

## FIRST COURSE

**\*STEAMED PEI MUSSELS • 10**

Fresh Garlic, Shallots, White Wine, Creamery Butter, Fresh Parsley

**\*SKEWERS •**

Fresh Scallions Salad, Chili Glaze

**\*SIRLOIN BEEF 9 • CHICKEN 8 • \*(6) SHRIMP 13**

**\*CRISPY CALAMARI • 10**

Fried Lemon & Cherry Peppers, Fiery Citrus Pepper-Tartar Sauce • **Buffalo Style • 11**

**\*GRILLED CHORIÇO • 9**

YUCCA FRITES - Brazilian Classic, Lemon, Whole Grain Mustard Aioli

**CRAB CAKE • 12**

Jumbo Lump Crab Cakes, Grilled Pineapple-Cilantro Salsa, Honey-Mustard Aioli

**ESCARGOT • 11**

Artichoke Hearts, Garlic Butter, Baby Spinach, Lemon & Olive Oil Salad

**\*SHRIMP COCKTAIL • 12**

6 Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce

**\*OYSTERS ON THE HALF SHELL • ½ dz • 15**

Pineapple Gastrique, Bloody Mary Cocktail Sauce

**CRISPY FRIED OYSTERS • ½ pound • 17.5**

Traditional Tartar sauce, Lemon

**STUFFED CHATHAM QUAHOGS • 12**

Buttery Spiced Crumbs, Smoky Bacon

**\*TUNA TARTAR • 12**

Raw Ahi Tuna, Sweet Soy Caramel, Sriracha Mayo, Sushi Rice, Sesame Wakame Salad

**SCALLOPS WRAPPED IN SMOKED BACON • 14**

Vermont Maple and Whole Grain Mustard Drizzle

**\*OYSTERS ROCKEFELLER • 15**

6 Baked Oysters "New Orleans Classic" Mission Oak Style



## SALAD

**GREENS • 5**

Baby Mesclun Greens, Dried Cranberries, Foccacia Crisps, Lavender Vinaigrette

**CAESAR • 6.5**

Romaine Hearts, Garlic~Herb Buttered Croutons, Creamy Parmesan Caesar Dressing

**WARM SPINACH & TOMATO • 8.5**

Fresh Spinach, Dried Cherries, Plum Tomatoes, Aged Balsamic, Gorgonzola Crostini

**MAYTAG CHOPPED SALAD • 6.5**

Crisp Lettuce, Hothouse Tomatoes, Grilled Scallion, Kalamata Olives, Cucumbers, Maytag Blue Cheese Dressing

**CALIFORNIA COBB • 9 \ 15**

Lettuce, Watercress, Tomatoes, Grilled Chicken, Hard Boiled Egg, Blue Cheese, Bacon Chives, Avocado, Aged Red Wine Vinaigrette •

### CAESAR SALADS

- \*with GRILLED SALMON • 15.5
- \*with 8 oz CHICKEN • 13.50
- \*with (5) GRILLED SHRIMP • 15.5
- \*with PETITE FILET MIGNON • 19

<b>SHARE SIDE</b>	Buttery Mashed Potato	<b>SOUP</b>
	Skin on Shoestring Fries	
<b>4.00</b>	Roasted Seasonal Vegetable	<b>TRADITIONAL FRENCH ONION SOUP •</b>
	Baked Potato	Caramelized Onions Flamed with Sherry, Gruyere Cheese and Garlic Crouton • 6.75
	Grilled Asparagus	<b>BUTTER CLAM CHOWDER •</b>
	Sweet Potato Shoestring Fries	Coastal Butter Clams, Chopped Potato, A Touch of Bacon, A Splash of Cream
	Crispy Onion Strings	CUP • 4      BOWL • 7.5
	Yucca Fries - Brazilian Classic	

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

## FROM THE GRILL

### \***DRY-RUBBED PORK TENDERLOIN • 14 oz •**

Grilled Marinated Farmers Pork Tenderloin, Roasted Sweet Potato, Granny Smith Apple & Spanish Onion, Jalepeño-Pecan Corn Bread, Bordelaise-Port Wine Glaze • 22

