

Teasers & PLEASERS

*ITALIAN NACHOS

Lightly fried chips, Italian sausage, provolone, mozzarella, Kalamata olives, tomatoes, pepperoncini, scallions and Asiago cheese sauce.

*MOZZARELLA CHEESE STICKS (V)

Five cheese sticks, fried golden brown, served with our house-made tomato sauce.

*FRIED MUSHROOMS (V)

Fresh hand-breaded, golden-fried tender mushrooms. Served with house-made ranch dressing.

*LOADED POTATO SKINS (GF)

Idaho potato skins fully-loaded with lots of melted Wisconsin cheddar cheese, crispy bacon, chopped tomato and green onions. Served with sour cream.

*HAND-BREADED ONION RINGS (V)

Golden brown and served with house-made honey mustard sauce.

*SOUTHWESTERN CHICKEN QUESADILLA

Sliced all natural char-grilled chicken breast, shredded cheddar and mozzarella cheese, smoked corn and black bean relish in a grilled flour tortilla. Served with shaved lettuce, tomatoes, sour cream and salsa.

*HOMEMADE SOUP

Fresh ingredients made daily by the chef.
Bowl Cup

(V) Vegetarian (GF) Gluten-Free
(GFA) Gluten-Free Available

PLEASE ADVISE YOUR SERVER OF
ANY AND ALL FOOD ALLERGIES.

ALL SPIRIT/ALCOHOL SALES ARE FINAL.



ITALIAN NACHOS



SOUTHWESTERN
CHICKEN QUESADILLA

(GF) This dish is gluten-free. When placing your order, please let your server know that you are ordering a gluten-free menu item. Please be aware that because our dishes are prepared to order, individual foods may come into contact with one another due to shared cooking and preparation areas. Therefore, we cannot guarantee that cross contact with foods containing gluten will not occur. (GFA) Gluten-Free Available – When placing your order please ask for gluten-free bread or gluten-free dressing as a substitution. Also, please let your server know that you are ordering a gluten-free item. Gluten-free bread available upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Go GREEN

ALL SALADS BELOW ARE ACCOMPANIED
WITH FIVE SIDES

HOUSE-MADE DRESSINGS

EXTRA VIRGIN OLIVE OIL & RED WINE VINEGAR • CLEMSON BLUE CHEESE
SPICY CHIPOTLE RANCH • HONEY MUSTARD • THOUSAND ISLAND
RANCH • MEDITERRANEAN (OIL & VINEGAR WITH SEASONING)

*GREEK SALAD (V) (GFA)

Crispy and chilled romaine, topped with imported feta cheese, Kalamata olives, sliced pepperoncini, red onions and tomatoes. Served with our house-made Mediterranean dressing.

*CHAR-GRILLED CHICKEN SALAD (GFA)

Organic mixed field greens, topped with sliced char-grilled, all-natural chicken breast, tomatoes, red onions, hard-boiled egg and aged Wisconsin cheddar cheese. Served with house-made ranch.

*CHIPOTLE SALAD (V) (GFA)

Crispy and chilled romaine, honey cilantro glaze, red onions, tomatoes, fire-roasted corn, black beans, bell peppers, cheddar cheese, fresh cilantro, smashed avocado and tortilla strips. Served with our house-made **SPICY** chipotle ranch.

*APPLE AND PECAN SALAD (V) (GFA)

Organic mixed field greens, apples, grapes, caramelized pecans, Clemson blue cheese crumbles and dried cranberries. Served with our house-made Mediterranean dressing.

*ENLIGHTENED BERRY AND GOAT CHEESE SALAD (V) (GFA)

Organic mixed field greens, fresh strawberries and blueberries, chèvre goat cheese rolled with Georgia pecans, dried cranberries and green onions. Served with our house-made Mediterranean dressing.

*HEALTHY MEDITERRANEAN SALAD BOWL (V) (GFA)

Crispy and chilled romaine, quinoa, imported feta cheese, hummus, tahini, tzatziki yogurt sauce, garbanzo beans, Kalamata olives, diced red onions, pickled beets, tomatoes and cucumbers. Served with our house-made Mediterranean dressing.



CUSTOMIZE YOUR SALAD

CHAR-GRILLED, ALL NATURAL CHICKEN + 5

GYROS MEAT + 5

 **SPICY** ANDOUILLE SAUSAGE + 8

FOUR SAUTÉED SHRIMP + 6

BROILED, WILD-CAUGHT SALMON + 11

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PHILLY STEAK



THE REUBEN



GYROS SANDWICH

Tasty HANDHELD

SANDWICHES ARE SERVED WITH SEASONED FRENCH FRIES. ADD A HOUSE SALAD OR CUP OF SOUP. SUB SWEET POTATO FRIES.

