

O'Steaks and Seafood

62 Doris Ray Ct in the Lake Opechee Inn 03246-5509 · +16035249373 · Updated: Jan 14, 2026

[View online menu](#)



SPARKLING WINES 5

Domaine Chandon Brut	\$32.00
California	
Cheurlin Brut Speciale	\$68.00
France	
Chloe Prosecco	\$28.00
Italy	
Lunetta Prosecco	\$10.00
Italy	
Dom Perignon, Champagne	\$195.00
France	

WHITE WINE 12

Sonoma Cutter "Russian River Valley" Chardonnay	AVAILABLE OPTIONS
California	Glass: \$12.00
	Bottle: \$44.00
J Lohr " Riverstone" Chardonnay	AVAILABLE OPTIONS
California	Glass: \$11.00
	Bottle: \$38.00
Chalk Hill "Russian River Valley" Chardonnay	\$60.00
California	
Flowers Chardonnay	\$88.00
Sonoma	
Fair Niente Chardonnay	\$100.00
Napa	
Silverado Sauvignon Blanc	AVAILABLE OPTIONS
Napa (Liter Bottle)	Glass: \$11.00
	Bottle: \$52.00
Cakebread Sauvignon Blanc	\$44.00
Napa	

Kim Crawford Sauvignon Blanc	AVAILABLE OPTIONS
New Zealand	Glass: \$10.00
	Bottle: \$36.00
Chateau Ste Michelle Eroica Riesling	AVAILABLE OPTIONS
Washington	Glass: \$10.00
	Bottle: \$36.00
Fleurs de Prairie Rose of Pinot Noir	\$44.00
California	
Banfi San Angelo Pinot Grigio	AVAILABLE OPTIONS
Italy	Glass: \$11.00
	Bottle: \$38.00
Santa Margherita Pinot Gris	\$44.00
Italy	

RED WINE 22

Rodney Strong Merlot	AVAILABLE OPTIONS
Sonoma	Glass: \$11.00
	Bottle: \$38.00
Frog's Leap Merlot	\$68.00
Napa	
Duckhorn Vineyards Merlot	\$94.00
Napa	
"O" Pinot Noir	AVAILABLE OPTIONS
Oregon (Our signature 100% Pinot)	Glass: \$12.00
	Bottle: \$44.00
Meiomi Pinot Noir	AVAILABLE OPTIONS
California	Glass: \$12.00
	Bottle: \$44.00
Flowers Pinot Noir	\$88.00
Sonoma	
Merlot Soleil Reserve Pinot Noir	AVAILABLE OPTIONS
Monterey	Glass: \$18.00
	Bottle: \$65.00
Daou "Pessimist" Red Blend	AVAILABLE OPTIONS
Paso Robles	Glass: \$12.00
	Bottle: \$44.00
Catena Malbec	AVAILABLE OPTIONS
Mendoza	Glass: \$11.00
	Bottle: \$38.00

The 7 Deadly Zins Zinfandel	AVAILABLE OPTIONS
Lodi	Glass: \$10.00
	Bottle: \$36.00
Tenuta di Arceno Chianti Classico	AVAILABLE OPTIONS
Italy	Glass: \$11.00
	Bottle: \$38.00
The Prisoner "Unshackled" Cabernet Sauvignon	AVAILABLE OPTIONS
California	Glass: \$12.00
	Bottle: \$44.00
Josh Cabernet Sauvignon	AVAILABLE OPTIONS
California	Glass: \$11.00
	Bottle: \$38.00
Clay Shannon Cabernet Sauvignon	\$45.00
Napa	
Justin Cabernet Sauvignon	AVAILABLE OPTIONS
Paso Robles	Glass: \$15.00
	Bottle: \$56.00
Earthquake Cabernet Sauvignon	\$52.00
Lodi	
Penfolds Bin 389 Cab-Shiraz	\$78.00
Australia	
Caymus Cabernet Sauvignon	AVAILABLE OPTIONS
Napa Valley	Glass: \$29.00
	Bottle: \$110.00
Silver Oak Cabernet Sauvignon	\$120.00
Alexander Valley	
Stag's Leap Artemis Cabernet Sauvignon	AVAILABLE OPTIONS
Napa	Glass: \$25.00
	Bottle: \$94.00
Ch Montelena Estate Cabernet Sauvignon	\$195.00
Napa	
Justin Isosceles Reserve Cabernet Sauvignon	\$175.00
Napa	

