



Gluten Free Options

Appetizers

Artichoke, Spinach & Cheese Dip

COTIJA CHEESE, ARTICHOKE AND SPINACH WITH MADE TO ORDER TORTILLA CHIPS. 11.29

Bleu Cheese Fries

CRISS CROSS FRIES TOPPED WITH A CREAMY SAUCE AND BLEU CHEESE CRUMBLES. 9.99

California Roll

CRAB, AVOCADO, CUCUMBER, ROLLED TIGHTLY IN NORI AND RICE. TOPPED WITH TOASTED SESAME SEEDS. 9.99

Flash Seared Ahi Tuna *

SEARED RARE, WITH BABY GREENS TOSSED WITH WASABI VINAIGRETTE. SERVED WITH CILANTRO PONZU SAUCE. 14.99

Starter Salads & Sides

House Greens

TOSSED WITH TOMATO, CUCUMBER, COTIJA CHEESE AND BALSAMIC VINAIGRETTE. 6.49

Classic Caesar Salad

CRISP ROMAINE, GRATED AND SHREDDED PARMESAN, TOSSED IN OUR CREAMY CAESAR DRESSING. 6.99

Iceberg Wedge Salad

CRISP LETTUCE COVERED WITH SMOKED BACON, RED ONIONS, ROMA TOMATOES, BLEU CHEESE CRUMBLES AND CREAMY BLEU CHEESE DRESSING. 7.79

Pear & Gorgonzola Salad

WILD ORGANIC ARUGULA TOSSED WITH OUR LEMON VINAIGRETTE DRESSING. TOPPED WITH PEARS, APPLES, GRAPES, GORGONZOLA CHEESE AND CANDIED WALNUTS. 7.99

Entree Salads

Grilled Chicken Cobb

CRISP GREENS, SMOKED BACON, TOMATOES, AVOCADO, EGG AND BLEU CHEESE CRUMBLES, TOSSED WITH OUR CREAMY BLEU CHEESE DRESSING. 14.49

Apple, Pear and Arugula Salad

WILD ORGANIC ARUGULA TOSSED WITH LEMON VINAIGRETTE. TOPPED WITH APPLES, PEARS, GRAPES, GORGONZOLA CHEESE, CANDIED WALNUTS AND HARDWOOD GRILLED CHICKEN BREAST. 14.49

Hardwood Grilled Salad

HARDWOOD GRILLED ROMAINE, DRIZZLED WITH SMOKED BACON DRESSING AND COTIJA CHEESE.
GRILLED CHICKEN 14.49
BLACKENED SALMON 16.99*
TENDERLOIN STEAK 17.49*

Ahi Poke Bowl*

AHI TUNA MIXED WITH SWEET CHILI AND SAMBAL. SERVED WITH STICKY RICE, MIXED GREENS, FRESH MANGO, AVOCADO AND MARINATED ONIONS. 16.99

Chop Salad

CRISP GREENS TOSSED WITH CHICKEN, BACON, SALAMI, GARBANZO BEANS, SUNDRIED BLUEBERRIES, PROVOLONE, MOZZARELLA, SHREDDED PARMESAN, PEPPERONCINI AND TOMATOES IN OUR CHAMPAGNE VINAIGRETTE DRESSING. 14.99

Caesar Salad

CRISP ROMAINE, GRATED AND SHREDDED PARMESAN, TOSSED IN OUR CREAMY CAESAR DRESSING.
GRILLED CHICKEN 14.49 / BLACKENED SALMON 16.99*

Burgers & Sandwiches

ALL BURGERS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF HAND CUT FRIES, HOUSE MADE COLESLAW OR A SMALL HOUSE SALAD.

Cheeseburger*

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL, TOPPED WITH YOUR CHOICE OF CHEDDAR, SWISS OR PEPPER JACK CHEESE. SERVED WITH GREEN LEAF, TOMATO, BERMUDA ONION AND OUR SCRATCH MADE SAUCE. 13.99

Barbeque Bacon Cheeseburger*

HALF POUND FRESH GROUND CHUCK, COOKED OVER A HARDWOOD GRILL, TOPPED WITH OUR HOUSE-MADE BARBEQUE SAUCE, CHEDDAR CHEESE, SMOKED BACON, TOMATO, GREEN LEAF AND GARLIC AIOLI. 14.99

