

DINNER STAPLES

STARTERS

Shrimp Cocktail – 15

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

Queso – 8

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 – 4 bowl – 6

Cobb – 14

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

Wedge – 15

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

Caesar – 13

romaine lettuce, creamy caesar dressing, croutons, parmesan cheese
chicken+2 salmon+6 shrimp+5

SANDWICHES

CHOICE OF FRIES, SWEET POTATO FRIES, ONION RINGS, COTTAGE CHEESE, OR FRUIT

Oakridge Burger – 10

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

Club Sandwich – 11

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

Turkey Pot Roast – 12

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

French Dip – 12

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

PIZZAS

Pepperoni – 10

house tomato sauce, pepperoni, mozzarella, parmesan cheese

Margherita – 11

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

LIGHTER FARE

Street Tacos – 12

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

Fish Tacos – 12

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+2 salmon+6 shrimp+5

Thai Yellow Curry – 13

thai yellow curry sauce, stir fried vegetables, fresh tomato, cilantro
chicken+2 salmon+6 shrimp+5

ENTREES

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

Salmon – 24

apricot-whole grain mustard glaze, fresh lemon

Beer Battered Shrimp – 24

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

Filet Mignon – 30

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

Ribeye Steak – 24

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

Prime Rib – 8 oz. – \$18 10 oz. – \$22 12 oz. – \$24

slow roasted Friday and Saturday nights only, while available

DINNER SPECIALS

STARTERS

Charcuterie Board – 9

selection of locally sourced artisan salamis, cured meats, assorted cheese, olives,
whole grain mustard, sliced baguette

Chicken Lettuce Cups – 8

soy-ginger minced chicken, water chestnuts, iceberg lettuce,
crisp rice noodles, green onion, sweet chili sauce

SALADS

Caprese Salad – 14

fresh mozzarella, sweet grape tomatoes, basil, arugula, romaine,
balsamic vinaigrette, olive oil, ciabatta crouton
chicken +2 salmon +6 shrimp +5

Shrimp Louie – 16

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

Tortilla Salad – 15

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

SANDWICHES

CHOICE OF FRIES, SWEET POTATO FRIES, ONION RINGS, COTTAGE CHEESE, OR FRUIT

Cubano – 11

pork carnitas, thin sliced ham, dill pickles, swiss cheese, mustard, ciabatta bread

Jalapeño Cheesesteak – 12

shredded beef, onions, peppers, pepperjack cheese, jalapeño mayonnaise, ciabatta

ENTREES

Beef Tournedos – 30

pan-seared beef tenderloin medallions, red wine-mushroom demi glace

Penne Chicken and Bacon – 16

penne pasta, julienne chicken breast, applewood smoked bacon, alfredo sauce,
fresh tomato, arugula, parmesan

Orange Chicken – 16

crisp chicken pieces, mixed vegetables, sweet and spicy orange sauce,
jasmine rice, sesame seeds, green onions

