



APPETIZERS

ARTICHOKE DIP 14

JALAPENOS, PARMESAN, TORTILLA CHIPS

MAC N' CHEESE RELLENO 14

ROASTED PASILLA, THREE CHEESE, GUAJILLO SAUCE

MOUNTAIN OYSTERS 13

BUTTERMILK BATTERED CALF FRIES, COCKTAIL SAUCE

TUMBLEWEED SHRIMP 15

CRISPY PASTRY THREADS, SWEET CHILI SAUCE

OAK GRILLED TIGER PRAWNS 15

SWEET CHILI SAUCE

STEAK SKEWERS 14

CHIMICHURRI, SALSA, BREAD

GRILLED LINGUICA 13

CATTENEO BROS SAUSAGE

SWEETBREADS 14

BUTTERFLIED, PAN FRIED, SALSA

PROSCIUTTO WRAPPED JALAPENOS 14

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 +5, RAVIOLI +5

WORLD FAMOUS BULLSEYE STEAK 48

14 OUNCE SIGNATURE BONELESS RIBEYE

NEW YORK 43

13 OUNCE, HEARTY TEXTURE & FLAVOR

COWBOY SIRLOIN 33/40

8 OZ OR 14 OZ PRIME GRADE CENTER CUT TOP SIRLOIN

FILET MIGNON 40/52

6 OZ OR 10 OZ CENTER CUT TENDERLOIN

TRI-TIP 28

8 OUNCE OAK GRILLED TRI-TIP

DOUBLE CUT DUROC PORK CHOP 36

14 OZ CHOP, PENDLETON WHISKEY, APPLE CHUTNEY

RACK OF LAMB 42

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 35

CUT IN HOUSE

PORTOBELLO MUSHROOM 27

ROASTED VEGETABLES, GRILLED POLENTA

SOUP & SALAD, PASTA

BABY ICEBERG WEDGE 13

BACON, BLUE CHEESE CRUMBLES, RADISH, TOMATO

MARKET SOUP 8 or HOUSE SALAD 8

SOUP AND SALAD COMBINATION 13

OAK GRILLED CAESAR SALAD 13

ROMAINE, PARMESAN, HERBED CROUTON
ADD STEAK SKEWER OR CHICKEN +8

RAVIOLI PLATTER 20

SPINACH AND BEEF RAVIOLI WITH BOLEGNISE SINCE 1958