



Omar's Restaurant

Hours of Operation

Sunday	5:00 PM - 9:00 PM
Monday	5:00 PM - 9:00 PM
Tuesday	5:00 PM - 9:00 PM
Wednesday	5:00 PM - 9:00 PM
Thursday	5:00 PM - 9:00 PM
Friday	5:00 PM - 9:00 PM
Saturday	5:00 PM - 9:00 PM

ALL KINDS OF BURGERS

Charbroiled and served on an egg sesame bun with lettuce, tomato, pickles, red onion, mayo and special sauce.

1. Hamburger	\$7.50
<i>1/3 Pound of freshly ground, lean beef.</i>	
2. Turkey Burger	\$8.00
<i>1/3 pound of ground and seasoned white meat.</i>	
3. Garden Burger	\$7.50
<i>1/3 pound seasoned and grilled vegetable patty.</i>	
4. Seaburger	\$9.00
<i>Oregon fresh red snapper fillet charbroiled on a Kaiser roll.</i>	
5. OMAR'S Famous Superburger	\$12.50
<i>Remembered by generations as a plate piled high with two 1/4 pound patties, cheddar and Swiss, green salad and fries.</i>	

FRESH FISH SPECIALTIES

10. Fish and Chips	\$11.00
<i>Fresh Oregon rockfish in our homemade beer batter, served with steak fries and fresh sauteed vegetables.</i>	
11. Manila Steamer Clams	\$13.50
<i>3/4 pound of Manila clams steamed with white wine, clam juice, garlic, fresh herbs, tomato and a splash of cream.</i>	
12. Oyster Stew	\$12.25
<i>Fresh pacific oysters simmered with leeks, parsley, garlic and celery in milk and cream.</i>	
13. Pacific Seafood Fettuccini	\$16.00
<i>Succulent lobster, fresh Manila clams, black mussels, sweet scallops, roasted portabella mushrooms, tomatoes, green onion and fettuccini tossed together in a savory tomato clam sauce.</i>	
14. Curried Coconut Black Mussels	\$12.50
<i>3/4 pound of Black mussels steamed with fresh Asian vegetables in a curried coconut broth.</i>	

SOUPS

At least two creations prepared in house from slowly simmered stocks. Please call 482-1281 and ask what soups are available.

20. Bowl of Soup	
<i>BOWL \$5.75, CUP \$4.75. Which size and what kind?</i>	

SALADS

Our greens are a mixture of green leaf, romaine, carrots, and red cabbage and your choice of House Dressing. We only use Canola oil in all our cooking and dressings. No trans fats.

21. Classic Caesar Salad	\$9.50
<i>A traditional salad of fresh, crisp romaine lettuce, croutons, parmesan cheese, with our classic Caesar dressing.</i>	
22. Mediterranean Salad	\$10.50
<i>Sun-dried tomatoes, marinated artichoke hearts, olives, feta cheese, served on a bed of fresh greens tossed in a Balsamic vinaigrette.</i>	
23. Pacific Seafood Salad	\$12.50
<i>Albacore salad, fire roasted calamari and Oregon bay shrimp with fresh greens and Chef's garnish.</i>	
24. Soup and a Salad	\$11.00
<i>A cup of today's soup, greens and fresh vegetables, choice of dressing. Call 482-1281 to find out soup of the day.</i>	
25. Garden Salad	\$8.50
<i>Served with fresh vegetables and croutons with your choice of House made dressing.</i>	

APPETIZERS

30. Escargot in Mushroom Caps	\$12.50
<i>Baked in a savory garlic herb butter, sourdough toast points.</i>	
31. Prawn Cocktail	\$12.50
<i>Served with our special sweet chili and sesame sauce.</i>	
32. Fresh Manila Steamer Clams	\$13.50
<i>3/4 pound of fresh Manila clams steamed with white wine, clam juice, garlic, fresh herbs, tomato and a splash of cream.</i>	
33. Curried Coconut Black Mussels	\$12.50
<i>3/4 pound of fresh Black Mussels steamed with fresh Asian vegetables in a curried coconut broth.</i>	

A La Carte

40. Sirloin Steak Sandwich	\$17.00
<i>7 oz. served open face on a sourdough with salad and garlic fries</i>	
41. O's Mac N' Cheese	\$9.50
<i>Farfalle pasta baked in a rich 3 cheese sauce.</i>	
42. Soup of the Day	
<i>BOWL \$5.75, CUP \$4.75. Prepared in house from slowly simmered stocks. Please call 482-1281 for what soups are available.</i>	
43. Green Salad	\$8.00
<i>With crisp vegetables and croutons</i>	
44. Baked Klamath Potato	\$5.50
<i>Butter, sour cream and chives.</i>	
45. Garlic Fries	\$5.00
46. Steak Fries	\$4.50
47. Garlic Whipped Potatoes	\$5.00

