



RESTAURANT



Tapas

Bruschetta with choice of:			
Basil & goat cheese & Peruvian peppers ^V	\$4	Tuna-avocado-yuzu	\$5
Beetroot hummus or Babaganoush ^V	\$4	Parma ham & parmesan	\$5
Tomato & basil	\$4	Salmon & cream cheese mousse	\$5
Garlic cheese bread	Herbs, garlic with mozzarella cheese on baguette		\$7
Truffle and parmesan fries	French fries with truffle oil and parmesan cheese		\$10
Tempura of vegetables ^V	Mixed vegetables tempura, Asian mayonnaise		\$12
Beetroot hummus and olives ^V			\$12
Hummus of chickpeas and beetroot with marinated olives, focaccia bread			
Sauteed prawns	Creole style tomato, peppers, lemon, chili and garlic ^{GF}		\$12
Meat balls	with truffle mayonnaise		\$10
Lumpia	Crispy pork spring roll with sweet chili & lime dip		\$14
Salmon ceviche	with bruschetta		\$16
Fish & chips	Beer battered local fish & fries with tartar sauce		\$19
8 oz burger	Caramelized onion & bone marrow aioli with truffle & parmesan fries		\$18
Crispy pork belly steamed buns	With cucumber, scallion & hoisin sauce		\$18
Chef's cheese board selection ^V	With house-made chutney and bread		\$20
Charcuterie board			\$20
Wild boar salami, bresola, parma ham, chorizo with bread and pickled vegetables			
Mixed cheese & charcuterie board	with bread, chutney and pickled vegetables		\$23
Local oysters in shell*	lemon air \$4 / ponzu & wasabi caviar \$5 / rockefeller or thermidor \$5 (per pc)		
	lemon air \$20 / ponzu & wasabi caviar \$25 / rockefeller or thermidor \$25 (6 pcs)		

La Brasserie

Appetizers ~ Antipasti

Soups & Salads

Clam chowder	cup \$8 / bowl \$12
French onion soup gruyere cheese, croute [Ⓢ]	cup \$8 / bowl \$12
Wedge salad pancetta, blue cheese, heirloom tomato, pickled red onion	small \$14 / large \$18
G&B Salad, goat cheese, artichoke, olives, heirloom cherry tomato ^{V GF}	small \$10 / large \$14
Caesar Salad ^{V GF}	small \$10 / large \$14
Smoked salmon, asparagus, artichokes, pickled red onion salad	small \$14 / large \$18
Add on – Aggiungere	Cajun chicken \$7 / prawns \$10

From the Sea - Dal Mare

Local oysters in shell * 6 pieces	lemon air \$20 / ponzu & wasabi caviar \$25 / rockefeller or thermidor	\$25
Wild caught prawn tempura	Trinidadian chili & tamarind sauce	\$12
Crispy calamari, zucchini and eggplant ^{GF} [Ⓢ]	Lemon aioli sauce	\$15
1lb Mussels or 1lb Clams with garlic vin blanc sauce ^{GF}		\$16/\$18
A classic French creamy white wine garlic sauce		
Sauteed octopus	Calabrese, pickled red onion, potato, cherry tomato with red pepper coulis	\$15
Carpaccio of sashimi grade tuna * ^{GF} [Ⓢ]	Pea sprouts and ponzu lime dressing	\$15
Salmon sorrel par les frères Troisgros* ^{GF} [Ⓢ]		\$17
Seared salmon pavé on a bed of spinach with a sorrel white wine sauce		
<i>The dish that started the era of French nouvelle cuisine by Troisgros brothers</i>		
Crab cakes [Ⓢ]	Charleston dungeness crab & potato, mixed herbs & lemon gel	\$21

From the Land - Dalla Terra

Lumpia	Crispy pork spring roll with sweet chili & lime dip	\$14
Smoked burrata and tomato caprese ^{V GF} [Ⓢ]	Black olive dust, tomato and pesto	\$15
Souffle of goat cheese (20 min)	with pear & caramelized pecan nuts balsamic salad ^V	\$17
Escargot en cocotte	6 nails in French garlic and parsley butter with croute	\$18
French classic beef tartare* [Ⓢ]		\$23
Crostini, shallots, chives, egg yolk, sea salt, capers, gherkins, and peppercorns		
Foie gras <i>mi cuit</i> with brioche ^{GF} [Ⓢ]		\$29

