



## **STARTERS**

### **Hudson Valley Charcuterie \$20**

Chefs Selection of Local Cured Meats, Aged Cheeses & Fig Jam

### **Wings \$10**

Buffalo (Mild, Medium, Hot) BBQ,  
Honey Chipotle, Garlic Parmesan  
Maple Bacon Bourbon, Sriracha or Teriyaki  
All Served with Bleu Cheese, Celery & Carrots

### **Drunken Fried Pickles \$7**

Served with Ranch Dressing

### **Fried Avocado Chips \$8**

Served with Chipotle Dipping Sauce

### **Reuben Egg Rolls \$8**

Egg Rolls Stuffed with Corn Beef, Sauerkraut & Swiss.  
Served with Russian Dressing (4)

### **GF Chicken Lettuce Wraps \$11**

Roasted Chicken Served in Bib Lettuce with Asian Slaw  
& Thai Peanut Sauce (3)

### **BBQ Short Rib Sliders \$11**

Pulled Short Rib, Crispy Fried Onions & Pickled Jalapeños  
Served on a Mini Brioche Bun

### **Spinach & Artichoke Dip \$10**

Served with Tortilla Chips

### **O.S.P. Pretzel Twists \$8**

Served with Guinness Beer Cheese

### **Southern Fried Chicken Fingers \$10**

Buttermilk Dipped and Fried Chicken Fingers  
Served with Honey Mustard Sauce (4)

### **Short Rib Quesadilla \$12**

Pulled Short Rib & Cheddar Cheese.  
Served with Pico de Gallo, Guacamole & Sour Cream

### **Margarita Flatbread \$12**

Fresh Mozzarella, Tomato Sauce and Fresh Basil

### **Buffalo Chicken Flatbread \$12**

Chicken with Buffalo Sauce, Pepper Jack & Blue Cheeses

### **Prosciutto Flatbread \$13**

Prosciutto, Tomato Sauce, Baby Arugula & Shaved Parmesan

### **Flatbread of the Day \$12**

Inquire with Your Server About Our Chef's Choice Today

## **SOUPS**

### **Clam & Corn Chowder \$7**

Creamy Clam, Corn & Bacon Chowder Garnished with Fresh Clams

### **French Onion \$7**

4 Onion Blend Soup with Sliced Bread Topped with  
Mozzarella & Swiss Cheeses

## **PASTAS**

### **O.S.P. Pasta \$22**

Seared Chicken, Artichokes, Roasted Grape Tomatoes & Asparagus  
Tossed in a Lite Tomato Cream Sauce over Penne

### **Skillet Mac \$20**

Our Chef's Blend of 4 Cheese Mac n Cheese, Baked to Crispy Perfection  
Add Bacon for \$2 Extra

## **SALADS**

Add Grilled Chicken \$4 Shrimp or Steak \$6

### **GF Kale & Brussel Sprout \$12**

Baby Kale, Shaved Brussel Sprouts, Parmesan, Almonds with Dried  
Cranberries in a Lemon Herb Vinaigrette

### **GF Beet \$10**

Mixed Roasted Beets Over Baby Spinach with Candied Pecans, Goat  
Cheese in a Raspberry Vinaigrette

### **GF O.S.P. \$9**

Farm Greens, Carrots, Tomato, Red Onion, Cucumber, Artichokes,  
Asparagus & Shaved Almonds Tossed in a White Balsamic Vinaigrette

### **Caesar \$9**

Romaine Lettuce, Parmesan Cheese, Crispy Croutons Tossed in a Classic  
Caesar Dressing

### **GF Burrata \$12**

Creamy Burrata Over Baby Arugula With Peaches, Basil, Heirloom  
Tomatoes Topped with a Fig Balsamic Glaze

## **ENTREES**

All Entrees Served with Garden Salad

### **GF Teriyaki Salmon \$27**

Teriyaki Glazed Seared Salmon Served with Wasabi Mashed Potatoes  
& Seasonal Vegetables

### **GF Skirt Steak \$29**

Marinated Grilled Black Angus Skirt Steak Served with Roasted Garlic  
Mashed Potatoes & Seasonal Vegetables

### **Ribeye \$32**

16 Oz Black Angus Ribeye, Cooked to Order with Black & Tan Onions  
Rings & Seasonal Vegetables

### **Crabmeat Stuffed Jumbo Shrimp \$28**

Baked Stuffed Jumbo Shrimp Served with Scallion Basmati Rice  
& Seasonal Vegetables in a Lemon White Wine Sauce (4)

