

# OAK GRILL

## SHARED

### HEIRLOOM TOMATO & MOZZARELLA THIN-CRUST PIZZA 16

Red Onions, Basil

### CHORIZO THIN-CRUST PIZZA 17

Spicy Tomato Sauce, Mozzarella, Queso Fresco, Pickled Onions, Micro Cilantro

### OYSTERS ON THE HALF SHELL\* 19

Classic Mignonette Sauce

### TUNA POKE\* 19

Wasabi Aioli, Avocado, Butter Lettuce, Taro Chips

## STARTERS

### TORTILLA SOUP 14

Corn & Black Bean Relish, Avocado, Micro Cilantro

### CAULIFLOWER HUMMUS 16

Farmers Market Vegetables

Add pita +4

### CALAMARI FRITO MISTO\* 17

Haricot Verts, Yams, Agrodolce Sauce

### SALMON TARTAR\* 18

Smoked Crème Fraîche, Pickled Red Onion, Capers, Dill, Everything Bagel Crisp

### WHITE WINE-STEAMED CLAMS\* 19

Bacon, Leeks, Baby Tomatoes,

Grilled Baguette

### PRAWN COCKTAIL\* 19

Fennel, Green Apple, Cocktail Sauce

## GREENS

### QUINOA GARDEN SALAD 14

Baby Lettuces, Carrots, Edamame, Asparagus, White Balsamic Dressing

### YOUNG ROMAINE CAESAR SALAD\* 15

Radishes, Green Beans, Croutons, White Anchovy Dressing

### CLASSIC ICEBERG WEDGE SALAD 15

Bacon, Sundried Tomatoes, Fried Onions, Candied Walnuts, Blue Cheese

### SUGAR SNAP PEA SALAD 16

Lemon Yogurt, Savory Almond Granola, Pea Tendril Mojo

### ROASTED BEET SALAD 18

Burrata, Pistachio Butter, Fennel, Orange, Hazelnuts

### SIMPLE GREENS SALAD 18

Artisan Greens, Baby Kale, Spinach, Golden Beets, Toasted Walnuts, Pomegranate, Goat Cheese, Tahini Citrus Dressing

### MAINE LOBSTER CHOPPED SALAD\* 22

Corn, Avocado, Basil, Tomatoes, Red Onions, Lemon Tarragon Dressing

## MAIN

### THE BURGER\* 19

Brioche Bun, Bacon Marmalade, Pickled Red Onions, Pickles, Lettuce, Cheddar

### BUCATINI BOLOGNESE 23

Basil, Garlic Bread

### CHICKEN PICCATA 26

Linguine, Confit Lemon, Garlic Caper Sauce

### GRILLED ATLANTIC SALMON\* 36

Orzo, Cucumbers, Heirloom Tomatoes, Za'atar Spice, Feta, Pine Nuts, Charred Red Onion, Pesto

### LOBSTER RAVIOLI\* 39

Roasted Tomato Beurre Blanc, Asparagus, Corn, Parsley

### ROASTED CHILEAN SEA BASS\* 39

Jerk Spice, Banana Grits, Roasted Brussels Sprouts, Coconut Dashi

### ★ BBQ SPICED SHORT RIBS 38

Grilled Green Onion Chimichurri, BBQ Baked Macadamia Nuts, Grilled Peaches, Baby Kale

### HERB-ROASTED RACK OF LAMB 43

Wild Mushroom & Pea Risotto, Vadouvan Jus

### STEAK FRITES 46

8 oz. Beef Filet, Sweet Potato Fries, Bordelaise Sauce, Black Truffle Aioli

### PRIME RIB EYE 47

Mashed Potatoes, Grilled Broccolini, Horseradish Peppercorn Sauce

## SIDES

### FRIES 7

### BRUSSELS SPROUTS 7

### ASPARAGUS 7

### GREEN BEANS 7

### TRUFFLE BACON

### MAC & CHEESE 7

## DINNER

Large parties of 8 or more are subject to an 18% gratuity. | ★ O.C's 2019 Dish of the Year

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