La Pasta Fresca

Homemade Pasta

		Add on	
Linguini marinara	\$15	Grilled chicken or meatballs	\$7
Tagliatelle with spicy Sicilian sauce	\$16	Mushrooms or mixed vegetables	\$5
Fettuccine alfredo	\$18	Shrimp	\$10
Spaghetti bolognese	\$18	Mixed seafood	\$16
Parmesan risotto	\$18	Dungeness crab	\$18
		Whole Maine lobster tail	\$32
Cangolotti [Ⓢ]	Chef O's creation, inspired by agnolotti & cannelloni [Ⓢ]		\$28
Pappardelle [Ⓢ]	Cream of gorgonzola, spinach, pancetta and wild mushrooms		\$28
Linguini alle vongole [Ⓢ]	1lbs Clams, cherry tomato, garlic, onion, white wine, olive, capers, chili		\$31
Carbonara flambe [Ⓢ]	Table side, pecorino wheel, as Romans do! Eggs, pecorino cheese & pancetta		\$32
Spaghetti allo scoglio [Ⓢ]	1/2 Lobster, prawns, mussels, clams, calimari in Algherese sauce		\$42
Lobster tail asparagus risotto ^{GF}	Maine lobster tail cooked in garlic butter		\$46
Garlic cheese bread	Garlic with mozzarella cheese on baguette		\$7

Secondi

Entrée

Choose 2 sides: Jasmine rice, sautéed mixed vegetables, mashed or rainbow potatoes, bok choy, mixed salad, fries

From the Sea - Dal Mare

Plancha salmon * GF	Seared salmon, wilted baby spinach & citrus vin blanc	\$25
Herb-crusted halibut @	Seared halibut with herb, Sauce L’Ancienne	\$31
Seared sea scallops GF	Hand-dived Maine scallops white wine sauce	\$35
Black cod miso @	Roasted black cod marinated in miso	\$36
Maine lobster & seafood bouillabaisse GF @		\$42
½ Maine lobster, tuna, clams, mussels, calamari & shrimps. rouille croute		
A fisherman’s fish stew from Marseille, France		
Maine lobster thermidor GF @	Lobster tail with classic cognac thermidor sauce	\$46

From the Land - Dalla Terra

Chicken parmigiana		\$21
Panko & parmesan crusted chicken topped with tomato sauce & mozzarella		
Spiced crispy pork belly GF @	with five spice jus	\$21
Chicken Marsala GF		\$24
Saute chicken breast, mushroom & marsala wine sauce		
Herb-crusted New Zealand lamb @	½ rack of new Zealand lamb, rosemary jus	\$34
Filet mignon *GFA		\$38
16oz Angus ribeye GF @ A		\$39
Beef Wellington (25 mins) @ A		\$42
Filet mignon wrapped in wild mushrooms mousse flaky pastry and baked to order		
Filet mignon Oscar @ GFA	with crab meat, asparagus, rich Béarnaise sauce	\$46

Add on	Shrimp	\$10	Sauces		
	Local foraged wild mushrooms	\$10		Bordelaise	\$5
	Truffle & parmesan fries	\$10		Béarnaise	\$5
	Truffle purred potato	\$10		Pinot Noir	\$5
	½ Maine lobster tail	\$16		Gorgonzola	\$5
	Dungeness crab	\$18			
	Whole Maine lobster tail	\$32			



Chef Eoghain O'Neill is a classically trained chef from Canterbury College in the UK. He acquired his practical knowledge in Michelin-starred restaurants all over Europe from London to Paris, Germany then several years in the Caribbean. He trained with world-renowned chefs including Guy Savoy, Gordon Ramsay and the Pourcel brothers. His first restaurant, Ristorante O was set in the picturesque marina of Alghero, Sardinia. Chef O'Neill has been featured in various international magazines in the UK, France and the Caribbean. In 2007, he was celebrated as one of the MasterChefs in the World Gourmet Summit in Singapore. In 2009, he appeared in an episode with Anthony Bourdain in No Reservations, Caribbean Island Hopping and the Christmas episode of Beat Bobby Flay on the Food Network in 2017.

At Restaurant O, owners Dr. Kariktan Cruz and Chef O'Neill offer a novel and robust style of dining with dishes inspired by *Essence and Beauty*. He delivers a fresh take on comfort food and transports the astute diner to a worldly culinary journey.

