

Small Plates & Appetizers

Asian Style Lettuce Wraps

Pan seared pork belly, butter lettuce, sesame dressing and crispy slaw **14**

Spicy Garlic Shrimp

Prawns sautéed with garlic, lemon zest, cilantro & a pinch of red pepper flakes. With sliced naan bread **14**

Baby Back Ribs

With housemade spicy bbq sauce **13**

Brick Oven Brussel Sprouts

Crusted with three cheeses and finished with bacon **9**

Crispy Calamari

Served with cocktail sauce **14**

🍷 Avocado Toast

Lightly grilled sourdough, creamy avocado, tomatoes and arugula with green goddess dressing **10** add grilled shrimp **5** add grilled chicken **4**

Steamers

Full pound of clams sautéed in a white wine butter sauce with onions, tomatoes, garlic and a touch of heat **18**

Ahi Tuna

Seared medium rare with crispy sushi rice cake, seaweed salad, wasabi aioli & soy ginger vinaigrette **29**

Spicy Pork Tenderloin Tacos

Pan seared & finished with cabbage, avocado, salsa, cotija cheese & spicy crema **14**

🍷 Chili Lime Power Bowl

Warm red quinoa & brown rice blend with roasted peppers, tomatoes, fresh cilantro & lime **12**
add grilled chicken **5**, add grilled shrimp **6**

Wild Mushroom Enchiladas

Cremini and oyster mushrooms blended with ricotta, cheddar and poblano chilis rolled in corn tortillas, topped with tomatillo salsa, and cotija cheese, served with warm black beans **14**

Lollipop Lamb Chops

Four rib chops finished with demi, served with garlic mashed and fresh veggies, side of minted pesto **29**

Duck Confit Stacker

Tender maple leaf farms duck confit stacked on a duck bacon corn cake with arugula and a sweet and smoky bourbon sauce **18**

Citrus Salmon Skewers

Fresh grilled salmon with citrus glaze, served with jasmine rice and micro greens **21**

🔥 Wood Fired Pizzas

14" with marinara or alfredo sauce, substitute cauliflower pizza crust add **2**

Classic Margherita

Sliced roma tomatoes, fresh basil and mozzarella. With a light pesto drizzle **12**

Smoked Chicken, Artichoke & Garlic

In house smoked chicken, artichoke hearts, fresh garlic, black olives, green onion and mozzarella with a white sauce **17**

The Boar

Boar sausage, roasted red pepper, mushrooms, caramelized onions & fontina **17**

Oakdale Smoked Gouda

Pancetta, tomato, olive & sweet onion **17**

Meat Lovers

Pepperoni, pancetta, boar sausage, mozzarella **17**

Duck Confit

Tender maple leaf farms duck, caramelized onions, cherry tomatoes, fresh rosemary, olive oil, goat and fontina cheese **17**

Entrees

Smoke Roasted Chicken Pasta

Pulled chicken, roasted peppers, mushrooms, tomato, fresh basil and garlic in a light broth **19**

Seafood Pasta

Salmon, clams and prawns, mussels, sautéed with roasted peppers, onions and garlic in a creamy paprika sauce over linguini **19**

Grilled Pork Tenderloin

Mushroom red wine demi, garlic mashed and grilled veggies **19**



Cedar Plank Salmon

Cooked on a cedar plank and topped with sweet thai chili sauce, and scallions, served with jasmine rice and seasonal vegetables **26**



Harris Ranch Prime Rib

Dry aged in-house and rubbed with our own spice blend, seared in the brick oven then slow roasted for hours, served with au jus, baked potato, creamy or fresh horseradish and seasonal vegetables Chef's cut 14 oz **38**, Regular Cut 10 oz **30**

Fried Chicken Breast

Mary's organic skin-on breast, lightly floured and fried breast served with garlic mashed potatoes, fresh vegetables and finished with our version of red eye gravy **19**

Slow Cooked Baby Backs

We use our own rub and finish them with a spicy housemade BBQ sauce, served with slaw and roasted fingerling potatoes **24** full, **15** half

Calamari Dore

Lightly battered, calamari steak gently sautéed in lemon, butter and herbs, served with jasmine rice and sautéed vegetables **22**

BBQ Platter

One quarter rib rack and a chicken quarter served with garlic mashed potatoes and housemade slaw **19**



Smoke Roasted Chicken

Slow cooked in our special oven then flash finished, served with slaw and garlic mashed potatoes
half chicken **17** quarter chicken **13**

Sides

Sautéed Seasonal Veggies • Wilted Spinach • Steamed Brussel Sprouts
Black Beans • Garlic Mashed Potatoes • Baked Potato
Roasted Fingerling Potatoes • Mixed Grains • Jasmine Rice

Grilled Steaks

Loaded Harris Ranch Ribeye

Twelve ounce center cut topped with caramelized onions and mushrooms with a bleu cheese butter served with baked potato and seasonal vegetables **38**

Dry Aged Tomahawk Ribeye Steak

Made for two (or one NFL lineman) this 30-ounce cowboy steak is served with baked potato and seasonal vegetables and bone marrow butter **57**
(Friday & Saturday nights only)

Grilled Top Sirloin

Served with baked potato & fresh veggies, finished with a latin style chimichurri **21**

Mixed Grill

Top sirloin, double lamb chop and boar sausage, finished with red wine demi and choice of side and vegetables **32**

Salads

Black n' Blue

Mixed greens gently tossed in raspberry garlic vinaigrette, topped with blue cheese crumbles, roma tomatoes, candied walnuts, fried onion strings and a six-ounce grilled sirloin **22**

Mediterranean Chicken Salad

Grilled chicken breast with crisp romaine and spinach and pickled red onion, artichoke hearts, olives, tomato, garbanzo beans, and feta cheese and balsamic vinaigrette **18**

Shrimp Louie

Bay shrimp and prawns over a bed of crisp greens with avocado, egg, tomato, cucumber and thousand island dressing **14**

Crispy Calamari Salad

Mixed greens topped with tomato wedges, fried calamari and housemade creole mustard vinaigrette **00**

Seared Salmon Spinach Salad

Seared salmon on a bed of fresh spinach with mango, avocado, cucumber, carrot, red onion, chopped macadamia nuts and a ginger sesame dressing **21**

Burgers

All burgers are served with lettuce, tomato, pickle & onion and french fries or a house or caesar salad

Add aged white cheddar, blue cheese, swiss or smoked gouda, caramelized onions, mushrooms, bacon or avocado **1ea**

Grilled Angus Chuck

Half pound **12**

Turkey Burger

Seasoned ground turkey **12**

Bunless

With small caesar salad **11**

Sliders

Three mini burgers with your choice of cheese **13**



Vegetarian Black Bean Burger

For the veggie lover **10**