*PHILLY STEAK

Thinly sliced grilled ribeye steak covered with Swiss cheese and grilled onions and peppers on a freshly baked in-house grilled brioche hoagie roll.

*THE REUBEN

Seasoned corned beef, Swiss cheese and smoked bacon sauerkraut on grilled Jewish rye with a side of house-made Thousand Island dressing for dipping.

*TWO-HANDED MONTE CRISTO

Sliced Black Oak ham and Swiss cheese grilled in batter-dipped challah bread and dusted with powdered sugar. Served with a side of house-made honey mustard dressing for dipping.

*CALIFORNIA WRAP

Char-grilled, all-natural chicken breast, smoked bacon, tomato, shredded lettuce, avocado, red onion and Swiss cheese wrapped in a flour tortilla. Served with a side of honey mustard dressing.

*OMEGA TRIPLE DECKER CLUB

Roast turkey, Black Oak ham, smoked bacon and American cheese on Greek toast with lettuce, tomato and mayo.

*SLICED PRIME RIB DIP

Thin-sliced, slow-roasted prime rib, provolone cheese, au jus and horseradish sauce on the side. Served on a freshly baked in-house grilled brioche hoagie roll.

*CHICKEN AND AVOCADO SANDWICH

All natural char-grilled chicken breast, Pepper Jack cheese, sliced avocado, smoked bacon, mayonnaise and a side of our house-made honey mustard sauce on a freshly baked in-house grilled brioche bun.

*GYROS SANDWICH

Seasoned beef and lamb with tomato, onion and tzatziki cucumber onion yogurt sauce in grilled pita.

*SMOKED TURKEY BLTA

Sliced smoked turkey, smoked bacon, avocado, arugula, Swiss cheese and pesto aioli on grilled sourdough bread.

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FRESH Handmade BURGERS



OUR GOURMET 100% BLACK ANGUS CHUCK BURGERS ARE GROUND FRESH DAILY, HAND PATTIED AND COOKED TO ORDER. BURGERS ARE SERVED WITH SEASONED FRENCH FRIES. ADD A HOUSE SALAD OR CUP OF SOUP. SUB SWEET POTATO FRIES.

***HANDMADE OLD FASHIONED BLACK ANGUS PATTY MELT**
Gourmet 100% Black Angus Chuck burger, FRESHLY GROUND EVERY DAY and expertly char-grilled to order with American cheese and topped with grilled onions on house-made grilled Jewish rye.



***HANDMADE BLACK ANGUS CHEESEBURGER**
Gourmet 100% Black Angus Chuck burger, FRESHLY GROUND EVERY DAY and expertly char-grilled to order with American cheese and topped with lettuce, tomato, mayonnaise and dill pickle on a freshly baked in-house brioche bun.



***HANDMADE BACON AND GOUDA SMOKEHOUSE BLACK ANGUS CHEESEBURGER**
Gourmet 100% Black Angus Chuck burger, FRESHLY GROUND EVERY DAY and expertly char-grilled to order, smoked bacon, Gouda cheese, lettuce, tomato and mayonnaise on a freshly baked in-house brioche bun.



CUSTOMIZE YOUR BURGER

PREMIUM SMOKED BACON	FRESH JALAPEÑOS
SAUTÉED MUSHROOMS	KALAMATA GREEK OLIVES
SAUTÉED ONIONS	FRESH SLICED AVOCADO

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BUNS MADE
Fresh
DAILY

Gourmet
BURGERS
Hot & Tasty

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SOUTHERN Comfort

MOM'S POT ROAST



ADD A HOUSE SALAD OR CUP OF SOUP.



*SOUTHERN COUNTRY-FRIED STEAK

Golden battered USDA choice country-fried steak smothered in our house-made sausage milk gravy. Served with crispy steamed fresh broccoli and Idaho mashed potatoes topped with our house-made sausage milk gravy.



*MOM'S POT ROAST

Slow-braised rib roast with carrots, celery, onion, beef jus and home-style beef gravy. Served with Idaho mashed potatoes.

*STAX FRIED CHICKEN TENDER PLATTER

Four deliciously seasoned and hand-breaded, all-natural chicken tenders accompanied with our house-made honey mustard sauce. Served with French fries.



*SMOTHERED CHICKEN BREAST (GF)

All-natural char-grilled chicken breast topped with sautéed mushrooms, sautéed onions and provolone cheese. Served with Idaho mashed potatoes and fresh grilled asparagus.



*CLASSIC HOMESTYLE MEATLOAF

Fresh-ground 100% Black Angus chuck homemade meatloaf topped with sautéed mushrooms, brown Madeira wine gravy and fresh green onions. Served with Idaho mashed potatoes and fresh grilled asparagus.

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IT'S ALL *Greek to Me*

ADD A HOUSE SALAD OR CUP OF SOUP.