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

GF Gluten-free @ Signature dish

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES



Formaggio Cheese

Cheese plate ^{GF}	\$12
Chef’s cheese plate of the day	
Cheese board platter ^{GF}	\$20
Selection of various cheeses, fruit and infused honey	

Dolcezza Desserts

House-made Sorbet 1 scoop Coconut, mango, raspberry, mixed berries, strawberries, or passionfruit ^{GF}	\$4
Freshly cooked churros with chocolate sauce (15 mins)	\$10
Strawberry cheesecake with strawberry sorbet	\$10
Trio of tiramisù	\$10
Deconstructed tarte au citron with raspberry sorbet ☞	\$10
Trio of crème brûlée	\$12
Bourbon chocolate mousse bar with coconut milk sorbet ☞	\$12
Chocolate lava cake with green tea ice cream ☞ (25 mins)	\$14
Box of a dozen homemade chocolate truffles ☞	\$29

Dessert & Port Wines

Taylor Fladgate first ruby port	\$8
Lacrima Passito, D’Alba, Italy	\$10
Vino Gelato, Ponzi,2021,Chehalem mts	\$11
Sauternes, Castelnau de Suduirat, 2016, Bordeaux	\$12
Tokaji Oremus, Aszu 5 Puttonyos, 2017 Hungary	\$18
Fonseca Vintage Port, 2017, Portugal	\$20
100 Years of Taylor Fladgate Tawny Port, 1oz Flight, 10yr, 20yr, 30yr, 40yr	\$40

Digestif

B.lo Nardini Grappa 1799, Bassano, Italy	\$13
Nonino Amaro	\$13
1919 Angoustura Rum, Trinidad	\$15
1824 Angoustura Rum, Trinidad	\$21
Hibiki Harmony whisky, Yamazaki, Japan	\$24

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RESTAURANT

PreFixe Menu

French onion soup ^V

Gruyere cheese, croute

or

Wild caught prawn tempura
with chili & tamarind sauce

or

Cajun chicken New York Caesar salad ^{GF}



Pappardelle ^V

Tuscan-based wide pasta strips with gorgonzola cheese and zucchini ^V

or

Spiced salmon* ^{GF}

Steamed salmon, spring onion, soy sauce, ginger, bok choy and jasmine rice

or

Spiced crispy pork belly ^{GF} 

mashed potatoes & peas, five spice jus



Trio of tiramisù

or

Freshly cooked churros & chocolate sauce

or

Strawberry cheesecake with strawberry & jasmine sorbet

3-courses for \$45

Wine pairing \$20

Tasting Menu

by MasterChef Eoghain O'Neill

Wake your senses with the best seasonal produce curated with an element of surprise!

We take dietary restrictions and preferences into consideration for a
sui generis culinary experience.

Our cuisine is designed with essence and beauty.

6 course tasting menu \$ 95

Wine pairing \$ 40

PLUS 20% GRATUITY

9 course tasting menu \$ 125

Wine pairing \$55

PLUS 20% GRATUITY

Choice of courses recommended for the entire table.

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YOUR RISK OF FOOD-BORNE ILLNESS.



20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE AND TASTING MENUS.

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES.

By the glass

Flights & Pairing Canapes

Wine flights trio	100 Years of Tawny Port 1 ounce	20
	10-year, 20-year, 30-year, 40- year Taylor Fladgate	40

Sparkling & Champagne

Pinot Noir Rose, Chemistry, Willamette Valley	7/28
Prosecco, Montinore Estate, Veneto, Italy	9/36
Moscato, Elio Perrone, 2022, Piedmont, Italy	9/36
Nicolas Feuillatte Brut Champagne, France 187ml	21

White

House Chardonnay or Pinot Gris	7/28
Sauvignon Blanc, The Champion, 2022, New Zealand	8/32
Vermentino, Sella and Mosca, 2021 Sardinia, Italy	8/32
Riesling, Clean Slate, 2021, Mosel, Germany	8/32
Pinot Gris, King Estate, 2022, Willamette Valley	10/40
Chardonnay, Maddalena, 2021, Monterey, CA	10/40
White Pinot Noir, Willamette Valley Vineyards, 2022, Oregon	12/48

Rose

Mourvèdre, Château Routas, 2021 Provence, France	8/32
Pinot Noir, Willamette Valley Vineyards, 2022	9/36

Red

House Cabernet Sauvignon	7/28
Barbera, Ca de Baio, 2022, d’Alba, Italy	8/32
Zinfandel, Seghesio, 2022, Sonoma	10/40
Pinot Noir, Stoller, 2022, Willamette Valley	11/44
Tempranillo, Abacela, 2020, Umpqua Valley	12/48
Cabernet, King Estate NXNW, 2016, Columbia Valley	12/48

Sweet

Taylor Fladgate First Estate Ruby Port	8
Lacrima Passito, d’Alba, Italy	10
Vino Gelato, 2016, Chehalem Mts	11
Sauternes, Castelnau de Suduirat, 2016, Bordeaux, France	11
Tokaji Oremus, Aszu 5 Puttonyos, 2007, Hungary	20
Fonseca Vintage Port, 2017, Portugal	20
Taylor Fladgate Tawny Port	
10/20/30/40	
10 year, 20 year, 30 year, 40 year	

