

STARTERS

Soup & Salads

Soups

We make two soups; one vegetarian and one meat-based. Ask what we have this evening!

Butter Leaf Lettuce Salad

Butter Leaf Lettuce tossed with Bartlett Pears, Candied Pecans and Cypress Grove Chevre

Hail Caesar

Classic Caesar with Romaine Lettuce and house-made Croutons tossed with Caesar Dressing and topped with Anchovies

Available with Grilled Chicken Breast or Prawns

Mixed Green Salad

Fresh Greens tossed with Apples and fresh whole Basil in Balsamic Vinaigrette

Fruit and Brie Plate

Fresh Seasonal Fruit served with Crostini and Brie Cheese and Candied Pecans

Seafood

Humboldt Bay Kumamoto Oysters

Half Dozen raw Oysters served on the half shell with Cocktail Sauce

Oberon Oysters

Half Dozen Grilled Humboldt Bay Oysters with Spinach, Bacon and Local Cypress Grove Chevre

Grilled Oysters

Half Dozen Award-Winning Humboldt Bay Oysters grilled with Humboldt Fog Chevre and Fresh Apple

Chimi Churri Oysters

Half Dozen Raw Oysters with House made Argentine Chimi Churri Sauce

Barbecued Oysters

Half Dozen Oysters Grilled with House made Jack Daniels BBQ Sauce

Oyster Shooters

Raw Humboldt Bay Oysters served with Cocktail Sauce and Lemon

Calamari

Delicately seasoned and deep-fried, served with Honey-Mustard Dipping Sauce

Crab Cakes

Three Dungeness Crab Cakes with Lemon-Dill Aioli

Seafood Kabobs

Skewered and Seared Scallops, Prawns and Seasonal Vegetables served with Sweet Hot Chili Sauce

Beer Battered Prawns

With Sweet Hot Chili Sauce

Surf and Turf Skewers

Scallops and Filet of Beef Glazed with Honey Soy and Grilled on Skewers

Vegetarian

Baked Asparagus

Baked in Truffle Oil and Parmesan Cheese

Grilled Portobello Mushroom

Basil-Balsamic marinated Portobello Mushroom and Grilled Eggplant with Grilled Asparagus and Marinara

BREAKFAST

Chicken Fried New York

8 Oz. Choice New York Steak Pounded and Fried. Served with 2 Eggs, any style, Sausage Gravy and Country Potatoes

Rib-Eye Steak and Eggs

6 Oz. Rib-Eye Steak with 2 Eggs any style and Country Potatoes

French Toast

Comes with your choice of Maple Syrup or Seasonal Fruit Compote

Eggs Benedict

Two Eggs Poached and Bacon served over a Toasted English Muffin and topped with Oberon's House made Hollandaise.

Crab Cakes Benedict

Replace the English Muffin with 2 generous Crab Cakes for a Delightful local twist and the classic Benedict

Biscuits and Gravy

Two Butter Milk Biscuits topped with Sausage Gravy

Waffles

Comes with your choice of Maple Syrup or Seasonal Fruit Compote

Pancakes

2 Pancakes with your choice of Maple Syrup or Seasonal Fruit Compote

Omelets

All Omelets served with Country Potatoes, Bacon or Sausage, and a Scone, Toast, or Biscuit

Oberon Omelet

Spinach, Bacon, and Chevre

Crab Omelet

Dungeness Crab Meat sautéed with Green Onions topped with Hollandaise

Ruby's Omelet

Asparagus and Caramelized Onions with Havarti Cheese

Roy's Omelet

Portobello, Crimini, and Button Mushrooms, with Sausage, and Tomatoes

Create Your Own

Choose from any of these toppings: Avocado, Spinach, Bacon, Chevre, Bell, Peppers, Sausage, Cheddar, Tomato, Asparagus, Ham, Swiss, Onion, Mushrooms, Turkey, Havarti