*CHICKEN SOUVLAKI PLATTER

Char-grilled, all-natural chicken strips, pita wedges, tzatziki cucumber onion yogurt sauce on the side, rice pilaf, hummus, organic mixed field green Greek salad and oven-roasted Greek potatoes.

*GYROS PLATTER

Sliced seasoned beef and lamb, pita wedges, tzatziki cucumber onion yogurt sauce on the side, rice pilaf, hummus, organic mixed field green Greek salad and oven-roasted Greek potatoes.

*GREEK BONE-IN PORK CHOP (GF)

Juicy and full of flavor 10 oz. bone-in pork chop char-grilled to perfection and topped with our house-made Greek butter sauce. Served with an organic mixed field green Greek salad, rice pilaf and oven-roasted Greek potatoes.

*HEALTHY GREEK

All-natural, char-grilled chicken breast, oven-roasted Greek potatoes, rice pilaf, hummus, tzatziki cucumber onion yogurt sauce, organic mixed field green Greek salad and pita wedges.

GREEK VILLAGE CHICKEN PLATTER

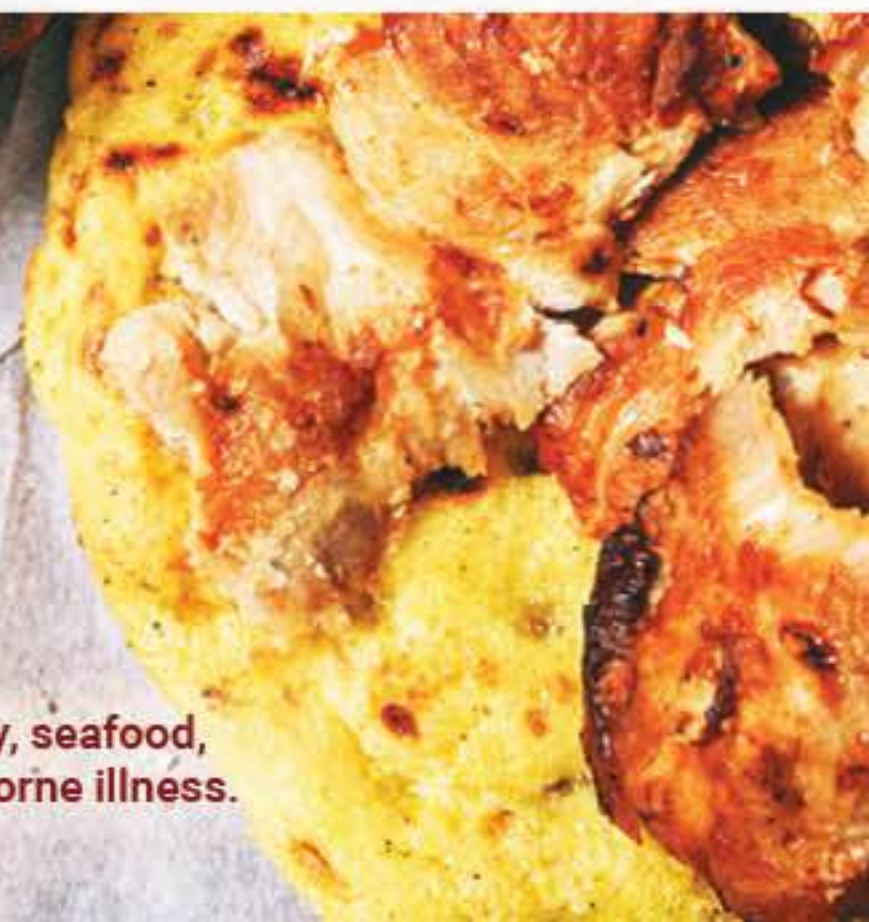
One skewer of all-natural chicken, pita wedges, tzatziki sauce, hummus, organic mixed field green Greek salad, rice pilaf and oven-roasted Greek potatoes.

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House FAVORITES

ADD A HOUSE SALAD OR CUP OF SOUP.

*PARMESAN-CRUSTED CHICKEN

All-natural chicken coated with a Parmesan panko crust, crispy prosciutto, provolone cheese, green onions, spaghetti tossed in a lite herb cream sauce, topped with arugula.

*CHICKEN TERIYAKI (GF)

All-natural chicken sautéed with zucchini, assorted colorful bell peppers, carrots, red onions, cauliflower, green onions and broccoli tossed in our homemade teriyaki sauce and served with rice pilaf.

*MARRY ME CHICKEN

All-natural chicken lightly dusted with flour and sautéed with mushrooms, smoked bacon, shallots, green onions and garlic in a red wine sauce. Served with Idaho mashed potatoes and fresh grilled asparagus.

