breakfasts served with breakfast potatoes

CHILIQUILIES

Scrambled egg & tortilla dish topped with fresh salsa and baked with cheeses 11.

HUERVOS RANCHEROS

Crispy tortillas topped with salsa, black beans, two eggs, sour cream, cheese & avocado 12

BREAKFAST BURRITO

scrambled eggs, potatoes, black beans, cheese, avocado, sour cream & salsa 12.

FROM THE GRIDDLE

We only serve 100% Pure Maple Tree Syrup

ALMOND FLOUR PANCAKES GF

Homemade pancakes made with almond flour topped with butter & blueberry compote 10.

FRENCH TOAST

Cinnamon battered thick bread topped with berries & frosted pecans 12.

BUILD YOUR OMELETTE 14.

Three plus egg omelet with choice of (1) cheese and (2) additional ingredients. All omelettes served with breakfast potatoes and toast. (Excludes English Muffin). ALL additional toppings is add 1. each.

MEATS

Bacon, Sausage, ham, Canadian bacon

CHEESES

American, Swiss, pepper jack, cheddar, fresh mozzarella, feta cheese

VEGETABLES

mushrooms, red onions, bell peppers, spinach, tomatoes, basil, zucchini, jalapeno,

BEVERAGES & SIDES

COFFEE SERVICE

Served with Cream or Milk & Sweeteners
Small 2/3 cups 9. Large 4/6 cups 14.
Assorted Numi Teas 4.5

JUICES & SODAS

Florida Orange Juice 7. Apple/Cranberry 4.
Can Sodas 3. Chocolate milk/Hot Cocoa 4.
Pellegrino 500ml. 4. Pellegrino 1 liter 7.

SIDES

Bacon/Sausages/Ham 5.
Toasted Bagel/ English Muffin w/ butter 3.5
Pancake 4./ Fruit cup 6./Muffin 4.
Breakfast Potatoes 3.5