



For the joy of eating.

~ FULL MENU ~

1350 Marine St., Green Bay, WI 54301

Phone: 920-884-6779

www.OganRestaurant.com

Tu, We, Th: 4-9 Fr, Sa: 4-10 Su, Mo: Closed

Appetizers & Small Plates (To Share)

Bruschetta /8

Crostini topped with basil pesto, roma tomatoes, fresh mozzarella, olive oil and aged balsamic vinegar.

Cantaloupe and Prosciutto (gf) /8

Cantaloupe served with Italian prosciutto.

Wild Mushroom and Goat Cheese/9

Exotic mushrooms sautéed with green onions, deglazed with marsala wine, presented on Italian crostini.

Calamari (gf) /10

Calamari sautéed with fine herbs, roma tomatoes, garlic and parmesan cheese.

Jumbo Lump Crab Cakes /10

3 sautéed crab cakes with red peppers and onions, served with mango chutney and accented mango puree.

Queen "Bouchee" /12

Puff pastry shells filled with sautéed wild mushrooms and chicken deglazed with madeira wine, heavy cream and fine herbs.

****Scallop Ceviche (gf) /10***

Diver scallop thinly sliced marinated with red peppers, shallots, lime juice, sea salt and herbs, accompanied with a fresh avocado and mango chutney.

****Blackened Ahi Tuna (gf) /11***

Blackened ahi tuna served rare with wasabi cream, soy caramel sauce, srirachi aioli and sesame crackers.

****Salmon Tartare (gf) /12***

Raw salmon seasoned with fine herbs and lemon, topped with smoked salmon, accompanied with toasted bread.

****Filet Tartare (gf) /12***

Raw filet mignon seasoned with fine herbs, shallots, sea salt and white truffle oil, served on toasted Italian crostini.

****Tenderloin Carpaccio /12***

Filet of beef, medium rare accompanied with red onions, roasted garlic oil, capers and shaved parmesan cheese.

****Ogan Trio (gf) /12***

Blackened tuna, wasabi cream, bacon wrapped breast of chicken, ancho chile sauce, beef en brochette, garlic and herb aioli.

****Oyster Shooter /12***

Four fresh raw oysters served with vegetable juice, lemon, horseradish and vodka.

Exotic Shrimp Cocktail (gf) /12

Seven jumbo shrimp served with mango and avocado accompanied with horseradish cocktail sauce.

Chicken Pesto Pasta /12

Penne pasta with grilled chicken breast mushrooms and sun-dried tomatoes in a fresh basil pesto cream sauce.

Vegetarian Plate (gf) /12

Wild mushroom risotto served with grilled vegetables topped with parmesan cheese.

****Ahi Tuna (gf) /15***

Black sesame seed crusted ahi tuna served rare with wasabi, pickled ginger, oriental cucumber salad and soy caramel sauce.

Chicken Tuscany /15

Oven baked chicken breast with peppers, onions, and penne pasta, finished with a savory Tuscan sauce.

Skewer Plate (gf) /15

Variety of skewers, filet of beef, bacon wrapped chicken breast, jumbo shrimp and home made sausage.

****Filet Caprese Salad (gf) /18***

Filet mignon grilled medium-rare, tomatoes, fresh mozzarella, olive oil and aged balsamic vinegar.

Soup Du Jour Cup ~ 4 Bowl ~ 6

Ask your server about the specialty of the day



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SALADS

House Salad (gf) /5

Spring greens, cucumber, red onion, tomato, carrot and homemade Italian dressing.

Caesar Salad (gf) /6

Traditional Caesar salad with romaine lettuce, and croutons. Add Chicken /4.

Greek Salad (gf) /6

Tomatoes, cucumbers, black olives, red onions, and feta cheese. Served with authentic Greek olive oil and vinegar.

Insalata Caprese (gf) /8

Tomatoes and fresh mozzarella fanned out, topped with garlic olive oil, aged balsamic vinegar, fresh basil, and grey sea salt.

***FROM THE GRILL**

All the Entrees come with choice of soup or House Salad, a starch and fresh seasonal vegetables.

8 Oz FILET MIGNON (gf)	/28
8 Oz VENISON STEAK (LOCALLY RAISED) (gf)	/28
8 Oz ELK STEAK (LOCALLY RAISED) (gf)	/28
10 Oz BUFFALO NEW YORK STRIP (gf)	/27
12 Oz PORK PORTERHOUSE (gf)	/24
12 Oz NEW YORK STRIP (gf)	/23
10 Oz TOP SIRLOIN "Picanha" (gf)	/23
8 Oz FLAT IRON (gf)	/22
8 Oz HANGER STEAK (gf)	/20
8 Oz PORK TENDERLOIN with Mandarin orange reduction (gf)	/20
6 Oz CHICKEN WRAPPED with Ancho chili sauce (gf)	/18
10 Oz BRAZILIAN SMOKED SAUSAGES w/marinade sauce (gf)	/18

All beef steaks are USDA Choice Black Angus Beef

***GOURMET BURGERS**

Add House Salad on side /3

8 OZ USDA Prime Grade Beef Burger /14

Served on a toasted Ciabatta roll with sliced tomatoes, organic greens, onions and aged Cheddar.

8 Oz Ground Tenderloin Beef Burger

seasoned with "Chef's Secret Recipe" /12

Ground tenderloin beef, served with a homemade sauce, tomato and organic greens on a Ciabatta roll.

8 Oz Wisconsin Buffalo Burger /12

Ground bison meat with tomatoes, onions, organic greens and provolone cheese on a Ciabatta roll.

OGAN SIGNATURES

*** Grilled New Zealand Rack of Lamb (gf) /29**

Grilled to order, served with garlic mashed potatoes, fresh seasonal vegetables accompanied with a Port rosemary demi-glace.

Sea Bass (gf) /27

Pan-seared Chilean Sea Bass served with saffron risotto, fennel and olive salad, fresh seasonal vegetables, accented with a smoked tomato vinaigrette.

Canadian Walleye /24

Panko and fresh herb encrusted pan fried walleye served with potatoes Provencal, fresh seasonal vegetables, touched with a lemon beurre blanc sauce, accented with a fire roasted bell pepper puree.

Gremolata crusted Norwegian Salmon (gf) /24

Lemon, garlic, parsley crusted salmon filet with garlic mashed potatoes, fresh seasonal vegetables accompanied with a lemon beurre blanc sauce.

***Duck Breast (gf) /22**

Pan seared duck breast served medium rare with gratin dauphinoise potatoes, fresh seasonal vegetables accompanied with a wild cherry and balsamic demi-glace.

Cannelloni with vegetables (gf) /20

(Optional GLUTEN FREE)

Cannelloni filled with a ratatouille (mix of vegetables zucchini, eggplant, onions tomatoes and herbs. baked in a red sauce and parmesan cheese.