House-Made Veggie Burger

OUR SCRATCH MADE VEGGIE PATTY IS A MIXTURE OF BROWN RICE, BLACK BEANS, RED BEETS, OATS, SAUTÉED POBLANOS AND ONIONS. SERVED WITH MUSTARD AND GARLIC AIOLI, MONTEREY JACK CHEESE, AVOCADO, GREEN LEAF AND TOMATO. 14.49

Hardwood Grilled Chicken Sandwich

SEASONED CHICKEN BREAST, COOKED OVER MESQUITE AND APPLE WOOD, TOPPED WITH MONTEREY JACK CHEESE, SMOKED BACON, GREEN LEAF, TOMATO, BERMUDA ONION AND MAYONNAISE. 14.29

Grass Fed Bison Burger*

AMERICA'S ORIGINAL RED MEAT. AN EXTRA LEAN, MORE FLAVORFUL ALTERNATIVE TO BEEF OR CHICKEN. HALF POUND COOKED OVER A HARDWOOD GRILL. TOPPED WITH CHEDDAR CHEESE, GREEN LEAF, TOMATO, BERMUDA ONION AND OUR SCRATCH MADE SAUCE. 16.99

Oswego Grill Classics

Cooked Over A Hardwood Grill

USDA UPPER CHOICE DOMESTIC STEAKS, LOCALLY CUT AND AGED.

Top Sirloin*

CENTER CUT AGED SIRLOIN. TOPPED WITH GRILLED PORTOBELLO MUSHROOM. SERVED WITH BUTTERMILK MASHED POTATOES. 24.29

Bone-In Rib Eye*

18 OZ. AGED RIB EYE, THE MOST FLAVORFUL OF ALL STEAKS. SERVED WITH BUTTERMILK MASHED POTATOES. 34.99

New York*

AGED CENTER CUT NEW YORK. COOKED TO PERFECTION OVER A HARDWOOD GRILL WITH ROASTED GARLIC HERB BUTTER. SERVED WITH BUTTERMILK MASHED POTATOES. 31.99

Filet Mignon*

CENTER CUT AGED TENDERLOIN. SERVED WITH BUTTERMILK MASHED POTATOES. 31.99

Herb Crusted Sirloin*

SERVED WITH BLEU CHEESE CRUMBLES AND BUTTERMILK MASHED POTATOES. 20.99

Danish Baby Back Ribs

IMPORTED TENDER PORK RIBS SERVED WITH OUR HOUSE-MADE BARBEQUE SAUCE, HAND CUT FRIES AND HOUSE-MADE COLESLAW. FULL RACK RIBS 26.99 / HALF RACK RIBS 19.29

Specialties

Fish Tacos

YOUR CHOICE OF BRONZED SALMON OR PACIFIC COD, TOPPED WITH CHIPOTLE RANCH DRESSED CABBAGE AND PICO DE GALLO ON WHITE CORN TORTILLAS. SERVED WITH HARDWOOD GRILLED TOMATO SALSA.

PACIFIC COD 15.29 / BRONZED SALMON 16.99

Slow Roasted Prime Rib*

TWENTY-EIGHT DAY AGED PRIME RIB. SERVED WITH GARLIC PEPPERCORN HORSERADISH, SCRATCH MADE AU JUS AND BUTTERMILK MASHED POTATOES. 12OZ. 28.79

Desserts

Bob Farrell's Banana Split

IN HONOR OF MY MENTOR FROM THE FAMOUS **Farrell's Ice Cream Parlor**. VANILLA ICE CREAM, CHOCOLATE, CARAMEL, MARIONBERRIES, BANANAS AND MORE! SERVED IN A SPECIALLY DESIGNED GLASS. WOW!! 6.99

Hot Fudge Sundae

TWO SCOOPS OF VANILLA ICE CREAM, SCRATCH MADE WHIPPED CREAM, CANDIED WALNUTS AND TOPPED WITH HOT FUDGE. 6.99

Wild Berry Sorbet

WITH FRESH SEASONAL FRUIT. 6.49

Molten Chocolate Lava Cake

RICH CHOCOLATE CAKE, WARM MELTED CENTER. SCOOP OF VANILLA ICE CREAM. 7.29

*AHI SEARED RARE, BURGERS, STEAK AND PRIME RIB ARE COOKED TO ORDER. CONSUMING RAW OR UNDER-COOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. OSWEGO GRILL IS NOT A GLUTEN FREE ENVIRONMENT. WHILE WE DO MAKE EVERY EFFORT TO PRODUCE THESE ITEMS GLUTEN FREE, THEY ARE STILL PRODUCED IN AN ENVIRONMENT THAT HAS GLUTEN PRESENT.