*CHICKEN MADEIRA

All-natural chicken lightly dusted with flour and sautéed with fresh asparagus, melted mozzarella cheese, tossed in a mushroom Madeira wine sauce. Served with Idaho mashed potatoes and fresh grilled asparagus.

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CHICKEN TERIYAKI

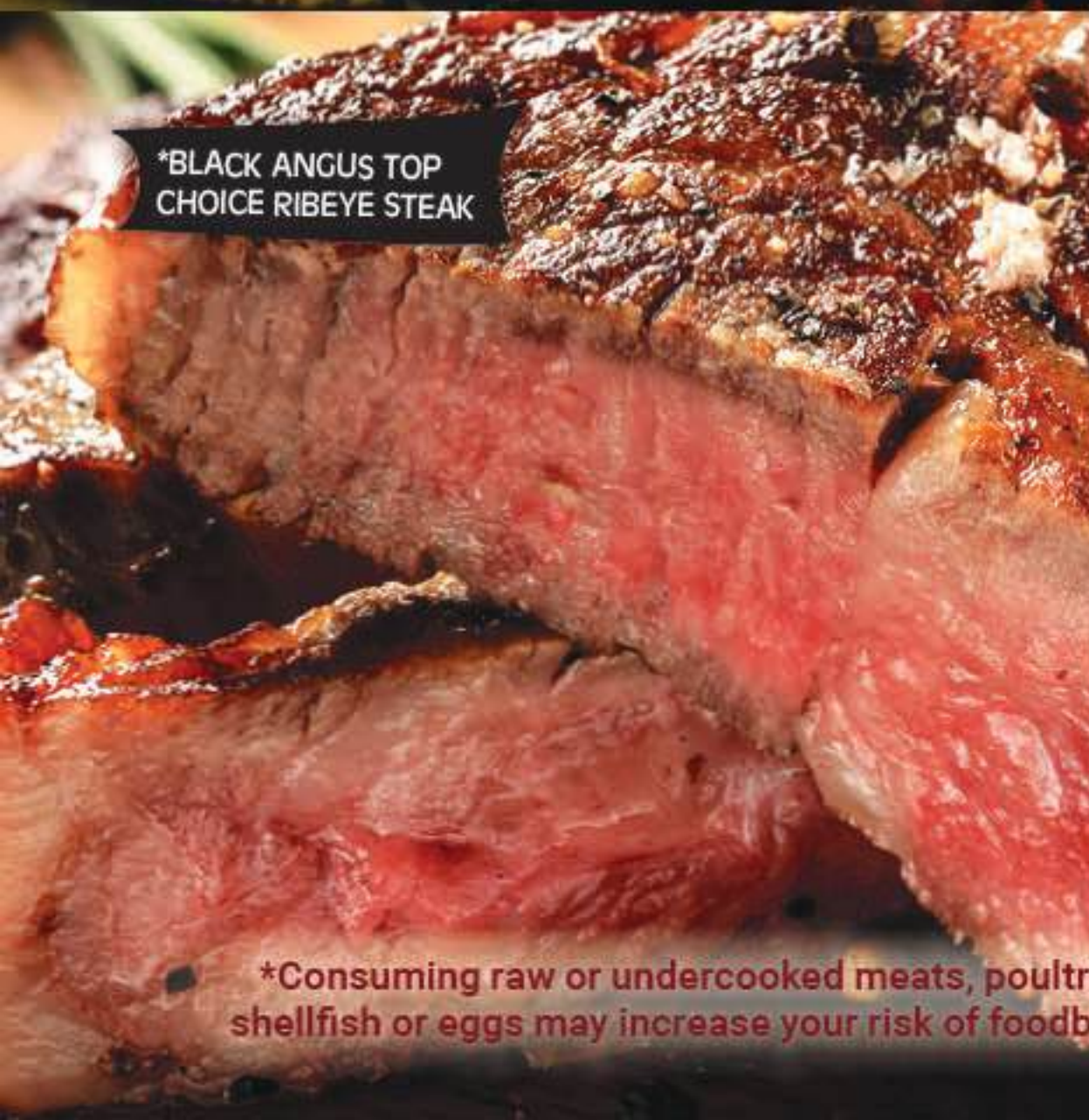
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SPICY LOW COUNTRY SHRIMP AND GRITS



***BROILED FRESH ATLANTIC SALMON (GF)**



***BLACK ANGUS TOP CHOICE RIBEYE STEAK**

STEAKS & Seafood

ADD A HOUSE SALAD OR CUP OF SOUP FOR + 5



***SPICY LOW COUNTRY SHRIMP AND GRITS**

Six tender shrimp simmered with **SPICY** andouille sausage, smoked bacon, colorful bell peppers, onions, garlic, fresh jalapeños and green onions over creamy cheesy grits. **Please note: that this entrée is prepared with spicy ingredients that are integral to the dish and cannot be removed.**

***BLACK ANGUS TOP CHOICE RIBEYE STEAK**



Our hand-cut 12 oz. USDA Top Choice Aged Black Angus Ribeye is well marbled, juicy and full of flavor. It's seasoned, char-grilled to perfection and served with an Idaho baked potato and fresh grilled asparagus.

