



APPETIZERS

ONION RINGS 5.00

FRENCH FRIES 4.00

BUFFALO WINGS ½ dz 8 ~ 1dz 15

BURRATA CAPRESE 9.00

Creamy Mozzarella, heirloom tomato salad, basil, sea salt and California olive oil grilled toasts

WHITE BEAN DIP 6.00

Served with olive oil-herb crostini

TROPICAL SEARED AHI 12.00

Sesame, Tropical salsa, wasabi cream and blistered Shishito peppers

TEMPURA GREEN BEANS 6.00

Crispy green beans with chili sauce

CLASSIC SHRIMP COCKTAIL 12.00

poached shrimp, Cocktail sauce, avocado and lemon

PUB CHEESE 5.00

Sharp Cheddar-Horseradish spread and crackers

SOUP, SALADS, BREAD

TODAY'S HOUSE MADE SOUP 4.00

COUNTRY CLUB 7.00

Field greens, feta, apples, candied pecans with Champagne vinaigrette

CLASSIC CAESAR 7.00

Romaine, Parmesan, creamy garlic dressing and olive oil toasts

ICEBERG WEDGE 9.00

Danish blue cheese, Daily's thick cut bacon, tomato, pickled red onions and croutons

BREAD BASKET 2.00

French baguette, crisp lavash and sweet cream butter

House salad with mixed greens, tomato, cucumber and croutons 4.00

HANDHELD

PRIME RIB FRENCH DIP 13.00

Thinly sliced, slow roasted Prime Rib, grilled onions and Swiss cheese on a toasted roll with jus, and French fries

BEAR BURGER 7.75

8oz choice beef patty, lettuce, tomato, onion and pickle

IMPOSSIBLE BURGER 10.00

100% plant based burger. Served with lettuce, tomato, onion and pickle

QUESADILLA BURGER 8.50

8oz choice beef patty, cheddar, pepper-jack, bacon, pico de gallo, chipotle aioli and flour tortillas

CHICKEN SANDWICH 7.75

8oz of marinated chicken breast, grilled onion, Swiss, lettuce and tomato

CHICKEN QUESADILLA 6.50

Served with salsa, sour cream and avocado

BURGER EMBELLISHMENTS

American, Cheddar, Swiss or Pepper-Jack .50 ~ **Sautéed Onions** 1.00

Bacon, Avocado, Sautéed Mushrooms or Danish Blue Cheese 2.00

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



HOUSE SPECIALTIES

BOLOGNESE LINGUINE 12.00

Beef, pork and tomato ragu, Grana Padano and garlic toasts

SPINACH GNOCCHI GRATIN 9.00

House Made with Cream, Parmesan and garlic toasts

PASTA PRIMAVERA 10.00

Linguine, Summer vegetables, blistered tomatoes, garlic, Parmesan and garlic toasts

CHICKEN PICCATA 15.00

White wine, capers, shallots, lemon, garlic pasta and one side

CHICKEN MARSALA 15.00

Mushrooms, Marsala wine, Linguine and one side

JUMBO COCONUT SHRIMP 18.00

6 Jumbo shrimp, coconut tempura, chili sauce, Jasmine rice and one side

STEAKS & CHOPS

Steaks and chops come with your choice of sauce and two sides
Béarnaise ~ Bordelaise ~ Peppercorn ~ Chimichurri

BASEBALL CUT TOP SIRLOIN 15.00

6oz

***FILET MIGNON** 22 / 32

5oz/9oz Certified Angus Beef

***LAMB CHOPS** 24.00

10oz New Zealand Lamb

NEW YORK STEAK 23.00

12oz Certified Angus Beef

***RIBEYE STEAK** 30.00

14oz Certified Angus Beef

PORK PORTERHOUSE 19.00

16oz

STEAK AND CHOP EMBELLISHMENTS

Shrimp Scampi \$9 ~ Mushrooms \$2 ~ Blue Cheese \$2 ~ Sautéed Onions \$1

SEAFOOD

Seafood entrée's comes with your choice of sauce and two sides
Tropical Salsa ~ Citrus Beurre Blanc ~ Lemon-Garlic Butter ~ Béarnaise

***PAN SEARED SCALLOPS** 26.00

8oz

BROILED SALMON 22.00

7oz

CALAMARI STEAK 14.00

12oz

JUMBO PRAWNS 21.00

8 prawns

SIDES

Fresh sweet creamed corn
Green beans with bacon and shallots
Broccolini with shallots
Creamed spinach
House salad with mixed greens, tomato, cucumber and croutons

French Fries
Sweet butter mashed potatoes
Rice Pilaf with wild rice and thyme
Baked potato

*These items require a supplemental charge to be ordered with The Oaks birthday entrée promotion. Ask your server for details.