

🌀 TAPAS MENU 🌀

*Small Plates are our adventurous approach to dining and are perfect for tantalizing your taste buds with unique flavors.
Our menu offers a sampling of a cuisine in which you create the food experience.
We recommend a minimum of 3 dishes.*

Mini Crab Cake with Tartar Sauce 8

Lamb Lollipop with Mint Pesto 11

NY Strip Slider with Blue Cheese,
Celery Leaves & Crispy Shallots 9

NY Strip Slider with Seared Foie Gras,
Caramelized Onions & Tomatoes 24

House Marinated Spanish Olives 5

Bison Tostada & Guacamole 6

Marinated Grilled Shrimp Cocktail 6

Fried Smoked Calamari
with Thai BBQ Dipping Sauce 6

Grilled Quail with Rosemary-Onion
Puree & Honey Reduction 7

Shrimp Tempura with
Mango-Passionfruit Sauce 7

Oven Roasted Spanish Chorizo
with Onion Compote 7

Chef's Chocolate-Walnut Truffles 7

Old World Meatballs
with Goat Cheese Risotto 7

Artisan Cheese Plate
& Toasted Brioche 12

Mini Adult Grilled Cheese
with Tomato Confit & Fresh Basil 5

Steak Tartare* with House Chips 8

Tuna Tartare* with House Chips 8

Arugula Salad Napoleon
with Beets & Goat Cheese 4

Truffled Wild Mushrooms on Toast 7

Marinated Piquillo Peppers
with Garlic Oil 4

Moroccan Merguez
wrapped in Potato Crisps 6

Sautéed Baby Spinach
with Pine Nuts & Raisins 5

Hand Cut French Fries
with Parmesan & White Truffle Oil 7

TONIGHT'S SPECIALS

TAPAS

Mero Sea Bass Cheeks

Piquillo Peppers Provençale

7

APPETIZER

Escargot & Veal Cheek

Celery-Apple Purée, Tarbais Beans

& Lemon-Orange Confit

14

ENTREE

Hawaiian White Escolar

Bacon-Macadamia Nut Crusted,

Spaghetti Squash-Cabbage Sauerkraut

& Red Wine Reduction

29

CHEFS TASTING MENU AVAILABLE UPON REQUEST

TUESDAY – FRIDAY

\$ MP \$

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OscarsOfStJames.com
FOR WEEKLY PROMOTION

Starters

Grilled Octopus

Warm Fingerling Potatoes, Frisee & Orange-Aioli Vinaigrette 9

Roasted Red & Golden Beet Napoleon

Danish Bleu Cheese, Candied Nuts & Shallot Vinaigrette 11

Hawaiian Ahi & White Tuna Tartare*

Mango-Passion Fruit Salsa, Ginger Sauce & Wasabi-Infused Tobiko 14

Steak Tartare*

Filet Mignon, Capers, Cornichon, Whole Grain Mustard, Tabasco & Mayonnaise 12

Marinated Calamari Salad

Cucumber, Cherry Tomatoes, Green Olives & Ginger Vinaigrette 10

Wild Mushroom Napoleon

Mixed Wild Mushrooms, Fresh Tarragon & Black Truffle Reduction 12

Soup and Salads

Classic French Onion Soup 10

Soup du Jour MP

Baby Arugula Salad

Goat Cheese, Red & Golden Beets, Pignoli & Honey-Balsamic Vinaigrette 7

Bibb Lettuce Salad

Blue Cheese, Caramelized Nuts & Tarragon Vinaigrette 7

Frisee Salad

Warm Bacon, Feta, Macadamia Nuts, Tomatoes & Tomato Vinaigrette 8

Entrees

Bacon-Wrapped Chicken Breast

Cheddar Potato Mousseline, Garlicky Spinach, Asparagus, Mushrooms & Rosemary Jus 21

House-Made Pappardelle

Pulled-Braised Veal Osso Bucco, Mixed Mushrooms & White Truffle Oil 25

Scallop-Crusted Salmon

Sunchoke Cream, Fingerling Potatoes, Pearl Onions, Asparagus & Shallots 24

Pan-Roasted 12oz. Rib-Eye*

Parsnip Puree, Tarbais Beans, Wild Mixed Mushrooms & Port Wine Reduction 34

Bronzini al la Plancha

Butternut Squash Risotto & Long Island Clam Velouté 27

Moules Frites

Long Island Mussels in Garlic, Parsley & Beurre Blanc, Hand-Cut French Fries 18

Slow-Braised Beef Short Ribs Bourguignon

Smoked Bacon, Baby Vegetables & Mashed Potatoes 26