

The Oar House Rockwall EASTER BRUNCH APRIL 17, 2022 11:00am-2:00pm



ANTIPASTI Artichoke and Spinach Dip \$14.95 Lobster and Crab Cakes \$19.95 Crab Claws \$24.95 Shrimp Cocktail \$18.95 Prosciutto Stuffed Mushrooms \$15.95 INSALATA & ZUPPA Lobster Bisque Cup \$9.95 Bowl \$12.95 Roasted Tomato & Sweet Corn Cup \$7.95 Bowl \$9.95 Gorgonzola Salad Mixed greens, pancetta, toasted walnuts and creamy gorgonzola dressing \$11.95 [nsalata Corazon

Hearts of palm, artichoke hearts and mushrooms tossed in garlic lemon vinaigrette over a bed of spinach

> \$11.95 Caesar Salad \$9.95



<u>ENTREES</u>

# Blackened Chicken Crepes

Homemade crepes folded with blackened chicken and Italian vegetables, baked in slightly spicy bechamel

\$21.95

# Eggs Benedict

Poached eggs over english muffin, prosciutto and hollandaise, Italian hash browns

#### \$19.95

Salmon a la Oscar

Alaskan salmon grílled and topped with asparagus, blue crab and hollandaíse

**Pollo Monsignore** *Chicken breast stuffed with prosciutto and fontina cheese in a mushroom cream sauce* 

\$24.95 Rombo al Grancchio Filet of halibut pan seared, top w/crab meat, asparagus points and vodka lime cream sauce

## \$32.95

**Fileto Cognac** *Petit filet mignon in a rich cognac sauce* 

\$31.95

# Italian Omelet

Salamí, pepperoní, mortadella and feta cheese with sundried tomato sauce, Italian hash browns

#### \$22.95

Spaghetti con Polpeti Italian meatballs with tomato basil sauce

\$19.95

## Fettucine Carbonara \$22.95

Mushrooms, asparagus, críspy pancetta and parmesan

cream sauce

#### \$36.95

### Vitello alla Marsala

Veal scalloppin sauteed w/ crimini mushrooms and marsala wine sauce

\$31.95 Pollo Aglío Oleo

Chicken breast topped with sauteed spinach and roasted red bell peppers in garlic olive oil

\$23.*95* 

20% Gratuity and tax not included