LUNCH

Salads and Soups

Nicoise Salad

Grilled Rare Ahi Tuna, chilled over Romaine Lettuce, tossed with Kalamata Olives, Green Beans, Hard Boiled Egg and Red Potatoes in Red Wine Vinaigrette

Cobb Salad

Spinach Greens in a Red Wine Vinaigrette with Grilled Chicken Breast, Tomatoes, Avocado, Hard Boiled Egg, Bacon and Maytag Bleu Cheese

Hail Caesar

Classic Caesar with Romaine Lettuce and Housemade Croutons tossed with Caesar Dressing and topped with Anchovies

Available with Grilled Chicken Breast or Prawns

Mixed Green Salad

Fresh Greens tossed with Tomatoes and House made Croutons in Balsamic Vinaigrette

Autumn Spinach Salad

Fresh Spinach Leaves tossed with Apple, Candied Pecans, and Bleu Cheese with Apple Vinaigrette

Soup of the Day

Two Housemade Soups Daily

Soup and Salad

Our Soup of the Day and a side salad, with your choice of dressing

From The Grill

1/4 or 1/2 Pound Burger

Local Grass-Fed Beef served with Fries

Steak Sandwich

New York Strip Steak grilled on a Baguette served with Fries

Pesto Chicken Sandwich

Grilled Breast of Chicken with Housemade Pesto on Focaccia served with Fries

Portobello Sandwich

Basil Balsamic Marinated Portobello Mushroom on Focaccia served with Fries

Dress Up Your Burger or Sandwich

Avocado, Bacon, Guacamole, Cypress Grove Chevre, Havarti or Cheddar, Maytag Bleu Cheese, Grilled Onion, Portobello Mushroom, Roasted Red Pepper and Pesto

Sandwiches

All Sandwiches served with fries or salad, or our house onion rings for \$2

Proscuitto and Havarti

With Roasted Red Pepper and Basil on Baguette and Grill Pressed

Toasted California Club

Turkey, Bacon, Tomato, Avocado on Toasted Focaccia

Nick's French Dip

Thin Sliced Roast Beef with Pickle, Bacon and Swiss Cheese, served on French Roll

French Dip

Thin sliced Roast Beef served on Baguette, with a side of Beef Au Jus

Crab Salad Croissant

With Green Onion, Parsley, Lettuce, and Mayo

Baked Ham and Swiss

Served on Light Rye

BLT

On Toasted Wheat Bread with a side of Potato Salad

Reuben

Corned Beef on Dark Rye with Sauerkraut and Swiss Cheese with Thousand Island Dressing

Build Your Own Whole or Half Sandwich

Choose your favorite Meat, Bread and Cheese and add on any vegetables

Seafood

Fish and Chips

Fresh Snapper Crusted and Deep Fried with a side Marinated Cucumber Salad and Fries

Market Fresh

Fresh Fish prepared daily served with a side salad

Fish Tacos

Fresh Grilled Snapper with Mango Salsa in Corn Tortillas

Calamari

Delicately seasoned rings, deep-fried with Honey Mustard Dipping Sauce

Prawns and Chips

Panko breaded Prawns served with Fresh Cut Fries

Oberon Oysters

Half dozen Grilled Local Kumomoto Oysters with Spinach, Bacon and Local Cypress Grove Chevre

Barbecued Oysters

Half dozen Grilled Local Kumomoto Oysters with Housemade Jack Daniels BBQ Sauce

House Specialties

Linguini Marinara

Tossed with Tomatoes and Artichoke Hearts
Available with Grilled Chicken Breast or Prawns

Pasta of the Day

Ask your server about our special daily Pasta

French Fries

House Made Fresh Cut

Buttermilk Onion Rings

House Made and Yummy!

