



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

OAK GRILLED SALMON 34

CUT IN HOUSE

PORTOBELLO MUSHROOM 27

ROASTED VEGETABLES, GRILLED POLENTA

SOUP & SALAD, PASTA

BABY ICEBERG WEDGE 12

BACON, BLUE CHEESE CRUMBS, 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 BOLEGNESE SINCE 1958