By the bottle

Sparkling & Champagne

Argyle, Brut, 2018, Dundee, Oregon	45
Sokol Blosser, Blue Bird Brut Cuvee, Willamette Valley, 2021, Oregon	50
Roederer Estate, Brut Cuvee, Anderson Valley California	55
Taittinger, Brut Reserve, Reims, France	95
Veuve Cliquot Yellow Label Brut, France	120
Cristal, Louis Roederer, 2014, Champagne, France	500

By the bottle

White

OREGON	
Pinot Gris, Willamette Valley Vineyards, Restaurant O Anniversary, 2021	35
Viognier, Abacela, 2022, Umpqua Valley	40
Chardonnay, Bethel Heights, Eola-Amity, 2021	50
Chardonnay, Sokol Blosser, 2021, Dundee	50
Pinot Gris Domaine, King Estate, 2021, Willamette Valley	60

CALIFORNIA

Gewürztraminer, Gundlach Bundschu, 2018, Sonoma	40
Sauvignon Blanc, Cakebread, 2022, Napa Valley	50
Sauvignon Blanc, Twomey, 2022, Napa Valley	55
Chardonnay, Jordan, 2020, Russian River	55
Chardonnay, Cakebread, 2021, Napa Valley	70
Chardonnay, Far Niente, 2020, Napa Valley	85

ITALY

Pinot Grigio, Bertani, 2022, Veneto	40
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FRANCE

Chenin Blanc, Vouvray, Christophe Thorigny, 2021, Loire	40
Sancerre, Roger & Didier, 2021, Verdigny	40
Chardonnay (Chablis), Louis Jadot, 2018, Burgundy	45
Chardonnay, Pouilly-Fuisse, Louis Jadot, 2021 Burgundy	50
Reserve Pinot Gris, Trimbach, 2017, Alsace	50
Grenache (Rose), Whispering Angels, 2022, Provence	60
Chardonnay, Mersault, Domaine Michel Prunier, 2020, Burgundy	100

Red

OREGON	
Tannat, Abacela, 2019, Umpqua Valley	45
Malbec, Silvan Ridge, 2019, Rogue Valley	45
Syrah, Abacela, 2018, Umpqua Valley	45
Pinot Noir Whole Cluster, Willamette Valley Vineyards, Restaurant O Anniversary, 2021	50
Pinot Noir, King Estate, 2021, Willamette Valley	50
Pinot Noir, Domaine Drouhin Laurene, 2019, Dundee 375ml	60
Reserve Pinot Noir, Argyle, 2021, Dundee	65
Pinot Noir, Sokol Blosser, 2021, Dundee	65
Pinot Noir, Archery Summit, 2021, Dundee	70
Cabernet Franc, Griffin Creek, 2019, Rogue Valley	70
Reserve Tempranillo, Abacela, 2017, Umpqua	75
Pinot Noir, Twomey, 2021, Dundee	75
Pinot Noir, Domaine Drouhin, 2021, Dundee	75
Pinot Noir, Tualatin Estate, Willamette Valley Vineyards, 2020	80
Pinot Noir, Aeolian, Bethel Heights, 2019, Eola-Amity	85
Pinot Noir, Domaine Serene, Evenstad Reserve, 2019, Dundee	150

By the bottle

Red

CALIFORNIA

Merlot, Joel Gott, Napa, 2018	40
Syrah, Alexander Valley Vineyards, 2020, Alexander Valley	45
Cabernet Sauvignon, Steele, 2017, Lake County, 2017	55
Merlot, Duckhorn, 2019, Napa	65
Zinfandel, The Prisoner, 2019, Napa	85
Cabernet Sauvignon, Jordan, 2018, Alexander Valley	90
Cabernet Sauvignon, Heitz, 2018, Napa	130
Cabernet Sauvignon, Stag's Leap Artemis, 2019, Napa Valley	130
Cabernet Sauvignon, Silver Oak, 2018, Alexander Valley	140
Cabernet Sauvignon, Silver Oak, 2018, Napa Valley	230

