

– Beginnings –

Classic Shrimp Cocktail
Six Jumbo Shrimp
Cocktail Sauce, Lemon
24-

Roasted Pork Belly
Spicy Glaze, Granny Smith
Apple and Green Papaya Salad
12-

Lobster Martini
Bibb Lettuce, Bacon, Avocado
Creamy Garlic Dressing
21-

Escargot
Garlic and Pernod Butter
Aioli Crostini
12-

Crispy Fried Octopus
Lemon Aioli
15-

Poke Salad
Sesame, Tatsoi
Mandarin Orange, Radish
14-

– Soups –

Lobster Bisque
Potato “Cracklings”
12-

French Onion Soup
Beef Broth, Comté, Gruyere
11-

Wild Mushroom Soup
Sautéed Mushroom Garnish
10-

– Salads –

Mixed Green Salad
Garden Herbs
Roasted Shallot Vinaigrette
9-

Barona Oaks Caesar Salad
Romaine, White Anchovy
Parmigiano-Reggiano
10-

Grilled Shrimp Salad
Cabbage, Carrots, Toasted Almonds
Sesame Dressing
15-

Iceberg Wedge
Roasted Pear Tomato, Blue Cheese Crumbles
Bacon, Crispy Shallots
Blue Cheese Dressing
9-

Blackened Chicken Caesar Salad
Shaved Manchego Cheese, Romaine Lettuce
Spicy Caesar Dressing
Focaccia Croutons
12-

– Barona Oaks Steaks and Chops –

Served with Chef’s Selection of Fresh Vegetables

USDA Prime Filet Mignon, Baked Potato	34- 6 oz. 48- 8 oz.
USDA Prime 14 oz. Beef Ribeye, Baked Potato	46-
USDA Choice Beef Prime Rib, Baked Potato	29- Queen 33- King
USDA Prime 20 oz. Bone-In Ribeye, Baked Potato	56-
USDA Prime 12 oz. NY Steak, Baked Potato	39-
14 oz. Veal Chop, Baked Potato	45-
32 oz. Dry-Aged Brandt Beef Long Bone Ribeye, Jalapeño Hash Browns	75-

Your Choice of up to Two Sauces
Béarnaise Demi-Glace Horseradish Cream Peppercorn Sauce

Add Seafood to Your Entrée
Four Large Shrimp Scampi 16- Four Bacon-Wrapped Shrimp 18-
Atlantic Lobster Tail 64- 12/14 oz.

– To Share –

Breaded Onion Rings	7-	California Asparagus, Béarnaise	10-
Creamed Spinach, Bacon, Fennel, Roasted Garlic	8-	Lobster Loaded Potato	15-
Black Truffle and Parmesan Fries	12-	Collection of Roasted Mushrooms	10-
Jalapeño Hash Browns	5-		

– Compositions –

Salmon Beet Risotto Cake, Golden Beet Vinaigrette, Watercress Fennel Salad	32-
Roasted Lamb Rack Chimmichurri, Roasted Marble Mix Potatoes	40-
Roasted Chilean Sea Bass Wild Mushrooms, Fava Beans, Tarragon Cream	48-
Two Pound Maine Lobster Lobster Loaded Potato, Citrus Butter Sauce	Market Price

Chef de Cuisine – Michael Davis | Manager – Carole Dodd

Please refrain from cell phone use while dining.
California State Law prohibits the complimentary distribution of alcoholic beverages.
Anyone requesting alcohol must show ID for verification of age.

Barona Oaks Steakhouse Wine Selections

Chardonnay

2018 Flora Springs, Napa	(California)	\$11 glass	\$35 bottle
2017 Kendall Jackson, Santa Maria	(California)	\$6.25 glass	\$22 bottle
2016 Cakebread Cellars, Napa	(California)		\$80 bottle
2016 Sonoma Loeb, Sonoma County	(California)	\$9 glass	\$34 bottle

Red and White Varietals

2018 Nobile Icon Sauvignon Blanc, Marlborough	(New Zealand)	\$9 glass	\$32 bottle
2018 Dr. Loosen, Mosel, Riesling	(Germany)	\$9 glass	\$32 bottle
2018 Alois Lageder, Pinot Grigio	(Italy)	\$8 glass	\$28 bottle
2018 Buehler White Zinfandel	(California)	\$8 glass	\$28 bottle
NV Chamdeville Champagne	(France)	\$8 glass	\$28 bottle
NV Ferrari Brut Sparkling Wine	(Italy)	\$7 glass	\$25 bottle
2016 Tinto Negro Malbec, Limestone Block	(Argentina)	\$8 glass	\$28 bottle

California Cabernet Sauvignon and Meritage

2017 J. Lohr Vineyards, Paso Robles	(California)	\$10 glass	\$35 bottle
2017 Justin, Paso Robles	(California)	\$11 glass	\$39 bottle
2014 Kendall Jackson, Alexander Valley	(California)	\$11 glass	\$39 bottle
2017 Avalon, Napa County	(California)	\$8.50 glass	\$30 bottle
2017 Daou, Pessimist, Paso Robles	(California)		\$30 bottle
2014 Chappellet Mountain Cuvee, Napa	(California)		\$40 bottle
2016 Star Lane, Happy Canyon, Santa Barbara	(California)		\$45 bottle
2012 Amizetta Estate, Napa Valley	(California)		\$60 bottle
2014 Caymus, Special Selection, Napa	(California)		\$250 bottle
2013 Chappellet Signature, Napa	(California)		\$90 bottle
2013 Heitz Cellars Trailside Select, Napa Valley	(California)		\$120 bottle
2014 Keenan, Napa Valley	(California)		\$66 bottle
2016 Opus One, Napa	(California)		\$450 bottle
2015 Silver Oak, Alexander Valley, Sonoma	(California)		\$110 bottle

Merlot

2014 Franciscan, Napa	(California)	\$9 glass	\$32 bottle
2016 Barone Fini	(Italy)	\$5.75 glass	\$20 bottle
2016 Duckhorn, Napa Valley	(California)		\$75 bottle
2013 Pahlmeyer, Napa	(California)		\$120 bottle

Pinot Noir

2017 Phelps Freestone, Sonoma	(California)	\$12 glass	\$42 bottle
2014 Foxen, Santa Maria Valley	(California)	\$13 glass	\$45 bottle
2018 Belle Glos, Las Alturas Vineyard, Santa Lucia	(California)		\$60 bottle

Zinfandel

2018 Seghesio, Sonoma	(California)	\$11 glass	\$39 bottle
2016 Ridge Vineyards Pagani Ranch	(California)		\$48 bottle

Today's Wine from the Barrel

Featuring Local Wines Direct from the Barrel

Please Ask Your Server for Today's Selections

16 oz. carafe \$16 / 36 oz. carafe \$36