***STEAKHOUSE 100% BLACK ANGUS CHUCK CHOPPED STEAK (GFA)**



Fresh, never frozen, hand-pattied Black Angus Chuck char-grilled and topped with sautéed mushrooms, sautéed onions and our home-style brown gravy. Served with Idaho mashed potatoes and home-style brown gravy and crispy steamed fresh broccoli.

***FISH N' CHIPS**

Wild-caught, fried flounder, French fries, house-made tartar sauce and a lemon wedge.



***BROILED FRESH ATLANTIC SALMON (GF)**

Our hand-cut broiled fresh Atlantic salmon served with rice pilaf, fresh grilled asparagus and a side of hollandaise sauce.

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PASTA

ADD A HOUSE SALAD OR CUP OF SOUP.

*ITALIAN SPAGHETTI BOLOGNESE

Spaghetti tossed with our house-made meat sauce and topped with Parmesan cheese. Served with fresh garlic bread.

*FETTUCCINE ALFREDO DI ANTONIO

Fettuccine pasta tossed in a house-made Parmesan cream sauce and topped with Parmesan cheese. Served with fresh garlic bread.

NEW!

FIVE CHEESE PENNE PASTA (V)

Penne pasta, ricotta, Asiago, Parmesan, Romano and mozzarella tossed with fresh basil and house-made marinara sauce with a touch of cream. Served with fresh garlic bread.

CUSTOMIZE YOUR PASTA

Only applies to the dishes above.

CHAR-GRILLED,
ALL NATURAL CHICKEN

GYROS MEAT

🔥 **SPICY** ANDOUILLE SAUSAGE

FOUR SAUTÉED SHRIMP

BROILED, WILD-CAUGHT SALMON

*CHICKEN PARMIGIANA

Boneless breast of all-natural chicken topped with marinara sauce and melted mozzarella cheese. Served with our house-made marinara and fresh garlic bread.

*LASAGNA DI ALFONSO

House-made traditional lasagna made with layers of pasta, ricotta, mozzarella, seasoned ground beef and fresh basil, topped with meat sauce. Served with fresh garlic bread.

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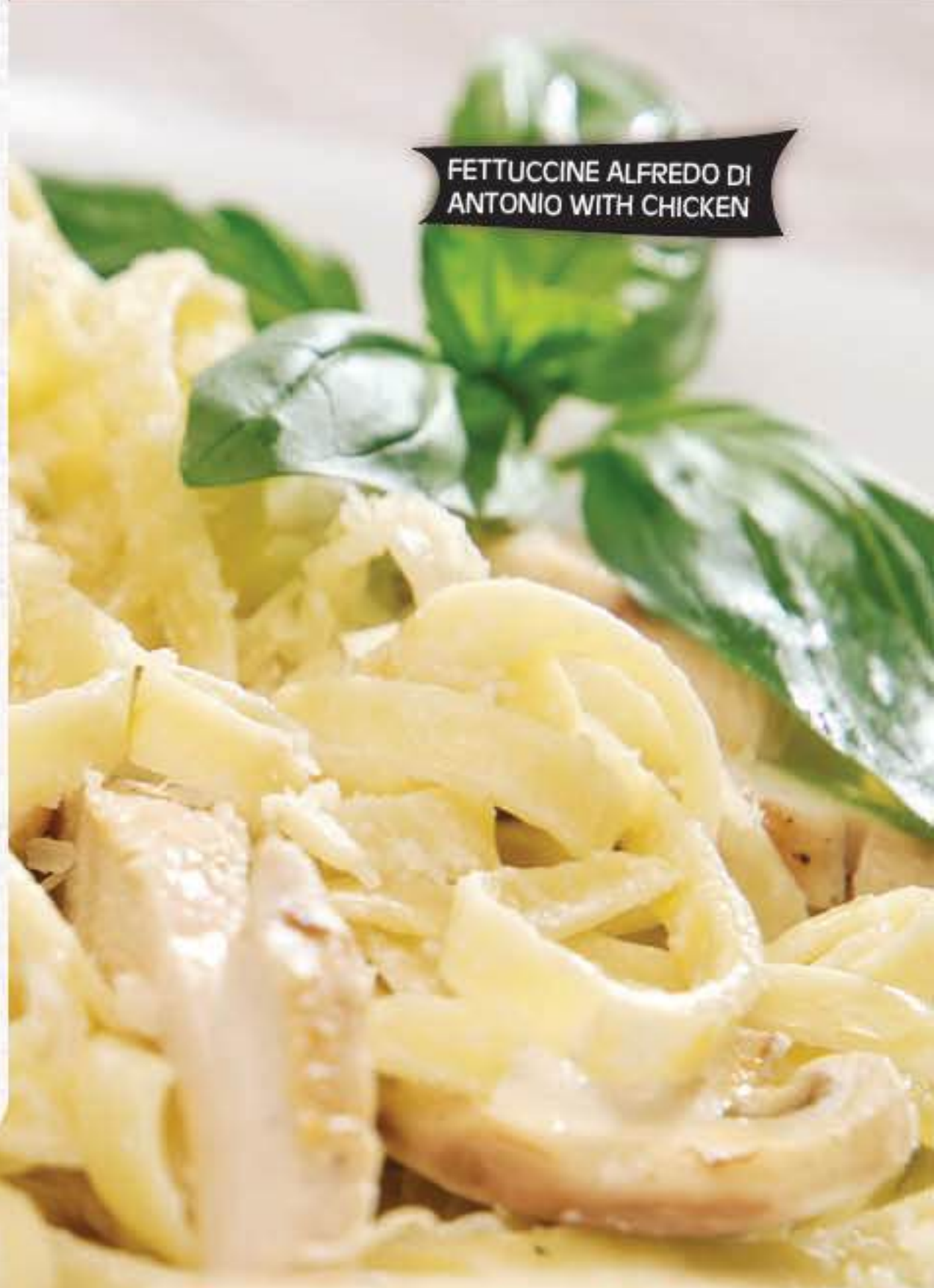
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ITALIAN SPAGHETTI
BOLOGNESE



