

Dinner

STARTERS

© Street Tacos	12	Bacon Wrapped Pork	14
Braised Chicken Wrapped in Three Corn Tortillas with Chopped Red Onion, Cilantro, Chipotle Salsa and Lime		Confit Pork Belly Wrapped in House Made Bacon, Fried, Tossed in a Black Pepper Simple Syrup and Finished with a Pickled Shrimp and Strawberry Relish and Crispy Shallots	
Coconut Shrimp*	16	Chicken Tenders*	12
Crispy Flash Fried Coconut Hand Breaded Shrimp, Served with Fresh Tropical Pico de Gallo and Sweet Chili Sauce		Crispy Tenders Served with Natural Cut Fries and Your Choice of Dipping Sauces	
Salmon Poke*	16	Cheese Plate	20
House Cured Salmon Tossed with Tomatoes, Cilantro, Onion and Jalapeño, Finished with Hawaiian Chili Pepper Water, Toasted Macadamia Nuts and Red Sea Salt		Chef's Assortment of Imported and Domestic Cheeses Served with Toasted Ciabatta and Artisan Crackers	
Sliders*	16	Ahi Tuna Crudo*	18
Grilled Certified Angus Beef with Melted Cheddar Cheese, Fried Onions and House Made 1000 Island on Toasted Brioche Buns		Sushi Grade Tuna Tossed with Cucumber, Tomato, Avocado, Green Onion, Peanut, Sweet Soy Vinaigrette, Sriracha Sauce and Crispy Wonton	

SOUP & SALADS

Add: Chicken 5 | Shrimp 7 | Salmon 9

Oak's Salad	13
Organic Greens, Asian Pear, Candied Pecan, Red Grape, Dried Cranberries, Fried Shallot with Champagne Vinaigrette	
Caesar Salad	12
Fresh Chopped Romaine Hearts, Shaved Parmigiano Reggiano, Housemade Croutons with Caesar Dressing	
© Wedge Salad	13
Iceberg Lettuce, Point Reyes Blue Cheese, Cherry Tomato, Cucumber and House Bacon Drizzled with a Buttermilk Herb Dressing	

BURGERS & SANDWICHES

Burgers and Sandwiches Served with Choice of Natural Cut Fries, Sweet Potato Fries, Fresh Fruit or Side Salad

Signature Side Upgrades: Truffle Fries 5 | Onion Rings 3

Oaks Burger*	14
Flame Grilled Half Pound CAB Patty with Melted Cheddar Cheese, Pickles, Lettuce, Tomato, Fried Onions, Bacon Mayo and House Made BBQ, Served on a Toasted Brioche Bun	
Smoked Salmon BLT	17
Ora King Smoked Salmon with House Made Bacon, Sliced Tomato, Butter Lettuce and Herbed Boursin Cream Cheese on Toasted Caraway Rye	
Open Face Ribeye Sandwich*	19
Flame Grilled Angus Ribeye on Toasted Hoagie Roll with Bleu Cheese, Splashed with Red Wine Demi, Garnished with Fried Onion Strings	

PASTAS & BOWLS

Teriyaki Bowl*	20
Choice of Flame Grilled Ora King Salmon or Chicken Over Jasmine Rice, Snap Peas, Tatsoi and Bamboo Shoots, Splashed with Hoisinyaki Sauce and Garnished with Pickled Daikon, Green Onions and Cilantro	
Pappardelle	23
Ribbons of Egg Pasta Tossed with a Short Rib Bolognese, Finished with Aged Balsamic and Parmesan	
Vegetable Sacchetti	21
Truffle and Cheese Filled Pasta Purses with Mushrooms, Onion, Sun Dried Tomatoes and Arugula, Tossed in a White Wine Butter Reduction	
Ahi Tuna Bowl*	23
Fresh Ahi Tuna, Spicy Aioli, Green Onion, Sesame Seed and Avocado Served Over Jasmine Rice and Garnished with Crispy Nori and Fried Lotus Root	

ENTRÉES

Berkshire Pork Porterhouse	29
Apple Cider Brined Pork, Flame Grilled Over White Bean Cassoulet Sautéed with Roasted Corn and Finished with a Blackberry Jam with Maple and Burnt Rosemary	
GF Ora King Salmon*	30
Pan Seared Over Farro, Baby Squash and Finished with a Peach and Chili Chutney	
Chicken Breast*	28
Pan Seared Over Black Bean Puree and Fried Masa with Marinated Yellow Tomatoes, Splashed with a Mojo Sauce and Finished with Queso Fresco	
CAB Filet	42
Flame Grilled Over a Purple Cauliflower Puree and a Pee Wee Potato Hash with Green Garlic, Bacon and Candy Cane Beets, Splashed with Demi	
Durham Ranch Bison Rib Eye	46
Flame Grilled Over Sweet Potato Puree, Topped with a Roasted Corn, Onion and Red Pepper, Tossed in a Garlic Aioli and Finished with an Arugula Chimichurri	
Colorado Rack of Lamb	39
Harissa Marinated Lamb Flame Grilled, Over Babaganoush with Spiced Garbanzo Beans and Lentils Finished with a Cool Cucumber Relish	
Glacier 51 Sea Bass*	MP
Pan Seared Over an Orange Cardamom Quinoa with Marinated Golden Raisins, Candied Pecans, Splashed with a Passion Fruit Reduction and Micro Basil	

A LA CARTE SIDES

GF Fresh Fruit	5	Onion Rings	8	GF White Bean Cassoulet	5
Sweet Potato Fries	6	Truffle Fries	7	GF Quinoa	8
Natural Cut Fries	4	GF Sweet Potato Puree	5	Farro	6

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF Gluten-Free

Parties of 8 or more will be subject to an automatic 21% service charge.

For your safety and convenience, a Designated Driver Program is available, for additional information please inquire with our Management Team.