KID'S CHOICES

50. Hamburger	\$7.50
<i>1/4 lb. hamburger on a sesame bun.</i>	
51. Chicken Strips	\$9.00
<i>Chicken filets with ranch dressing.</i>	
52. Cheese Sandwich	\$7.00
<i>Cheddar Cheese on grilled sourdough.</i>	
53. Kids Fish and Chips	\$9.50
<i>Crunchy fish with our own tartar sauce.</i>	

STEAKS

60. House Favorite New York Strip	\$27.85
<i>Full flavored 10oz. well marbled with a green peppercorn sauce. The choice of many steak lovers!</i>	
61. Top Sirloin	\$23.05
<i>Juicy 10oz. rich beef flavor with herb butter.</i>	
62. Petite Top Sirloin	\$23.00
<i>Juicy 7oz. rich beef flavor with herb butter.</i>	
63. Filet Mignon	\$29.05
<i>A thick 8oz. very tender cut with port demi-glace and blue cheese compound.</i>	
64. OMAR'S 1lb. Ribeye	\$30.00
<i>Served with O's steak sauce.</i>	
65. Beef Porterhouse	\$37.50
<i>Served with sauteed mushrooms and onions.</i>	

SEAFOOD

70. House Favorite Tuscan Seafood Fettuccini	\$25.00
<i>Succulent lobster, fresh Manila clams, black mussels, sweet scallops, head on shrimp, roasted portabella mushrooms, tomatoes, green onion and fettuccini tossed together in a savory tomato clam sauce.</i>	
71. Australian Rock Lobster Tail	\$40.50
<i>A premium cold water tail steamed and served with drawn butter.</i>	
72. Alaskan Red King Crab	
<i>ONE (1) LB. KING CRAB \$37.50, THREE QUARTER (3/4) LB. KING CRAB \$35.50. The finest steamed legs & claws with drawn butter.</i>	
73. Fresh Pacific Oysters	
<i>LARGE PORTION OYSTERS \$22.50, MEDIUM PORTION OYSTERS \$20.50, SMALL PORTION OYSTERS \$19.50. Rolled in cracker meal and panfried served with our tartar sauce. (sm) \$17.95, (med) \$19.15, (Lg) \$20.35</i>	
74. Pan Roasted Snapper Provencale	\$24.50
<i>Fresh snapper fillet, pan roasted and served with a creamy rock shrimp polenta, a saute of seasonal vegetables and topped with head on shrimp, roasted cherry tomatoes, in a lemon garlic butter.</i>	
53. Fish and Chips	\$17.00
<i>Crunchy fish with our own tartar sauce.</i>	

COMBINATIONS

Served with a Petite Top Sirloin. Substitution to a larger Top Sirloin is available.

80. Steak and Oysters	\$25.50
<i>Fresh pan seared Pacific Oysters and our tartar sauce with a Petite Top Sirloin</i>	
81. Steak and Red King Crab	\$42.50
<i>3/4 lb. steamed Alaskan crab and drawn butter with a Petite Top Sirloin</i>	
82. Steak and Australian Lobster	\$50.50
<i>A steamed premium cold water tail with drawn butter and a Petite Top Sirloin</i>	

SPECIALTIES

- 90. House Favorite Jamaican Jerked Chicken** **\$20.50**
Broiled with a spicy Jerk marinade, served a top creamy angel hair pasta with sun-dried tomatoes, bell peppers, and Jamaican spices.
- 91. Alder Smoked Pork Porterhouse** **\$25.50**
A 14oz. Steak, alder smoked then grilled. Served with roasted garlic whipped Yukon Gold potatoes, fresh seasonal sauteed vegetables and topped with caramelized apples.
- 92. Chipotle Cranberry Roasted Chicken** **\$21.50**
Brushed with garlic fresh herbs and olive oil, then roasted with a chipotle cranberry glaze. Served with roasted fingerling potatoes, apples and fresh seasonal vegetables.
- 93. Olive Oil Poached Chicken** **\$21.50**
Boneless thighs oven poached in a rosemary, garlic infused olive oil. Served with roasted garlic whipped Yukon Gold Potatoes and fresh seasonal vegetables.
- 94. Gilled Portabella Mushroom Napoleon** **\$21.50**
Portabella mushroom marinated with balsamic vinegar, fresh herbs, garlic and olive oil, then grilled and served with toasted Quinoa salad, a fresh vegetable ratatouille and balsamic reduction.
- 95. Chicken Fried Steak** **\$16.50**
A tenderized beefsteak, double dipped Texas style in flour, egg and cream, country gravy

MISC**100. OPEN FOOD**