FETTUCCINE ALFREDO DI
ANTONIO WITH CHICKEN



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Before the **CHICKEN**

SERVED WITH YOUR CHOICE OF AMERICAN FRIED POTATOES, SOUTHERN GRITS OR SLICED TOMATOES AND TOAST (GREEK, HONEY WHOLE WHEAT, JEWISH RYE, RAISIN, ENGLISH MUFFIN). ENTRÉES ARE GLUTEN-FREE WITHOUT TOAST.

- BISCUITS AVAILABLE UNTIL 11:00 AM.
- EXTRA TO SUBSTITUTE BAGEL OR GLUTEN-FREE WHOLE GRAIN BREAD FOR TOAST
- EXTRA FOR SIDE OF FRESH SEASONAL FRUIT.

AMERICAN FRIED POTATOES ARE COOKED WITH ONIONS AND SEASONING. WE ARE UNABLE TO ACCOMMODATE ONION AND SEASONING REMOVAL REQUESTS.

- *Two Farm-Fresh Eggs with Black Oak Ham (GFA)
- *Two Farm-Fresh Eggs with two Patty Sausages (GFA)
- *Two Farm-Fresh Eggs with two Link Sausages (GFA)
- *Two Farm-Fresh Eggs with three Slices of Smoked Bacon (GFA)
- *Two Farm-Fresh Eggs with two Turkey Patty Sausages (GFA)
- *Two Farm-Fresh Eggs with Fresh Corned Beef Hash (GFA)

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CREATE YOUR OWN

Signature Omelette

SERVED WITH YOUR CHOICE OF AMERICAN FRIED POTATOES, SOUTHERN GRITS OR SLICED TOMATOES AND TOAST (GREEK, HONEY WHOLE WHEAT, JEWISH RYE, RAISIN, ENGLISH MUFFIN).

- BISCUITS AVAILABLE UNTIL 11:00 AM.
 - SUBSTITUTE BAGEL OR GLUTEN-FREE WHOLE GRAIN BREAD FOR TOAST EXTRA CHARGE.
 - SIDE OF FRESH SEASONAL FRUIT EXTRA CHARGE.
- AMERICAN FRIED POTATOES ARE COOKED WITH ONIONS AND SEASONING.
WE ARE UNABLE TO ACCOMMODATE ONION AND SEASONING REMOVAL REQUESTS.
- SIDE OF SMOKED BACON, LINK SAUSAGE, PATTY SAUSAGE OR TURKEY SAUSAGE EXTRA CHARGE.

VEGETABLES: CHEESE:

Fresh Baby Spinach

Roasted Red Peppers

Bell Peppers

Tomatoes

Onions

Jalapeños

Kalamata Olives

Mushrooms

Sliced Idaho Potatoes

Broccoli

Asparagus

Green Onions

*PLAIN FARM-FRESH
EGGS OMELETTE (GFA) 13

*PLAIN FARM-FRESH EGG
WHITE OMELETTE (GFA) 14

EACH ITEM ABOVE ADDED
TO AN OMELETTE (GFA) .75

Aged Cheddar Cheese

Provolone Cheese

American Cheese

Swiss Cheese

Imported Feta Cheese

Mozzarella Cheese

Pepper Jack Cheese

MEAT:

Smoked Bacon

Sausage

Black Oak Ham

Andouille Sausage

Gyros Meat

All Natural Char-grilled
Chicken Breast

Sliced Roasted Turkey

Turkey Sausage

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HAM AND CHEESE
OMELETTE

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shellfish or eggs may increase your risk of foodborne illness.

