



# MENU



#### APPETIZERS

#### SPRING ROLLS |\$12

With mango chutney dipping sauce

#### HUMMUS DIP | \$13

Roasted garlic and caramelized onion hummus with pita bread

#### CRAB CAKES | \$14

Two golden brown Crab cakes served with chipotle mayo

#### WINGS | \$15

Your choice of Naked, Buffalo, Honey BBQ, Garlic Parmesan or Honey Garlic

#### SPINACH DIP | \$17

Spinach, artichoke, and cheese with tortilla chips

#### THE OASIS CACTI | \$12

Kalik battered crispy Onion rings served with Jalapeno Aioli

#### STIX | CHICKEN \$12 BEEF \$14

Grilled meat of choice skewers served with Tzatziki dipping sauce and pita bread

#### OASIS DUO | \$15

Three cheese dip and fresh salsa dip served with tortilla chips

#### CALAMARI | \$18

Your choice of Grilled or Fried served with chipotle mayo

#### SHRIMP | \$18

Grilled, Fried, or Coconut Shrimp served with chipotle mayo

#### SOUPS

ASK ABOUT OUR SOUP OF THE DAY

#### SALADS

#### CAESAR | \$14

Romaine lettuce, parmesan cheese, garlic croutons served with Ceasar Dressing

#### GREEK SALAD | \$16

Mixed greens, cucumbers, tomatoes, green bell peppers, red onions, olives, and feta cheese served with House Vinaigrette

#### COBB SALAD | \$18

Mixed greens, tomatoes, red onions, hard boiled eggs, crispy bacon, guacamole, grilled corn, shredded cheese and black beans served with Creamy BBQ Ranch Dressing

ADD ONS

## ENTREES

### MAINS

#### PORTOBELLO MUSHROOM | \$20

Balsamic Garlic Grilled with choice of two sides

#### RACK OF LAMB | \$35

Herb crusted with mint chimichurri with choice of two sides

#### RIBEYE | \$45

16 oz Prime Angus with choice of two sides

#### ROTISSERIE CHICKEN | \$22

1/2 Chicken served with choice of two sides

#### NY STRIP |\$30

14 oz Prime Angus with choice of two sides

#### SALMON | \$35

Pan seared with creamy lemon butter sauce with choice of two sides

#### LOBSTER | \$35

Grilled with lemon butter dipping sauce with choice of two sides
\*Subject to change due to market price.

#### SIDES

ROASTED VEGETABLES

JASMINE RICE

GARLIC PARMESAN FRIES

SWEET POTATO FRIES

SIDE GARDEN SALAD

MASHED POTATOES

TRUFFLE MAC & CHEESE

GRILLED ASPARAGUS

SIDE SALAD

SIDE CAESAR SALAD

SAUTEED MUSHROOMS

#### **PASTAS**

#### LINGUINE | \$14

Tossed in choice of rich tomato basil sauce or creamy white wine sauce or garlic butter white wine sauce Add Grilled Chicken +\$6, Grilled Shrimp +\$10, Mahi Mahi +\$12 Grilled Salmon +\$14

#### TRUFFLE MUSHROOM RISOTTO | \$18

Saffron mushroom risotto drizzled with truffle oil

#### BEEF BOLOGNESE | \$16

Beef and linguine tossed in a rich tomato and basil sauce

#### SEAFOOD LINGUINE | \$35

Shrimp, calamari, mussels and lobster tossed in choice of rich tomato basil sauce or creamy white wine sauce or garlic butter white wine sauce



## TACOS

#### CHICKEN | \$12

Grilled Tequila Lime Chicken served with smoked chipotle sauce topped with crispy onions

#### SHRIMP | \$18

Crispy Shrimp tossed in goat pepper lime aioli served with spicy slaw.

#### MAHI MAHI | \$16

Grilled Mahi Mahi with Avacado slaw topped with garlic dipping sauce.

#### STEAK | \$20

Marinated chunky Steak served with pickled onions topped with smoked chipotle sauce.

#### SALMON | \$22

Grilled and topped with mango salsa. Served with creamy garlic dipping sauce.

