

Menus

Our [seasonal dinner menu](#) and [bar menu](#) are listed below.

Our lunch and dessert menus change daily. For menu questions, daily fare, or current wine and beer selections, please call 806-373-3233.

Dinner

▪ Spring 2017 ▪

Appetizers

Sesame Crusted Oysters **13**
miso vinaigrette

Barbeque Duck Steamed Buns **10**
ginger barbeque, pickled vegetables

Crispy Chicken Sliders **13**
chipotle aioli, pickles

Smoked Beef Tenderloin Tower **14**
black beans, avocado, sour cream, blue corn tortilla chips

Chickpea Hummus **12**
wild mushrooms, roasted peppers, grilled flatbread

Ahi Tuna Poke **17**
sushi rice cake, ginger, soy, sriracha, tobiko

Creamy Spinach & Roasted Red Pepper Dip **12**
wonton chips, blue corn tortilla chips

Crispy Buffalo Cauliflower **9**
hot sauce, bleu cheese dressing

Seasonal Fruit & Cheese Platter **15**

Salads

Fried Egg Salad **7**
romaine, bacon, red onion, tomato, caesar dressing

OHMS Caesar Salad **6**
croutons, baked parmesan

House Salad **4**
carrots, cucumber, tomato, croutons

Soup du Jour **6**

Entrees

▪ All of our beef is USDA Certified Black Angus ▪

Seared Organic Elk Tenderloin **36**
beurre rouge, caramelized onion risotto
Maal 'Biolento' Malbec, Argentina 2015

Grilled Ribeye **34**
jalapeño hollandaise, green chile macaroni
Freakshow Cabernet Sauvignon, Lodi 2014

Beef Filet au Poivre **36**
black pepper brandy cream, roasted garlic mashed potatoes
Mayu Red Wine, Chile 2014

Smoked Lamb Chops **32**
horseradish crema, roasted potatoes
Mayu Red Wine, Chile 2014

Sautéed Faroe Island Salmon **28**
lemon chardonnay butter, vegetable hash
Four Vines "Naked" Chardonnay, Santa Barbara 2015

Seared Ahi Tuna Salad **30**
grilled pineapple mango salsa, mesquite smoked yams
Kim Crawford Sauvignon Blanc, Marlborough 2015

Smoked Pork Tenderloin **22**
red eye barbeque, fontina cheese grits
Flora Springs Merlot, Napa Valley 2013

Grilled Duck Ramen **25**
ginger dashi broth, baby bok choy, wheat noodles, soft boiled egg, mushrooms
Elouan Pinot Noir, Oregon 2015

Southern Fried Chicken Breast **18**
jalapeño gravy, roasted garlic mashed potatoes
Pfeffingen Dry Riesling, Germany 2013

* Gluten Free, Vegan & Vegetarian Options Available *

** 20% Gratuity will be added to all parties of 8 or more **

*** Consumption of raw or undercooked meat and fish may cause food borne illness ***

Bar

Signature Cocktails

Old Fashioned

Four Roses Bourbon, Bitters, Orange & Luxardo Cherry

Blanton's Manhattan

Blanton's Bourbon, Dolin Rouge Vermouth, Bitters & Luxardo Cherry

Satans Whiskers

Sloane's Gin, Dolin Dry & Rouge Vermouth, Cointreau, Orange Bitters & Orange Juice

Moscow Mule

Tito's Vodka, Fever Tree Ginger Beer & Lime

Showdog

Smirnoff Triple Distilled Vodka, X-Rated & Grapefruit Juice

The Elvis

Beefeaters's Gin, St. Germaine, Peychaud's Bitters & Grapefruit Juice

OHMS Spicy Bloody Mary Martini

House Infused Pepper Vodka & House Bloody Mary Mix

Island Martini

Coconut and Raspberry Rums, Pineapple, & Mango

OHMS Spicy Margarita

José Cuervo Tequila, Jalapeño, Fresh Lime Juice & Powdered Sugar

Blueberry Chilton

Western Son Blueberry Vodka, Fresh Lemon & Soda with Salted Rim