Extraordinary FRENCH TOAST

SIDE OF SMOKED BACON, LINK SAUSAGE, PATTY SAUSAGE
OR TURKEY SAUSAGE EXTRA CHARGE.

SIDE OF FRESH SEASONAL FRUIT EXTRA CHARGE.

LE PETITE STRAWBERRY FRENCH TOAST (V)

Thick, batter-dipped French toast topped with
our homemade warm strawberry compote.

LE PETITE BLUEBERRY FRENCH TOAST (V)

Thick, batter-dipped French toast topped with
our homemade warm blueberry compote.

OMEGA'S "THICK" FRENCH TOAST (V)

Thick, batter-dipped challah bread served with syrup and butter.

*STAX SPECIAL

One thick slice of French toast, two farm-fresh eggs
any style and two slices of smoked bacon.

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OMEGA'S "THICK"
FRENCH TOAST

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Pass the **SYRUP**

**SIDE OF SMOKED BACON, LINK SAUSAGE, PATTY SAUSAGE OR TURKEY SAUSAGE FOR EXTRA CHARGE
SIDE OF FRESH SEASONAL FRUIT FOR EXTRA CHARGE.**

***BELLY BUSTER**

One giant waffle, two farm-fresh eggs any style and two strips of smoked bacon.

GIANT BELGIAN WAFFLE (V)

Made with our special blended batter, served with syrup and butter.

OMEGA BLUEBERRY WAFFLE (V)

Topped with our homemade warm blueberry compote.

OMEGA STRAWBERRY WAFFLE (V)

Topped with our homemade warm strawberry compote.

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Stax STACKS

SIDE OF SMOKED BACON, LINK SAUSAGE,
PATTY SAUSAGE OR TURKEY SAUSAGE EXTRA CHARGE.
SIDE OF FRESH SEASONAL FRUIT EXTRA CHARGE.

GHIRARDELLI CHOCOLATE CHIP PANCAKES (V)

Sinfully sweet Ghirardelli chocolate chip morsels
baked and topped make these pancakes delicious.

OMEGA BLUEBERRY PANCAKES (V)

Buttermilk pancakes filled with blueberries and topped
with our homemade warm blueberry compote.

OMEGA STRAWBERRY PANCAKES (V)

Buttermilk pancakes topped with our
homemade warm strawberry compote.

*TWO BY TWO

Two farm-fresh eggs any style, two pancakes
and two strips smoked bacon.

BUTTERMILK PANCAKES (V)

Served with butter and syrup.

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OMEGA STRAWBERRY
PANCAKES

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JUICE Bar

COFFEE Bar

Low Fat Smoothies

ENHANCE YOUR SMOOTHIE WITH ONE OF OUR NUTRITIONAL ENHANCERS

- WHEY PROTEIN
- B-COMPLEX WITH CHROMIUM AND CREATINE
- PROBIOTIC (PROBIOTIC BLEND LACTOBACILLUS ACIDOPHILUS AND BIFIDOBACTERIUM LONGUM)

Strawberry Banana

Strawberry, banana, green tea, low-fat Greek yogurt, strawberry/blueberry garnish.

Island Breeze

Strawberry, banana, mango, pineapple, coconut, green tea, low-fat Greek yogurt, strawberry/blueberry garnish.

Peach Mango Blast

Peach, mango, green tea, low-fat Greek yogurt, strawberry/blueberry garnish.

Juice Bar

- Freshly Squeezed Orange Juice
- 100% Pomegranate Juice
- Cranberry Juice
- Tomato Juice
- 100% Apple Juice
- Pure Premium Grapefruit Juice

Mimosa

Mimosa (fresh squeezed orange juice and champagne)

Drink Up



- Ice Cold Milk
- Almond Milk
- Chocolate Milk
- Milkshake (Strawberry, Vanilla or Chocolate)
- Fresh Peruvian Organic Premium Coffee
- Fresh Brewed Premium Decaf Coffee
- Hot Tea (regular or decaf)
- Omega's Hot Chocolate
Topped with freshly whipped cream & chocolate
- Iced Tea sweetened or unsweetened
- Bottomless Sodas
- Bottomless Lemonade



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Hot Espresso Beverages

AVAILABLE IN THE FOLLOWING FLAVORS: CARAMEL, MOCHA, FRENCH VANILLA, HAZELNUT, ENGLISH TOFFEE, BUTTERSCOTCH, CHEESECAKE, IRISH CREAM, TOASTED MARSHMALLOW. CAPPUCCINOS AND LATTES TOPPED WITH CINNAMON.

