

Lunch

STARTERS

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

SOUP & SALADS

Add: Chicken 5 | Shrimp 7 | Salmon 9

GF Wedge Salad	13
Iceberg Lettuce, Point Reyes Blue Cheese, Cherry Tomato, Cucumber and House Bacon Drizzled with a Buttermilk Herb Dressing	
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	
Smoked Ahi Salad*	19
Cold Smoked Ahi with Tatsoi, Pickled Mushrooms, Cucumber and Toasted Macadamia Nuts, Tossed in a Lilikoi Vinaigrette with a Hard-Cooked Egg	
"Garden" Salad	16
Mizuna, Blue Cheese Crème, Shaved Candy Cane Beets and Pomegranate Seeds, Tossed in a Hazelnut Vanilla Vinaigrette and Garnished with Edible Flowers	

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

Short Rib Grilled Cheese	14	Smoked Salmon BLT	17
Tender Slow Braised Short Rib with Sundried Tomato and Fresh Arugula on Toasted Sourdough Bread with Melted Gruyere, Muenster and Vermont White Cheddar Cheeses			
Open Face Ribeye Sandwich*	19	Cuban Sandwich	15
Flame Grilled Angus Ribeye on Toasted Hoagie Roll with Bleu Cheese, Splashed with Red Wine Demi, Garnished with Fried Onion Strings			
Turkey Club	15	Oaks Burger*	14
Fresh Sliced Turkey Breast on a Toasted Rosemary Ciabatta Roll with House Made Bacon, Butter Lettuce, Sliced Tomatoes, Avocado and Bacon Mayo			

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	
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	
Vegetable Sacchetti	21
Truffle and Cheese Filled Pasta Purses with Mushrooms, Onion, Sun Dried Tomatoes and Arugula, Tossed in a White Wine Butter Reduction	

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	
Ⓞ 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	
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

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

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

Ⓞ 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.