### \***SIMPLY GRILLED CHURRASCO • 10 oz •**

Skirt Steak—Brazilian Style. Coarse Smoked Salt, Chimichurri Sauce, Crispy Shoestring Fries, Julienne Carrot • 17 / 26

### \***STEAK TIPS • 14 oz •**

House Marinated Warm Whole Grain Mustard & Bacon Red Bliss Potato Salad, Grilled Tomato, Whole Cherry Peppers • 20

### \***FILET MIGNON • 10 oz**

Center Cut Filet, Silky Mashed Potato, Sautéed Wild Mushrooms, Earthy-Madeira Demi Glace • 29

### \***KANSAS CITY SIRLOIN • 14 oz**

Hand Cut Steak, Roasted Herbed Vegetables, Mashed Potato, Fresh Horseradish Brown-Butter • 28

### \***BAVETTE SIRLOIN au poivre •**

Pan Seared and Sliced, Roasted Garlic Mashed Potato, Green Peppercorn & Cognac-Cream Sauce • 21

### \***BONE-IN RIBEYE • 16 oz •**

Crispy Onion Strings, Sweet Potato Fries, White Truffle Butter, Earthy-Madeira Demi Glace • 29

## CHEF'S SPECIALTIES

### \***DIJON CRUSTED RACK OF LAMB • 10 oz**

Roasted Root Vegetables, Sweet Tomato Brodo, Feta Cheese, Kalamata Olive & Spinach Salad • 27

### \***PETITE FILET MIGNON •**

Center Cut Filet, Silky Mashed Potato, Sautéed Wild Mushrooms, Earthy-Madeira Demi Glace • 19

### \***MAKE IT SURF •**

**Grilled Scallops, Shrimp or OSCAR • 9**

### \***BRAZILIAN MIXED GRILL •**

Churrasco, Choriço & 5 Cilantro-Lime Grilled Shrimp, Crispy Fries, Lime~Carrot Julienne, Chimmichuri Sauce • 27

### \***MISSION OAK FILET OSCAR • 10 oz**

Center Cut Filet, Jumbo Lump Crab Meat, Asparagus, Roasted Garlic Mashed Potato, Bearnaise Sauce • Market Price

**PETITE GREEN SALAD with Entree • 3.5**

**PETITE CAESAR SALAD with Entree • 4**



## FROM THE SEA & BEYOND

### **VEGETARIAN •**

Grilled Seasonal Vegetables, Wild Mushroom Risotto, Pecorino Romano, Roasted Tomato Vinaigrette • 11 / 19

### **SWORDFISH SKEWERS •**

Yogurt-Lemon-Mint Marinated, Watercress Salad, Tzatziki Sauce, Pimento-Saffron Rice, Scallion Oil • 22

### **HADDOCK •**

Ritz Cracker Crusted Fillet, Roasted Plum Tomato, Spinach, Mashed Potato • 19

### \***SEARED JUMBO SEA SCALLOPS •**

Porcini Dusted, Florida Rock Shrimp & Ham Risotto, Roasted Tomato Vinaigrette, Grilled Asparagus • 17 / 28

### \***SALMON •**

Pan Seared, Saffron Rice, Shaved Fennel Salad, Sautéed Fresh Baby Spinach, Lemon • 21

### \***MOQUECA •**

“Classic Brazilian Seafood Stew” Shrimp, Dayboat Scallops, Swordfish, Clams, Fresh Cilantro, Tomatoes, Jasmine Rice, Toasted Coconut, Scallions • 24

### **GRILLED CHICKEN SALTIMBOCCA •**

Chicken Breast layered with Prosciutto, Rubbed Sage, Fontina, Wilted Baby Spinach, Wild Mushrooms Risotto & Madeira-Glaze • 21

### \***PORTUGUESE CLAMS •**

Fresh Clams, Pork, Organic Red Kale, Plum Tomatoes, Red Bliss Potatoes, Garlic-White Wine Broth • 11 / 22



## HOW TO ORDER YOUR STEAK

\***Very Rare - Cold raw center**

\***Rare - Cool red center**

\***Medium Rare - Warm red center & juicy**

\***Medium - Warm pink center**

**Medium Well - Hot center, cooked through**

**Well - No color, somewhat dry**

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