### **Skillet Chicken \$22**

Roasted Garlic Seared Chicken Breast, Fresh Mozzarella, Prosciutto &  
Spinach Served with Seasonal Vegetables

### **Meatloaf \$23**

Pan Seared Black Angus Meatloaf Served with Chive Potato Puree &  
Seasonal Vegetables

### **Shepard's Pie \$20**

Guinness Braised Short Rib, Carrots & Peas Topped with Baked Garlic  
Garlic Mashed Potatoes

### **GF Pork Porterhouse \$26**

Maple Bacon Glazed Pork Porterhouse with Roasted Garlic  
Mashed Potatoes & Seasonal Vegetables



## HAND-HELDS

Served with Smashed Fingerling Potatoes

Add the Following for Extra \$1 Each - Caramelized Onions, Fried Egg, Wild mushrooms

Add the Following for Extra \$2 Each - Avocado, Bacon, Pulled Short Rib

### **O.S.P. Burger \$12**

8 oz. House Blend ShortRib, Chuck & Brisket Burger, Cooked to Order with Aged Cheddar on a Brioche Bun.

### **Chef's Burger \$14**

8 oz House Blend Short Rib, Chuck & Brisket Burger, Smoked Bacon, Fried Onions, Aged Cheddar & Red Pepper Aioli

### **O.S.P. Famous French Dip Supreme \$16**

Shaved Black Angus RibEye & Provolone Served on a Garlic Toasted Baguette with Au Jus & Horseradish Sauce

### **Classic Reuben \$14**

Open Faced, Piled High Corn Beef, Swiss, Sauerkraut & Russian Dressing on Marble Rye Bread

### **IPA Fish & Chips \$20**

IPA Battered Local Catch & Farm Greens Served with Fresh Tartar Sauce

### **Veggie Burger \$12**

Black Bean and Corn Patty, Pepper Jack Cheese & Roasted Red pepper Aioli.

### **Turkey Burger \$14**

Housemade Turkey Patty with Swiss & Avocado Sauce

### **SteakHouse Wrap \$17**

Marinated Black Angus Skirt Steak, Fresh Mozzarella, Roasted Peppers, Caramelized Onions & Farm Greens with a Roasted Garlic Aioli.

### **Track Wrap \$14**

Grilled Herbed Chicken, Baby Spinach, Seasonal Vegetables & Herb Lemon Vinaigrette.

### **Chicken Panini \$14**

Bread Chicken with Fresh Mozzarella, Marinara & Baby Arugula

## SIDES

**Black & Tan Onion Rings \$7**

**Smashed Fingerling Potatoes \$6**

**GF French Fries \$5**

**Sauteed Seasonal Vegetables \$6**

**GF Scallion Basmati Rice \$6**

**Asparagus \$7**

**GF Mashed Potatoes \$6**

GF - Gluten Free \$2 Charge for Split Plates

Please Inform Us of Any Allergies You May Have or Special Dietary Needs

All Items Cooked To Order - Thank You for Your Patience

## SUDS

**20 Rotating Taps**  
**Inquire with Your Server**

**Domestic Bottles \$6**

**Budweiser**

**Bud Light**

**Coors Light**

**Miller Lite**

**Michelob**

**Ultra**

**O'Douls**

**N/A**

**Import Bottles \$7**

**Corona**

**Corona Light**

**Heineken**

**Heineken**

**Light**

**Magners Cider**

**LaBatt**

**Blue**

**Red Stripe**

**Amstel**

**Light**

**Cans**

**Twisted Tea**

**Montauk Summer**

**Pabst Blue Ribbon**

**Fosters - 25oz**

**21st**

**Amendment**

## VINES

**Bubbles**

**Prosecco, Mionetto 187 ml \$12**

**Rose, Martini Rossi 187 ml \$10**

**Brut, Martini Rossi 187 ml \$10**

**White & Blush**

**Sauvignon Blanc, Nobilo \$9**

**Pinot Grigio, Ruffino Lumina \$8**

**Chardonnay, Eve - Charles Smith \$9**

**Riesling, Blue Nun \$8**

**Moscato, Menage A Trois \$9**

**Rose, Barefoot \$8**

**White Zinfandel, Sutter Home \$8**

**Reds**

**Cabernet Sauvignon, Tom Gore \$9**

**Pinot Noir, Villa Floriano \$8**

**Baby Amarone, Amicone Rosso Vento \$9**

**Malbec, Dona Paula Los Cardos \$8**