<u>Three tacos served on choice of soft or crunchy shells with mixed greens\*</u>

#### OASIS SIGNATURE CLUB SANDWICH | \$12

Oven roasted turkey, black forest ham, mixed greens, tomatoes, red onions, Swiss cheese, spicy mustard and mayo.

Served with choice of Garlic Parmesan Fries, Sweet Potato Fries or Side Salad.

## BURGERS

#### MUSHROOM BURGER | \$16

Grilled with red peppers, green peppers, red onions, mixed greens, tomatoes, Swiss cheese and garlic aioli.

#### SPICY CRISPY FISH BURGER | \$18

Crispy snapper filet tossed in goat pepper lime aioli topped with mixed greens, tomatoes, Swiss cheese and garlic aioli.

#### ANGUS BEEF BURGER | \$16

Grilled beef with Swiss cheese and applewood bacon relish with mixed greens, tomatoes and garlic aioli.

#### SAHARA BURGER | \$18

Crispy chicken dipped in buffalo with Pepper Jack cheese and crispy onions with mixed greens, tomatoes and jalapeno mayo.

#### ADD ONS

APPLEWOOD BACON \$2 | JALAPENOS \$1 | SAUTEED MUSHROOMS \$2 | GRILLED ONIONS \$2

<u>Served with choice of Garlic Parmesan</u> Fries, Sweet Potato Fries or Side Salad



## DESSERT

## TRADITIONAL CHEESECAKE | \$12

Choice of Plain, Cherry, or Specialty Topping of the Day

### SIMPLY CHOCOLATE CHIP | \$14

Cast Iron Skillet Chocolate Chip Cookie topped with Vanilla ice cream and caramel syrup

## VANILLA CRÈME BRÛLÉE | \$14

Rich custard base topped with a layer of crispy caramel



## DRINKS

SOFT

WATER | \$3

LEMONADE | \$4 Ginger +\$2, Strawberry +\$2, Guava +\$3

SPARKLING WATER | \$5

FRUIT PUNCH | \$5

BEERS

**KALIK | \$6** 

KALIK LIGHT | \$6

KALIK GOLD | \$7

CORONA | \$7

SANDS| \$6

HEINEKEN | \$7

GUINNESS | \$7

BUD LIGHT | \$7

ULTRA | \$7

WINES

REDS

WHITES

SWEET RED | \$9

CABERNET SAUVIGNON | \$11

MERLOT | \$11

PINOT NIOR | \$12

SWEET WHITE | \$9

CHARDONNAY | \$10

MOSCATO | \$10

RIESLING | \$11

SAUVIGNON BLANC | \$11

PINOT GRIGIO | \$11

ROSE

WHITE ZINFIADEL | \$9

**SAUVIGNON ROSE | \$12** 

## CHAMPAGNE & SPARKLING

PROSECCO | \$10

ROSE PROSECCO | \$12

MOËT & CHANDON ICE IMPERIA | \$160



## COCKTAILS

#### MOJITOS | VIRGIN \$7 | REGULAR \$14

Classic, Strawberry, Peach

#### MOSCOW MULES | \$12

Classic, Mixed Berry, Peach

#### THE OASIS STANDARD | \$12

Gordon's, Stoli, Tito's, Josee Cuervo, etc.

#### MARGARITAS | \$14

Mango, Strawberry, Coconut

#### MARTINIS | \$14

Classic, Cosmopolitan, Lemon Drop, Lychee, Peach Lychee

#### MIMOSAS | \$14

Classic, Strawberry, Passion Fruit

#### THE OASIS PREMIUM | \$16

Bombay, Hendrick's, Patron, Grey Goose,

## SHOTS

#### STANDARD | \$5

Gordon's, Stoli, Tito's, Josee Cuervo, etc.

#### PREMIUM | \$7

Bombay, Hendrick's, Patron, Grey Goose, etc.

## OASIS SIGNATURE COCKTAILS

#### CACTUS TEA | \$12

Iced Tea, White Rum, Lemon Juice, Strawberry puree

#### OASIS LEMONADE | \$12

Fresh Mint, Gin, Lemon Juice, Lime Juice

