

DINNER STAPLES

STARTERS

Shrimp Cocktail – 16

five jumbo shrimp, cocktail sauce, shredded lettuce, fresh lemon

Queso – 9

creamy blend of 4 cheeses, fresh jalapeno, roasted poblanos, grilled corn, pico de gallo, fresh corn tortilla chips

Fried Green Beans – 7

batter-dipped crisp green beans, spicy red pepper dipping sauce

SOUP & SALAD

Two Soup Selections Daily

cup – 5 bowl – 7

Cobb – 16

iceberg, bacon, tomato, chicken, avocado, hard boiled egg, bleu cheese crumbles

Wedge – 17

wedge of iceberg lettuce, 6oz flat iron steak, tomatoes, bacon, bleu cheese crumbles

Tortilla Salad - 16

fresh flour tortilla, beans, mixed greens, cilantro, cotija cheese, lime-cilantro dressing, avocado, crisp tortilla strips, choice of grilled chicken breast or pork carnitas

Shrimp Louie – 17

romaine lettuce, jumbo shrimp, egg, tomato, avocado, cucumber, asparagus, artichoke hearts, lemon, thousand island dressing

SANDWICHES & LIGHTER FARE

Oakridge Burger – 11

½ lb angus beef patty, choice of cheese, lettuce, onion, tomato, pickle, choice of side (bacon+1 avocado+1)

Club Sandwich – 12

choice of bread, turkey, ham, bacon, swiss, cheddar, lettuce, tomato, choice of side

Turkey Pot Roast – 12

slow braised whole turkey pot roast, swiss, herb aioli, toasted ciabatta bun, choice of side

French Dip – 13

toasted ciabatta bun, thin sliced prime rib, swiss cheese, au jus, choice of side

Pepperoni Pizza – 12

house tomato sauce, pepperoni, mozzarella, parmesan cheese

Margherita – 12

house tomato sauce, fresh mozzarella, fresh basil, roma tomato, balsamic reduction

Street Tacos -13

grilled steak, guacamole, spicy salsa, corn tortillas, cilantro-lime rice

Fish Tacos – 14

grilled tilapia, corn tortillas, shredded cabbage, cilantro rice, salsa, cilantro ranch

Teriyaki Zoodles – 13

zucchini noodles, red bell pepper, red onion, carrot, teriyaki sauce (chicken+3 salmon+7 shrimp+7)

Pepe's Chicken and Rice Bowl – 14

batter-fried chicken, mixed vegetables, spicy teriyaki sauce, jasmine rice, sriracha mayo drizzle

ENTREES

CHOICE OF 2; MASHED RED POTATOES, MASHED YAMS, JASMINE RICE, BAKED POTATO, ASPARAGUS, MIXED VEGETABLES

Salmon – 26

apricot-whole grain mustard glaze, fresh lemon

Beer Battered Shrimp - 25

five, battered and deep fried, jumbo shrimp, served with cocktail sauce and lemon

Filet Mignon – 33

8oz char broiled choice beef tenderloin, house seasoning, herb butter

Ribeye Steak – 27

char broiled 12oz choice steak, house seasoning, herb butter

Prime Rib – 8oz - \$20 10oz - \$24 12oz - \$27

certified angus beef, slow roasted friday and saturday nights only, while available

DINNER SEASONAL MENU

STARTERS

Baked Gournay Marinara - 9

creamy soft herb-garlic cheese baked with marinara sauce, fresh basil, fried pita bread

General Tso's Cauliflower - 9

crisp fried cauliflower florettes, tossed in spicy soy-ginger sauce, sesame seeds and scallions

SALADS

Curry Chicken Salad - 16

curry spiced chicken salad with cashews, raisins and celery, mixed greens, mango chutney dressing, red grapes, cucumber, red onion

Gyro Salad - 16

iceberg lettuce tossed with tzatziki dressing, choice of shaved gyro meat or grilled chicken breast, grape tomatoes, cucumber, kalamata olives, red onion, feta cheese, pita bread

ENTREES

Bavette Steak and Egg - 23

pan seared sliced bavette steak, fried egg, chimichurri sauce

Fish & Chips - 20

beer battered atlantic haddock filet, fried potato wedges, tarter sauce, lemon

Penne Arrabiata - 15

penne pasta, spicy tomato-garlic sauce, fresh basil, parmesan
(chicken +3, salmon +7, shrimp +7)

Green Chile Chicken - 19

tortilla crusted red bird chicken breast, green chile sauce, roasted corn pico de gallo, cotija cheese, lime-cilantro rice

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