ITALY

Carignan Reserve, Sella and Mosca, 2019, Sardinia	40
Montepulciano, Torre dei Beati, 2021, Abruzzo	45
Nero D'Avola, Nerojbleo, Gulfi, 2020, Sicily	45
Cannonau Reserve Grenache, Sella and Mosca, 2019, Sardinia	45
Barbera, Corsini 'Armujan', 2020, Piedmont	55
Vapolicella, Ripasso, Bertani, 2020, Verona	65
Barolo. Bruna Grumaldi 'Badarina', 2018, Piedmont	80
Brunello, Caprili, 2017, Tuscany	85
Barbaresco 'Serraboella', Paitin, 2019, Piedmont	90
Amarone, Bertani, 2018, Veneto	95
Chianti, Renzo Marini, 2015, Tuscany	95
Amarone, Masi 'Castasera', 2017, Veneto	110
Barolo, Elio Grasso 'Ginestra', 2018, Piedmont	130
Toscana, Tignanello, Antinori, 2018, Tuscany	200

FRANCE

Gamay, Beaujolais, Louis Jadot, 2021	35
Cabernet Sauvignon, Ch. Pey de Pont, 2015, Bordeaux	40
Syrah, Crozes-Hermitage, Emmanuel Darnaud, 2020, Rhone	55
Grenache, Chateauneuf-du-Pape, D. Berthet, 2020, Rhone	65
Merlot, Grand Cru Chateau Gueyrosse, 2011 St. Emilion Grand Cru Bordeaux	75
Cabernet Sauvignon, La Croix Ducru-Beaucaillou, St. Julien, Bordeaux 2016	100
Syrah, St Cosme, 2020, Cote-Rotie	110
Pinot Noir, Joseph Drouhin, 2018, Gervy-Chambertin	115

Vintage subject to change. Corkage fee \$25 per 750 ml

cocktails

\$12

Dori the Explorer
Vodka, melon liqueur, orange, pineapple & lime
Doctor's Orders
Mud Puddle Bitter Chocolate vodka, house-infused earl grey vodka, Mozart white chocolate liqueur
A.K.A.
Vodka, Carpano dry vermouth, apple juice, kiwi puree, lime, sliced apple garnish
Trinidad Sour
Old Overholt Rye, Fernet Branca, almond syrup, lemon
Orange Creamsicle Martini
House-infused vanilla vodka, orangecello, Mozart white chocolate, orange juice, cream
Basil Drop Martini
A classic lemon drop with a touch of refreshing basil syrup
Old Irish Fashion
Bushmills Whiskey, brown sugar simple syrup, orange bitters, orange peel & cherry
Foxy Lady
Vodka, house-infused rose liqueur, lychee puree, hint of lemon
Sparkling Sunset
Prosecco, Chambord, raspberry
El Diablo
Cazadores reposado, ginger, soda, and a hint of cassis
liqueur
Bee's Knees
Rogue Farmhouse gin, lemon, honey syrup

\$14

Boulavardier
Bulleit bourbon, Campari, Carpano classico vermouth
Irish Mist
Jameson, apple juice & kiwi puree with lime juice & Sprite
Cotton Candy Swirl
A fun & cheerful martini with Tito's & rose sparkling wine, sparkling in colors
Blood Orange Mojito
A spring forward variation of a traditional mojito with Tanqueray gin, blood orange emulsified with mint and moscato
Mudslide Pumpkin Pie
Tito's, Baileys, Kahlua, sweetened with pumpkin syrup
Smash and Grab
Bulleit bourbon, muddled orange and mint
Sazerac
St. George Absinthe mist, Sazerac Rye, Peychaud's & Angostura bitters, orange express
Petra
Crater Lake Vodka, passion fruit puree, lime juice, soda
Smokey Bacon Old Fashion
Maker's Mark, bacon, brown sugar simple syrup, orange bitters, & Bordeaux cherry juice
Paper Plane
Maker's Mark, Aperol, Amaro Nonino, lemon juice

RESTAURANT @

Buy Me!

Restaurant @ Merchandise

Aprons \$35
Caps \$26
Zipper beach tote bag \$18
Wine bottle openers \$10
Souvenir beer glass 16oz \$10
Trevis insulated bottle 24oz \$45
Trevis insulated tumbler 20oz \$35
Volcom fleeced-lined jacket \$85
Chef's jackets *Cooking with Passion* \$110
Restaurant @ PGA Tour Tops \$75
Restaurant @ Wine Decanter *On Cloud Wine* \$75
Gift cards – any denomination, no expiration

Art & Sculptures



Ken Ayers, Bronze Sculptures



Johanna Cielo, copper & Multi-Metal leaf on large Canvases



Karin Richardson, Blown Glass, Wood & Kelp

MasterClasses

Adult and children/teen cooking classes with MasterChef Eoghain O'Neill
\$125/adult, \$100/under 18
plus 20% gratuity
Schedule variable. By reservation only.

Chocolate is cheaper than therapy.

Handmade chocolates \$29
Please ask your server for details.