

# OMAR'S

## UPTOWN

### LUNCH

- BEEF CARPACCIO** – THINLY SLICED BEEF TENDERLOIN WITH BABY ARUGULA SHAVED PARMESAN, CRACKED BLACK PEPPER, OLIVE OIL AND FRESH LEMON JUICE 9
- AHI TUNA** – SEARED RARE PEPPER INCRUSTED AHI TUNA WITH SOY SAUCE 12
- SMOKED SALMON** – HOUSE SMOKED ATLANTIC SALMON SERVED WITH A TARRAGON CHIVE GARLIC AND CAYENNE AIOLI SERVED WITH MELBA TOAST 11
- UPTOWN SPINACH DIP**- A LUXURIOUS BLEND OF ASIAGO PARMESAN BABY SPINACH & LARGE SLIVERS OF ARTICHOKE HEARTS SERVED WITH FRESH CHIPS 8

### SALAD

*ADD CHICKEN 5      ADD BEEF 7*

- ICEBERG WEDGE** – ICEBERG LETTUCE WITH A HOUSE MADE BLUE CHEESE DRESSING, DICED TOMATOES, SHAVED RED ONION, AND FRIED PROSCIUTTO BITS 6
- CAPRESE** – FRESH TOMATOES AND MOZZARELLA CHEESE TOPPED WITH A BASIL CHIFFONADE, OLIVE OIL AND AGED BALSAMIC 7
- ROASTED BEET AND PEAR** – OVEN ROASTED BEETS, FRESH CUT PEARS, AND CANDIED PECANS ON A BED OF BABY ARUGULA DRIZZLED WITH A BALSAMIC VINAIGRETTE 7
- CAESAR** – WHOLE LEAF ROMAINE LETTUCE WITH A HOUSE MADE CAESAR DRESSING TOPPED WITH MELBA TOAST CROSTINI 5

### ENTRÉE SALAD

- NIÇOISE** – AHI TUNA , OLIVES, GREEN BEANS, BOILED EGGS, CHERRY TOMATOES , POTATOES AND SERVED WITH A VINAIGRETTE 12
- THAI CHICKEN SALAD**- MIXED GREENS TOPPED WITH GRILLED CHICKEN, TOMATOES, CUCUMBERS, CRUNCHY WONTON STRIPS, AND A HONEY LIME VINAIGRETTE AND PEANUT DRESSING 10
- ROMA CHICKEN** – GRILLED CHICKEN BREAST, FARFALLE PASTA, TOMATO BASIL AND GRILLED EGGPLANT ON A BED OF FRESH GREENS TOPPED WITH FRESH SHAVED PARMESAN 11
- CRISPY CALAMARI** – CALAMARI CRISPY FRIED SERVED WITH PEPPADEW PEPPERS MANDARIN ORANGES AND A SESAME GINGER DRESSING 11

### SANDWICH & ENTRÉE

- SUBSTITUTE A CUP OF SOUP OR SMALL HOUSE SALAD FOR SIDE ITEM FOR AN ADDITIONAL 2*
- CHEDDER BACON** – GRILLED BURGER WITH A BRIOCHE BUN AND ALL OF THE CLASSIC BURGER TOPPINGS SERVED WITH FRIES OR CRISPY ONIONS 9
- KRUIDIG** - GRILLED BURGER SMOKED GOUDA CARAMELIZED ONIONS AND A FIERY AIOLI ON A WARM BRIOCHE BUN SERVED WITH FRIES OR CRISPY ONIONS 10
- HAM AND CHEESE BURGER**- GRILLED BURGER TOPPED WITH SWISS CHEESE AND PROSCIUTTO SERVED WITH CRISPY ONIONS OR FRIES 10
- BÉARNAISE CHICKEN SANDWICH** – TARRAGON AND BLACK PEPPER MARINATED CHICKEN BREAST WITH A GARLIC AIOLI AND PROVOLONE CHEESE SERVED WITH FRENCH FRIES 10
- BIG E'S MAYFAIR** – CLASSIC FRENCH DIP WITH AU JUS WITH A CARAMELIZED ONIONS AND MUSHROOMS SERVED WITH FRENCH FRIES 12
- CRAB CAKE SANDWICH** – GOLDEN FRIED CRAB CAKE ON A BRIOCHE BUN WITH TOMATO LETTUCE AND RED PEPPER SAUCE SERVED WITH FRIES OR CRISPY ONIONS 13
- BAGLES AND LOX** – SMOKED SALMON, DILL CREAM CHEESE, RED ONIONS AND CAPERS SERVED WITH A BAGEL 11
- FRIED CHICKEN SALAD** – FRIED CHICKEN, GRAPES, GLAZED PECANS, AND CELERY ON ARTISAN WHEAT BREAD SERVED WITH FRIES OR CRISPY ONIONS 9
- SHRIMP NEW ORLEANS** – NoLA CLASSIC CAJUNED SHRIMP IN A SPICY CREOLE SAUCE SERVED WITH JASMINE RICE 13
- ATLANTIC SALMON** – TOPPED WITH A PESTO BUTTER AND SERVED WITH ASPARAGUS 14
- RIBEYE**- HOUSE AGED RIBEYE SERVED WITH COMPOUND BUTTER, ASPARAGUS AND POMME FRITES 18

\*\*PARTIES OF 6 OR MORE RECEIVE A GRATUITY OF 18%

\*\* ALL SPLIT ITEMS RECEIVE AN ADDITIONAL \$2 CHARGE

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, OR SHELLFISH MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.