



DINNER MENU

TABLE STARTERS

SIGNATURE CHICKEN WINGS GF

Baked dry-rubbed or traditional deep-fried wings 17

FRIED SHRIMP

Panko breaded shrimp, fried to perfection. Served with cocktail and tartar sauce 16

GIANT MEATBALL

Handmade 10 oz meatball smothered in marinara sauce 12

FRIED CALAMARI

Hand-breaded and fried to a golden brown served with marinara sauce 16

LEGENDS

LOBSTER RAVIOLI

Lobster raviolis with asparagus, mushrooms, and shallots, smothered with lobster sauce 30

CHICKEN PARMIGIANA

10 oz hand breaded chicken smothered with marinara sauce. Served with spaghetti 32

SPAGHETTI WITH GIANT MEATBALL

Spaghetti with a giant meatball, smothered in marinara sauce 28

BEEF STROGANOFF*

Tender beef and fresh mushrooms mixed with brown gravy and cream on fettuccine noodles 32

PENNE PESTO SALMON*

Diced salmon over penne pasta with spinach, cherry tomatoes, and creamy pesto sauce 29

HANDCRAFTED MEATLOAF

Topped with our homemade gravy and served with a side of Yukon mashed potatoes and green beans 26

FETTUCCHINE ALFREDO

Cream, garlic, butter, white wine and parmesan cheese 24
Add Chicken or Shrimp for \$6

CHICKEN PICATTA

Sautéed chicken breast, lemon sauce, capers, shallots and white wine, served with mashed potato 29

16 OZ RIBEYE* GF

CAB steak, served with Yukon mashed potatoes and seasonal veggies 45

CHICKEN, QUINOA & AVOCADO BOWL

Grilled chicken breast, quinoa, avocado, black beans, spinach, cherry tomato 21

TERIYAKI STEAK BOWL

Tender steak, brown rice, scallions, and broccoli 24

WEDGE SALAD GF

Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, bacon and cherry tomatoes 16

GARLIC CAESAR VG TN

Caesar dressing over a bed of hearts of romaine lettuce, parmesan cheese and croutons 14

BETWEEN THE Buns

CLASSIC BURGER*

10 oz burger with lettuce, tomato, coleslaw and American cheese 19

M.O.A.B. BURGER*

10 oz burger with hickory smoked bacon, mushrooms, onions, and cheddar 21

ROAST TURKEY CLUB

Turkey breast, bacon, mozzarella cheese, lettuce, tomato, and mayo 19

ATLANTIC SALMON* GF

Served on a bed of quinoa with spinach, cherry tomatoes, black beans and onions 32

SALMON & BROWN RICE BOWL

Salmon, brown rice, asparagus, zucchini and julienned carrots 24

STEAK & AVOCADO BOWL

Tender steak, brown rice, black beans, pico de gallo, cilantro, avocado, and feta cheese 24

POT ROAST BEEF SANDWICH

Shredded beef, caramelized onions, served on sour dough 18

CHICKEN AVOCADO

Chicken breast with pepper jack cheese, avocado spread, fresh avocado, sliced tomato, and lettuce 19

CRISPY CHICKEN SANDWICH

Crispy and juicy breaded breast, bacon, mozzarella cheese, mayonnaise, lettuce, and tomato on a soft brioche bun 21

18% automatic gratuity will be added to parties of 6 or more.

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. **GF = GLUTEN FREE** **VG TN = VEGETARIAN** **VEGAN = VEGAN**

WINE BY THE GLASS

LIBATIONS

SPARKLING

OTS HOUSE CHAMPAGNE 12 / 31

WHITE

CHARDONNAY

**2017 J. Lohr Estates
Riverstone 13 / 34**
Arroyo Seco, Monterrey

SAUVIGNON BLANC

2018 Kim Crawford 15 / 43
New Zealand

WHITE ZINFANDEL

Beringer 14 / 43
California

PINOT GRIGIO

**2017 Maso Canali
13 / 33**
Trentino, Italy

RIESLING

Dr. Loosen 13 / 33
Mosel, Germany

RED

CABERNET SAUVIGNON

2017 Josh Cellars 18 / 51
Napa County, USA
2016 Justin 20 / 59
Paso Robles, CA

MERLOT

2015 Sageland 13 / 33
Columbia Valley, WA

HOUSE WHITE

House of Cards Chardonnay 11 / 41

HOUSE RED

House of Cards Cabernet Red Blend 12 / 46

WHISKEY SMASH 17

Knob Creek, Mint, Orange Slice,
Blackberries, Cointreau, Lime
Juice, Simple Syrup, Orange Juice

THE GOLDEN MULE 16

Stoli Vodka, Lime, Simple Syrup,
Ginger Beer, Crushed Ice

TOASTED ESPRESSO

MARTINI 18

Ciroc Coconut, Grand Marnier,
Espresso, Whip Cream

BLOODY MARY 16

Vodka, Secret OTS Mary mix, plus
all the fixins

MOJITO HAND MUDDLED 17

Barcardi Rum, Lime Wedges, Mint,
Lime Juice, Simple Syrup

OCEAN BREEZE 17

Ciroc Pineapple, Coconut Rum
Haven, Blue Curacao, Simple
Syrup, Pineapple Juice, Lemonade

BANANA OLD

FASHIONED 18

Bulleit Bourbon, Crème de
Banana, Chocolate Bitters,
Orange Bitters, Luxardo Cherry,
Smoke

BERRY BANGER 18

Stoli Razberi, Stoli Strasberi, St.
Germain, Fresh Blackberries,
Lemon Juice, Lime Juice, Simple
Syrup

MARGARITA HAND

MUDDLED 17

Cazadores Reposado, Triple Sec,
Simple Syrup, Orange Juice,
Lime, Orange Slice, Lemon
Wedges

BEERS

BUDWEISER 9

BUD LIGHT 9

BLUE MOON 10

COORS LIGHT 9

DOGFISH HEAD AMERICAN

BEAUTY HAZY IPA 10

S.N. HAZY LITTLE THING IPA 10

MILLER LITE 9

GUINNESS 10

MICHELOB ULTRA 9

STELLA 10

CORONA 10

MODELO 10

FIRESTONE 805 10

TRULY 8

LOCAL BEERS

BAD BEAT BREWING

THE RINGER- PILSNER 10

BLUFFING ISN'T WEISSE-
HEFEWEIZEN 10

HOPPY TIMES- IPA 10

HAPPY HOUR

**MONDAY-THURSDAY
2-5PM**

BEER BUCKETS

IMPORTS 40

DOMESTIC 35

CRAFTS 40