



APPETIZERS

ARTICHOKE DIP 13
JALAPENOS, PARMESAN, TORTILLA CHIPS

MAC N' CHEESE RELLENO 13
ROASTED PASILLA, THREE CHEESE, GUAJILLO SAUCE

MOUNTAIN OYSTERS 12
BUTTERMILK BATTERED CALF FRIES, COCKTAIL SAUCE

TUMBLEWEED SHRIMP 14
CRISPY PASTRY THREADS, LEMON AIOLI

OAK GRILLED TIGER PRAWNS 14
THAI CHILI SAUCE

STEAK SKEWERS 13
CHIMICHURRI, SALSA, BREAD

GRILLED LINGUICA 12
CATTENEO BROS SAUSAGE

SWEETBREADS 13
BUTTERFLIED, PAN FRIED, SALSA

PROSCIUTTO WRAPPED JALAPENOS 13
CREAM CHEESE, CILANTRO, SALSA VERDE

1958 OAK GRILLED DINNER CLASSICS

ALL CLASSICS ARE SERVED WITH BAY SHRIMP COCKTAIL, GREEN SALAD OR FARMER'S MARKET SOUP, PINQUITO BEANS, BREAD & SALSA
CHOICE OF: GRILLED POLENTA, ROASTED VEGETABLES, TAVERN FRIES, BAKED POTATO, TWICE BAKED POTATO +2, RAVIOLI +2

WORLD FAMOUS BULLSEYE STEAK 46
14 OUNCE SIGNATURE BONELESS RIBEYE

NEW YORK 42
13 OUNCE, HEARTY TEXTURE & FLAVOR

COWBOY SIRLOIN 32/39
8 OZ OR 14 OZ PRIME GRADE CENTER CUT TOP SIRLOIN

FILET MIGNON 39/51
6 OZ OR 10 OZ CENTER CUT TENDERLOIN

TRI-TIP 27
8 OUNCE OAK GRILLED TRI-TIP

DOUBLE CUT DUROC PORK CHOP 35
14 OZ CHOP, PENDELTON WHISKEY, APPLE CHUTNEY

RACK OF LAMB 41
TENDER FULL RACK

BABY BACK RIBS 32/38
CARAMELIZED HALF OR FULL RACK, CITRUS SHERRY WINE GLAZE

CLASSIC SPLIT CHICKEN 28
BONE-IN, BUTTER BASTED

MARKET FISH MP
CUT IN HOUSE

PORTOBELLO MUSHROOM 27
ROASTED VEGETABLES, GRILLED POLENTA

SOUP & SALAD, PASTA

BABY ICEBERG WEDGE 12
BACON, BLUE CHEESE CRUMBLES, RADISH, TOMATO

MARKET SOUP 7 or HOUSE SALAD 7
SOUP AND SALAD COMBINATION 12

OAK GRILLED CAESAR SALAD 12
ROMAINE, PARMESAN, HERBED CROUTON
ADD STEAK SKEWER OR CHICKEN +7

RAVIOLI PLATTER 18
SPINACH AND BEEF RAVIOLI WITH BOLEGNESSE SINCE 1958