ENTREES

Steaks

PRIME RIB on Fridays & Saturdays, starting at 5pm

Herb-Encrusted Prime Rib of Beef, served with Green Beans and your choice of Mashed Potatoes or Baked Potato

Oberon Filet

A Bacon wrapped 8oz. Filet Mignon topped with Caramelized Onions and melted Cypress Grove Humboldt Fog Chevre, with Mashed Potatoes and Vanilla Carrots

Filet Mignon

A tender 8oz. cut of Choice Beef, with Red Wine Sauce and char-grilled to order, served with Mashed Potatoes And Vanilla Carrots

New York Steak

A 10oz. cut of Beef Strip Loin char-grilled to order, topped with Port Mushroom Sauce, served with a Baked Potato and Green Beans

Charbroiled Rib Eye Steak

A generous 14oz. cut of tender Beef with Cardomom Coffee Rub, topped with Argentine Chimi Churri Sauce served with a Baked Potato and Green Beans

House Specials

Cherry Duck Breast

A Grilled Double Duck Breast in a pool of Cherry Sauce served with Fried Potato Balls And Asparagus

Herb Rubbed Pork Loin

Herb-encrusted Pork Loin with Dijon Cream Sauce served with Mashed Potatoes and Seasonal Vegetables

Spanakopita

A Greek inspired Spinach Pie with Feta And Cypress Grove Chevre topped with layers of Phyllo Dough, served with Fried Potato Balls and Mint Yogurt

Mango Chicken

Grilled Chicken Breast topped with Mango Salsa served with Cilantro Quinoa and Lemon Asparagus

Seafood

Grilled Snapper

Fresh Grilled Snapper, topped with Sun-Dried Tomato and Garlic Sauteed, served with Rice Pilaf and Grilled Asparagus

Ahi Tuna

Coriander rubbed Ahi Tuna, grilled medium-rare with Citrus Salsa and Guacamole, served with Quinoa and Grilled Asparagus

Prawn or Scallop Scampi

Prawns or Scallops sauteed in Sauvignon Blanc, Garlic and Butter topped with Chives and Fresh Tomatoes, served with Rice Pilaf and Lemon Asparagus

Market Fresh

Our daily fresh fish cooked to perfection

Pasta

Pastas are available with Grilled Chicken Breast, Scallops and Prawns, or Dungeness Crab

Penne Marinara

with Garlic, Basil, and Parmesan

Lemon Cream Linguini

with Garlic and Fresh Pea Pods

Pesto Fettuccini

tossed with Artichoke Hearts and Sun-Dried Tomatoes, in a creamy pesto sauce

Bar Fare

Onion Rings

Our own Buttermilk Onion Rings served with Honey Mustard

Steak Fries

Golden Fried with a side of Ranch Dressing

Fish & Chips

Fresh Snapper Crusted and deep-fried with a side of Marinated Cucumber Salad and Steak Fries

Burgers and Sandwiches

* Burgers and Sandwiches served with Lettuce, Onion, Tomato, Pickle, and Mayo on the side, with Fries or Green Salad.

Chicken Sandwich

Grilled Chicken Breast on Focaccia Bread

Portobello Sandwich

Basil Balsamic Marinated Portobello Mushroom on Focaccia Bread

1/4 Pound Burger

100% Grass-Fed Beef

1/2 Pound Burger

100% Grass-Fed Beef

Dress Up Your Burger or Sandwich

Avocado, Bacon, Guacamole, Cypress Grove Chevre, Havarti or Cheddar, Maytag Bleu Cheese, Grilled Onion, Portobello Mushroom, Roasted Red Pepper

DESSERTS

Vanilla Creme Brule

Classic Creme Brule, creamy baked Custard with a crisp layer of Caramelized Sugar on top

Special Creme Brule of the day

Chef's Choice of creamy custard with the flavor of the day

New York Style Cheesecake

Topped with fresh Fruit Compote

Triple Chocolate Brownie

Goey Chocolate Brownie topped with Vanilla Ice Cream and Chocolate Sauce