



APPETIZERS

ONION RINGS 5.00

FRENCH FRIES 4.00

BUFFALO WINGS ½ DZ 8 ~ 1DZ 15

BURRATA CAPRESE 9.00

Creamy mozzarella, heirloom tomato, basil, sea salt, California olive oil and grilled toast

SPINACH-ARTICHOKE FLATBREAD 10.00

Ricotta, parmesan and garlic

TROPICAL SEARED AHI 12.00

Sesame, tropical salsa, wasabi cream, pickled ginger and blistered shishito peppers

TEMPURA GREEN BEANS 6.00

Crispy green beans and sweet chili sauce

CLASSIC SHRIMP COCKTAIL 12.00

Poached shrimp, cocktail sauce and avocado

CARAMELIZED ONION DIP 7.00

Sea salt potato chips

SOUP, SALADS, BREAD

COUNTRY CLUB 7.00

Mixed greens, feta, apples, candied pecans and Champagne vinaigrette

HOUSE SALAD 4.00

Mixed greens, tomato, cucumber, croutons and Champagne vinaigrette

ONION & ROSEMARY FOCACCIA 2.00

California olive oil, garlic-balsamic dip

BUTTER LETTUCE SALAD 9.00

Radishes, salsa verde, lemon crumble and buttermilk vinaigrette

CLASSIC CAESAR 7.00

Romaine, parmesan, creamy garlic dressing and herbed croutons

TODAY'S HOUSE MADE SOUP 4.00

Ask your server for today's selection

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 Angus 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 Angus beef patty, cheddar, pepper-jack, bacon, pico de gallo, chipotle mayo on flour tortillas

CHICKEN SANDWICH 7.75

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

CHICKEN QUESADILLA 6.50

Shredded chicken, salsa, sour cream, avocado and tortilla chips

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

RIGATONI AMATRICANA 12.00

Bacon, tomato, dried chiles, Pecorino cheese and garlic bread

RICOTTA CAVATELLI 9.00

Spinach, mushroom, chardonnay cream sauce and garlic bread

PASTA PRIMAVERA 10.00

Linguine, autumn vegetables, parmesan cheese sauce and garlic bread

JUMBO COCONUT SHRIMP 18.00

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

PORK SCHNITZEL 15.00

Arugula, apple, fennel, parmesan, bacon vinaigrette and grilled lemon

CHICKEN PICCATA 15.00

White wine, capers, shallots, lemon, garlic-pasta, 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 Certified Angus Beef

*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 entrées come with your choice of sauce and two sides

Tropical Salsa ~ Romesco Sauce ~ Lemon-Garlic Beurre Blanc ~ Béarnaise

*PAN SEARED SCALLOPS 26.00

8oz

CALAMARI STEAK 14.00

12oz

BROILED SALMON 22.00

7oz

JUMBO PRAWNS 21.00

8 prawns

SIDES

Brussels sprouts, bacon and lemon

Green beans, bacon and shallots

Broccolini, shallots and herbs

Creamed spinach

House salad with mixed greens, tomato, cucumber, croutons and Champagne vinaigrette

Rice pilaf with wild rice and thyme

Sweet butter mashed potatoes

Baked potato

French fries

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