

– Beginnings –

Classic Shrimp Cocktail
Six Jumbo Shrimp
Cocktail Sauce, Lemon
27-

Roasted Pork Belly
Spicy Glaze, Granny Smith
Apple and Green Papaya Salad
16-

Lobster Martini
Bibb Lettuce, Bacon, Avocado
Creamy Garlic Dressing
25-

Escargot
Garlic and Pernod Butter
Aioli Crostini
15-

Crispy Fried Octopus
Lemon Aioli
18-

Poke Salad
Sesame, Tatsoi
Mandarin Orange, Radish
15-

– Soups –

Lobster Bisque
Potato “Cracklings”
14-

French Onion Soup
Beef Broth, Comté, Gruyere
13-

Wild Mushroom Soup
Sautéed Mushroom Garnish
12-

– Salads –

Mixed Green Salad
Garden Herbs
Roasted Shallot Vinaigrette
12-

Iceberg Wedge
Sliced Tomato, Blue Cheese Crumbles
Bacon, Blue Cheese Dressing
10-

Grilled Shrimp Salad
Cabbage, Carrots, Toasted Almonds
Sesame Dressing
18-

Barona Oaks Caesar Salad
Romaine, White Anchovy
Parmigiano-Reggiano
12-

Blackened Chicken Caesar Salad
Shaved Manchego Cheese, Romaine Lettuce
Spicy Caesar Dressing
Focaccia Croutons
15-

– Barona Oaks Steaks and Chops –

Served with Chef’s Selection of Fresh Vegetables

USDA Prime Filet Mignon, Baked Potato	39-	6 oz.	55-	8 oz.
USDA Prime 14 oz. Beef Ribeye, Baked Potato	46-			
USDA Choice Beef Prime Rib, Baked Potato	35-	Queen	40-	King
USDA Prime 20 oz. Bone-In Ribeye, Baked Potato	59-			
USDA Prime 12 oz. NY Steak, Baked Potato	48-			
USDA Prime 24 oz. Porterhouse, Baked Potato	55-			

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 69- 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 –

Glazed Salmon Ancho Chili, Roasted Corn and Peppers, Shrimp Ceviche	37-
Roasted Lamb Rack Grilled Vegetables, Roasted Marble Mix Potatoes, Chimmichurri	47-
Roasted Alaskan Halibut Wild Mushrooms, Fava Beans, Tarragon Cream	53-
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
2018 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

2019 Nobilo Icon Sauvignon Blanc, Marlborough	(New Zealand)	\$9 glass	\$32 bottle
2019 Dr. Loosen, Mosel, Riesling	(Germany)	\$9 glass	\$32 bottle
2019 Alois Lageder, Pinot Grigio	(Italy)	\$8 glass	\$28 bottle
2019 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

2018 J. Lohr Vineyards, Paso Robles	(California)	\$10 glass	\$35 bottle
2018 Justin, Paso Robles	(California)	\$11 glass	\$39 bottle
2017 Quilt, Napa Valley	(California)	\$11 glass	\$38 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

2013 Flora Springs, Napa	(California)	\$10 glass	\$40 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
2018 Belle Glos, Las Alturas Vineyard, Santa Lucia	(California)		\$60 bottle
2014 Foxen, Santa Maria Valley	(California)	\$13 glass	\$45 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