Espresso (Double)

Espresso (Double) Crema

Double Espresso topped with freshly whipped cream.

Cappuccino

Cappuccino Crema

Cappuccino topped with freshly whipped cream.

Café Latte

Café Latte Crema

Café Latte topped with freshly whipped cream.

Ice or Blended Espresso

AVAILABLE IN THE FOLLOWING FLAVORS: CHOCOLATE MILANO, PEPPERMINT, AMARETTO, CINNAMON, PUMPKIN PIE, BROWN SUGAR CINNAMON, ENGLISH TOFFEE, BUTTERSCOTCH, HAZELNUT, GINGERBREAD, CARAMEL, FRENCH VANILLA, CHEESECAKE, IRISH CREAM, MOCHA, TOASTED MARSHMALLOW, SUGAR-FREE CARAMEL, SUGAR-FREE IRISH CREAM, TOASTED PUMPKIN SPICE, SUGAR-FREE HAZELNUT

Iced Cafe Latte

Ice Blended Espresso Frappe

Bottled Beer

Bud Light • Michelob ULTRA
Stone IPA India Pale Ale
Stella Artois Lager

Craft Beer

Craft beers listed on our daily features page

Wine by the Glass

CK Mondavi Family Vineyards

Chardonnay • Merlot • Pinot Grigio
White Zinfandel • Cabernet Sauvignon

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DESSERTS

FRESH

House-made Cakes from
Stax Bakery
-EAT DESSERT FIRST-

ANASTASIA'S RED VELVET CAKE

Layers of moist red velvet cake baked with loads of Ghirardelli semi-sweet chocolate chips, covered with smooth cream cheese frosting and topped with chocolate cake truffles and red velvet cake crumbs. A beauty to behold and a delight to eat!

EFFIE'S PEANUT BUTTER EXPLOSION CAKE

Rich chocolate cake with fluffy peanut butter filling and icing, house-made ganache poured over the top and decorated with Reese's peanut butter cups and edible glitter. All put together for a Reese's lover's dream!

MAPLE BUTTER PECAN CAKE

Layers of scratch-made moist butter pecan cake filled and iced with a maple cinnamon brown sugar and cream cheese filling with Georgia pecans. It's a balance of flavor like no other!

DESI'S CHOCOLATE FUDGE CAKE

Four layers of homemade chocolate cake filled and iced with thick Southern fudge frosting. A chocolate lover's dream!

ERIKA'S TROPICAL CARROT CAKE

Layers of scratch-made moist carrot cake studded with pineapple, coconut and walnuts. Filled and iced with a luscious cream cheese frosting and garnished with buttercream, carrots and walnuts. It's so good, you'll never be able to get enough!

RACHEL'S PIÑA COLADA CAKE

Jamaican rum cake filled to the brim with fresh pineapple filling, iced with irresistible coconut cream cheese frosting and decorated with toasted coconut and fresh pineapple. This cake will put you closer to the beach with each bite!

FRESH

House-made Specialty Desserts from
Stax Bakery
-EAT DESSERT FIRST-

CHOCOLATE ECLAIR

Choux pastry filled with a rich Bavarian cream and smothered with house-made chocolate ganache.

BAKLAVA

Layers of phyllo dough, walnuts and honey.

GREEK CANNOLI

Puff pastry filled with our delicious cream cheese filling, fresh whipped cream and topped with sliced almonds and powdered sugar.

FRESH

House-made Cheesecakes from
Stax Bakery
-EAT DESSERT FIRST-

STAN'S NEW YORK-STYLE CHEESECAKE

A classic, melt-in-your-mouth New York style cheesecake. Rich and dense, but creamy and smooth at the same time. This cheesecake is absolutely delicious! Add house made blueberry or strawberry compote for an additional charge.

PECAN, CARAMEL AND FUDGE NEW YORK CHEESECAKE

New York style cheesecake resting on thick layers of fudge, covered with caramel sauce, garnished with crunchy chopped pecans and placed on graham cracker crust.

FRESH

House-made Pies from
Stax Bakery
-EAT DESSERT FIRST-

COCONUT CREAM PIE

Creamy coconut filling and delicately shredded coconut under a blanket of fresh whipped cream and toasted shredded coconut.

KEY WEST KEY LIME PIE

Our tangy, ultra smooth key lime custard is made with fresh-squeezed limes and is encased in a delectable rich graham cracker crust. Stax's key lime pie is a perfectly balanced mix of sweet and zesty, smooth and creamy. It's delicious and refreshing!