HOUSE WINE 5

Chloe Pinot Grigio	AVAILABLE OPTIONS
Italy	Glass: \$9.00
	Bottle: \$34.00

Meiomi Chardonnay	AVAILABLE OPTIONS
California	Glass: \$9.00
	Bottle: \$34.00
Joel Gott Pinot Noir	AVAILABLE OPTIONS
Santa Barbara, California	Glass: \$9.00
	Bottle: \$34.00
Drumheller Merlot	AVAILABLE OPTIONS
Columbia Valley	Glass: \$9.00
	Bottle: \$34.00
Tribute Cabernet Sauvignon	AVAILABLE OPTIONS
California	Glass: \$9.00
	Bottle: \$34.00

APPETIZERS 10

Ahi Tuna	\$15.00
Blackened, Cucumber Salad, Ginger, Sweet Soy Reduction	
Colossal Shrimp Cocktail	AVAILABLE OPTIONS
	\$15.00
	Additional Piece (ea): \$5.00
Oysters Rockefeller	\$14.00
Fried Oysters, Creamed Spinach, Bacon	
Spicy Garlic Shrimp	\$15.00
Three Jumbo Shrimp, Spicy Chili Garlic, Pickled Cucumber Spaghetti	
Lump Crab Cake	\$13.00
Old Bay Remoulade	
Pork Potstickers	\$10.00
Ginger Soy Sauce	
Escargot	\$12.00
Garlic Butter, Croutons, Cheese Gratin	
O Pops	\$10.00
American Kobe & Prime Beef, Bacon & Blue Cheese	
Orange Chicken	\$12.00
Mandarin Orange Sweet & Spicy Sauce	
The Chips	AVAILABLE OPTIONS
Blue Cheese Sauce, Green Onion, Blue Cheese Crumbles	\$7.00
	Add Bacon: \$9.00

SALADS & SOUP 6

Greens	\$8.00
Organic Greens, Whole Grain Honey Dijon Vinaigrette, Sunflower Seeds, Sharp Cheddar, Dried Cranberries	
Classic Caesar	\$8.00
Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing	
Blue Cheese Lettuce Wedge	\$8.00
Tomato, Green Onion, Crisp Bacon, Blue Cheese Dressing & Crumbles or Ranch	
Greenless Greek	\$8.00
Cucumber, Tomato, Feta, Olives, Onions, Croutons, Greek Dressing	
Waldorf	\$8.00
Romaine, Apples, Pears, Candied Walnuts, Dried Cranberries, Poppy Seed Dressing, Blue Cheese or Sharp Cheddar Crumbles	
New England Clam Chowder	\$7.00

FROM THE GRILL 5

Prime Boneless Ribeye	\$44.00
"Prime" NY Strip	
AVAILABLE OPTIONS	
12 oz: \$30.00	
16 oz: \$36.00	
24 oz: \$46.00	
Filet Mignon Barrel Cut	
AVAILABLE OPTIONS	
8 oz: \$35.00	
12 oz: \$43.00	
"Dry Aged Tomahawk" Pork Chop	\$32.00
Compart Family Farms Duroc Park	
American Kobe Beef Burger	\$18.00

DINNER ENTREES 7

Day Boat Scallops	\$32.00
Parmesan-Lemon Risotto, Pancetta	
Ahi Tuna	\$26.00
Shrimp Fried Rice, Tempura Broccolini, House Kimchi	
Free Range Statler Chicken	\$24.00
Chicken Sausage Jambalaya	
Meatloaf	\$24.00
American Kobe Beef & Shitake Mushrooms, Sriracha Brown Sugar Glaze, Asparagus and Cheddar Mashed, or Our House Mac & Cheese	
Steak House Tips & Frites	\$25.00
House Marinated, Parmesan-Garlic Fries	

Salmon

\$26.00

Cauliflower "Risotto", Asparagus, Kale Pesto

Lobster Mac & Cheese

AVAILABLE OPTIONS

1/4 lb Lobster:

\$25.00

1/2 lb Lobster:

\$35.00

SIDES 9

Au Gratin

Green Beans

Asparagus

Brussel Sprouts with Bacon

House Mashed

Mac & Cheese

Lobster Mac

add \$6

Cauliflower au Gratin

Parmesan Fries