



\$103 OHS MENU

FIRST COURSE

“YVETTE’S CAESAR”

GARLIC HERB CROUTONS, CLASSIC DRESSING

OR

“KITCHEN SINK SALAD”

SHRIMP, SALAMI, BACON, AVOCADO, TOMATO, HEARTS OF PALM
BLUE CHEESE CRUMBLES & CHAMPAGNE VINAIGRETTE

MAIN COURSE

WILD SALMON

PAN SEARED WITH CRISPY SKIN, LINGUINE PUTTANESCA

OR

14 OZ USDA PRIME NEW YORK STRIP AU POIVRE

ROASTED MUSHROOMS, YUKON GOLD MASHED POTATOES
PEPPERCORN SAUCE

OR

PETALUMA CHICKEN

HORSERADISH SMASHED POTATOES, CHIMMICHURRI

DESSERT

CHEF SELECTIONS

ASSORTED DESSERTS



\$120 OHS MENU

FIRST COURSE

“YVETTE’S CAESAR”

GARLIC HERB CROUTONS, CLASSIC DRESSING

OR

“LOBSTER BISQUE”

BRIOCHE CROUTON, CRÈME FRAÎCHE

OR

SHRIMP COCKTAIL

HOUSE COCKTAIL SAUCE, ATOMIC HORSERADISH

MAIN COURSE

WILD SALMON

PAN SEARED WITH CRISPY SKIN, LINGUINE PUTTANESCA

OR

14 OZ USDA PRIME NEW YORK STRIP AU POIVRE*

ROASTED MUSHROOMS, YUKON GOLD MASHED POTATOES
PEPPERCORN SAUCE

OR

PETALUMA CHICKEN

HORSERADISH SMASHED POTATOES, CHIMMICHURRI

DESSERT

CHEF SELECTIONS

ASSORTED DESSERTS



\$125 OHS FAMILY STYLE

FIRST COURSE

SEAFOOD TOWER

COLOSSAL SHRIMP, ALASKAN KING CRAB
EAST & WEST COAST OYSTERS

SECOND COURSE

“YVETTE’S CAESAR”

GARLIC HERB CROUTONS, CLASSIC DRESSING

MAIN COURSE

DOVER SOLE “MEUNIERE”

LEMON BUTTER HERB SAUCE

PAT LaFRIEDA USDA PRIME PORTERHOUSE

DRY AGED FOR A MINIMUM OF 30 DAYS

PETALUMA CHICKEN

HORSERADISH SMASHED POTATO, CHIMMICHURRI

SIDE OFFERINGS

YUKON GOLD MASHED POTATOES

BROCCOLI & CHEDDAR

SAUTEED MUSHROOMS

DESSERT

CHEF SELECTIONS

ASSORTED DESSERTS



\$150 OHS MENU

SEAFOOD PLATTER

MAINE LOBSTER TAIL, ALSKAN KING CRAB, COLOSSAL SHRIMP
EAST & WEST COAST OYSTERS

SECOND COURSE

“YVETTE’S CAESAR”

GARLIC HERB CROUTONS, CLASSIC DRESSING

OR

VINE RIPE TOMATOES

BASIL & FRESH MOZZERELLA

OR

FRENCH ONION SOUP

SWEET ONIONS, GRUYÈRE CROUTON

MAIN COURSE

WILD SALMON

PAN SEARED WITH CRISPY SKIN, LINGUINE PUTTANESCA

OR

18 OZ USDA PRIME NEW YORK STRIP AU POIVRE

ROASTED MUSHROOMS, YUKON GOLD MASHED POTATOES
PEPPERCORN SAUCE

OR

PETALUMA CHICKEN

HORSERADISH SMASHED POTATOES, CHIMMICHURRI

DESSERT

CHEF SELECTIONS

ASSORTED DESSERTS



\$130 OHS MENU

FIRST COURSE

SHARED APPETIZERS

CALAMARI, GARLIC BREAD, THICK CUT APPLEWOOD BACON

SECOND COURSE

“YVETTE’S CAESAR”*

GARLIC HERB CROUTONS, CLASSIC DRESSING

OR

“KITCHEN SINK SALAD”

SHRIMP, SALAMI, BACON, AVOCADO, TOMATO, HEARTS OF PALM
BLUE CHEESE CRUMBLES & CHAMPAGNE VINAIGRETTE

MAIN COURSE

WILD SALMON

PAN SEARED WITH CRISPY SKIN, LINGUINE PUTTANESCA

OR

14 OZ USDA PRIME NEW YORK STRIP AU POIVRE

ROASTED MUSHROOMS, YUKON GOLD MASHED POTATOES
PEPPERCORN SAUCE

OR

PETALUMA CHICKEN

HORSERADISH SMASHED POTATOES, CHIMMICHURRI

DESSERT

CHEF SELECTIONS

ASSORTED DESSERTS



\$175 VIP OHS SIGNATURE MENU

SEAFOOD TOWER

MAINE LOBSTER TAIL, ALSKAN KING CRAB, COLOSSAL SHRIMP
EAST AND WEST COAST OYSTERS

SECOND COURSE

“THE OHS MEATBALL”

MARINARA SAUCE, RICOTTA CHEESE

OR

STEAKHOUSE WEDGE

MAYTAG BLUE CHEESE, BACON, BLUE CHEESE DRESSING

OR

FRENCH ONION SOUP

SWEET ONIONS, GRUYÈRE CHEESE

MAIN COURSE

PAN SEARED DIVER SCALLOPS

CELERY ROOT PURÉE, GRANNY SMITH APPLES

OR

10 OZ AMERICAN WAGYU STRIPLOIN

YUKON GOLD MASHED POTATOES, ROASTED MUSHROOMS

OR

SURF N TURF

8 OZ. DRY AGED FILET MIGNON, MAINE LOBSTER

OR

PETALUMA CHICKEN

HORSERADISH SMASHED POTATOES, CHIMMICHURRI

DESSERT

CHEF SELECTIONS

ASSORTED DESSERTS



Supplement Pricing Per Person

*housemade sauces (béarnaise, bordelaise, peppercorn)	\$5
*housemade Truffle Butter	\$9
*add 8 oz. filet as choice	\$10
*add seafood platter	\$25
*add thick cut applewood bacon (share)	\$6
*All Steaks can Scampi (colossal prawn)	\$27
*All Steaks can surf (lobster or crab)	\$30
*All Steaks can Foie(seared foie gras)	\$20
*Add Osetra Caviar Ice Sculpture	\$295/oz