

O.A.R.B. OSWEGO ATRIUM RESTAURANT & BAR

Small Plates

- CHICKEN QUESADILLA** stuffed with roasted peppers, cheddar and jack cheeses and sides of salsa and sour cream 11.00
- SPINACH & ROASTED ARTICHOKE DIP** served with toasted crostini 12.00
- CURED MEATS & CHEESES** artisanal selection of meats and cheeses, served with pickles, olives, dijon mustard and toasted baguette 14.00
- PROSCIUTTO MARGHERITA FLATBREAD** with roasted tomatoes, fresh mozzarella and pesto 12.00
- BUFFALO PEPPER GARLIC CHICKEN WINGS** tossed in a buffalo pepper garlic sauce, served with blue cheese slaw 11.00
- WHITE CHEDDAR MAC & CHEESE** aged white cheddar topped with panko breadcrumbs 7.00
- STEAK & STOUT SLIDERS*** melted gouda, stout-braised onions and a side of housemade pub chips 14.00

SALADS

ADD PROTEIN TO ANY SALAD*

Shrimp +8.00 / Salmon* +8.00 / Chicken +5.00

COBB SALAD  **GF** 14.00

diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with red wine vinaigrette

ROASTED BEET SALAD  **GF** 12.00

mixed greens, crumbled goat cheese, candied pecans tossed in red wine vinaigrette

CAESAR SALAD  10.00

romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD  **GF** 11.00

feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

HANDHELDS

- TURKEY CLUB** bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese 13.00
- CHIPOTLE CHICKEN SANDWICH** melted cheddar cheese, bacon and chipotle aioli on a brioche bun 13.00
- GRILLED STEAK WRAP*** with black beans, roasted red peppers, cilantro and monterey jack cheese . 14.00
- CUBAN SANDWICH** sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf . . 13.00

served with french fries or pub chips

BURGERS

- GRUYÈRE & SHROOM BURGER*** gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli 14.00
- BLACK RUM BACON JACK BURGER*** monterey jack cheese, thick-cut bacon, and stout-braised onion topped with housemade black rum BBQ sauce 14.00
- THE HOUSE BURGER*** choice of cheese and housemade burger sauce 13.00
- VEGGIE BURGER**  Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli 12.00



served with french fries or pub chips

soup

SOUP DU JOURcup 5.00 / bowl 9.00

Ask your server for today's offering

MAINS

- CENTER-CUT TOP SIRLOIN*, 10 OZ.** **GF**  28.00
with choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze and sides of garlic mashed potatoes and grilled vegetables
- CHARBROILED RIBEYE*, 12 OZ.** **GF** 28.00
with garlic mashed potatoes and grilled vegetables
- MEDITERRANEAN SHRIMP PASTA** 25.00
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream
- SALMON* WITH KALE & MUSHROOMS**  **GF** 25.00
sautéed kale and crimini mushrooms
- TUSCAN FLORENTINE CHICKEN** 19.00
pesto-marinated chicken breast on top of grilled vegetable orzo

 INDICATES LIGHTER FARE  GF INDICATES GLUTEN FREE ITEM

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An automatic 18% gratuity is added to parties of 6 or more.
Please let your servers know if you have any food allergies. Burgers, steaks and salmon are cooked to order.
Press room service button on your phone to order.

Served in Copper Mugs

SIGNATURE MULES

Always Great Taste



CROWNED JEWEL 10.00
Ketel One, ginger beer, cranberry juice
blood orange bitters and fresh lime juice

MEXICAN MULE 10.00
Sauza Blue Silver, ginger beer and fresh lime juice

KENTUCKY MULE 12.00
Maker's Mark, ginger beer and fresh lime juice

MOSCOW MULE 11.00
Ketel One, ginger beer and fresh lime juice

COCKTAILS

- BEE'S KNEES** Hendrick's, honey and fresh lime juice served up 9.00
- COSMOPOLITAN** Absolut Citron, Cointreau, fresh lime juice and splash of cranberry juice 10.00
- MARGARITA** Patron Silver, Cointreau, housemade sour mix and fresh lime juice 10.00
- PIMM'S CUP** Pimm's No. 1, ginger ale, cucumber and fresh mint 9.00
- BOURBON OLD FASHIONED** Knob Creek, housemade simple syrup and orange bitters 12.00
- MINT JULEP** Woodford Reserve, housemade simple syrup and mint leaves 12.00
- CUBAN MOJITO** Bacardí Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda 9.00

BEER

DRAFT

- ROTATING DRAFT 6.00
- STELLA ARTOIS 6.00
- BLUE MOON BELGIAN WHITE 6.00
- SAMUEL ADAMS BOSTON LAGER 6.00
- BUD LIGHT 6.00
- COORS LIGHT 6.00
- GOOSE ISLAND 6.00

BOTTLE

- ANGRY ORCHARD HARD CIDER 6.00
- BUDWEISER 6.00
- COORS LIGHT 5.75
- CORONA EXTRA 6.00
- HEINEKEN 6.00
- LAGUNITAS IPA 6.00
- MICHELOB ULTRA 5.75
- MILLER LITE 5.75
- NEW BELGIUM FAT TIRE 6.00

Ask about our seasonal offerings

WINES

WHITE

6oz/9oz/bottle

- PROSECCO - LA MARCA DOC. TREVISO, ITALY 7.00/-/23.00
- WHITE ZINFADEL - BERINGER. MAIN & VINE, CA. 6.00/9.00/24.00
- RIESLING - CHATEAU STE. MICHELLE. COLUMBIA VALLEY, WA . 6.00/9.00/24.00
- PINOT GRIGIO - STELLINA DI NOTTE. DELLE VENEZIE ITALY . 8.00/11.00/28.00
- SAUVIGNON BLANC - BRANCOTT ESTATE.
MARLBOROUGH, NEW ZEALAND 7.00/10.00/26.00
- CHARDONNAY - CLOS DU BOIS. NORTH COAST, CA 8.00/11.00/28.00
- CHARDONNAY - CHATEAU ST. JEAN. NORTH COAST, CA. -/-/30.00

RED

- PINOT NOIR - ESTANCIA. MONTEREY CO., CA -/-/43.00
- PINOT NOIR - LA CREMA. SONOMA COAST, CA -/-/62.00
- MERLOT - CLOS DU BOIS. NORTH COAST, CA. 8.00/12.00/30.00
- MERLOT - ROBERT MONDAVI. NAPA VALLEY, CA -/-/63.00
- MALBEC - ALAMOS. MENDOZA, ARGENTINA 10.00/14.00/38.00
- CABERNET SAUVIGNON - ESTANCIA. PASO ROBLES, CA -/-/64.00

ROOM SERVICE

Press Room Service button on your phone to order
All Room Service orders have a \$2.50 delivery charge
+ 19% gratuity automatically added