

Barona Oaks Steakhouse

-Beginnings -

Grand Seafood Collection

Lobster Tail, Oysters, Shrimp, King Crab
Salmon Tartare, Ceviche, Ahi Poke
Two Sauces
60-

Classic Shrimp Cocktail
Six Jumbo Shrimp
Cocktail Sauce, Lemon
21-

"Golden Nuggets"
Lobster Tempura
Plum Wine Sauce
15-

North American Oysters
Sherry Mignonette
Classic Cocktail Sauce
14-

Escargot
Garlic and Pernod Butter
Aioli Crostini
12-

American Artisan Cheese Plate
Honeycomb, Candied Nuts
15-

Fried Calamari
Citrus Aioli
Grilled Lemon
14-

Ahi and Hamachi Poke
Avocado, Cucumber
Fried Wonton Cup
16-

Seared Jumbo Sea Scallops
Hazelnut Cream
Roasted Cauliflower, Bacon
18-

Jumbo Lump Crab Cake
Orange-Avocado Salad
Paprika Oil
17-

- Soups -

Lobster Bisque
Potato "Cracklings"
12-

Wild Mushroom Soup
Sautéed Mushroom Garnish
9-

- Salads -

Mixed Green Salad
Garden Herbs
Roasted Shallot Vinaigrette
9-

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

Barona Oaks Market Salad
Baby Greens, Roasted Beets
Pistachio, Feta Cheese
Citrus Vinaigrette
12-

Iceberg Wedge
Heirloom Tomato
Blue Cheese Crumbles
Housemade Bacon
Blue Cheese Dressing
8-

Spinach and Goat Cheese Salad
Toasted Walnuts, Red Onions
Mustard Vinaigrette
10-

Grilled Shrimp Salad
Grilled Shrimp, Cilantro Pesto
Bibb Lettuce, Watermelon Radish
Avocado, Tomato
Jalapeno-Lime Vinaigrette
15-

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 Steaks and Chops -

Served with Chef's Selection of Fresh Vegetables

All Of Our Steaks Are Hand Cut In House And Cooked To Order On A Wood Burning Grill

USDA Prime Filet Mignon, Baked Potato	32- 6 oz. 50- 10 oz.
USDA Prime 14 oz. Beef Rib Eye, Baked Potato	34-
USDA Prime Butcher's Steak	28-
Coffee Rub, Bistro Fries, Jalapeno-Lime Butter	
USDA Choice Beef Prime Rib, Baked Potato	28- Queen 32- King
USDA Choice 20 oz. Bone In Ribeye, Baked Potato	42-
Roasted Colorado Lamb Rack, Potato Puree	35- Single 64- Double

From Our Dry Aging Room - 21 Days Dry Aged

Dry Aged USDA Prime 12 oz. New York Strip, Potato Gratin	39-
Dry Aged USDA Prime 18 oz. Bone In New York, Potato Gratin	45-
Dry Aged USDA Prime 16 oz. Ribeye, Bacon-Cheddar Gratin	42-
Dry Aged USDA Prime 24 oz. Porterhouse, Potato Puree	47-
Dry Aged 14 oz. Buffalo Rib Eye, Sweet Potato	39-

Add Seafood To Your Entree

Four Large Shrimp Scampi 13-
 King Crab Legs 25- 1/2 lb. , 48- 1 lb.
 Bacon Wrapped Jumbo Shrimp 15-
 Australian Lobster Tail 32- 8/10 ounce, 66- 14/16 ounce

Your Choice Of Up To Two Sauces:

Bearnaise	Demi Glace	Horseradish Cream
Housemade Steak Sauce	Peppercorn Sauce	Whole Grain Mustard Sauce
Chipotle Butter Sauce	Housemade Worcestershire Sauce	Housemade BBQ

- To Share -

BBQ Spiced Onion Rings	7-	California Asparagus, Béarnaise	10-
Creamed Spinach, Roasted Garlic	8-	Lobster Loaded Potato	15-
Black Truffle & Parmesan Fries	12-	Collection of Roasted Mushrooms	10-
Brussel Sprouts, Bacon	8-		

- Compositions -

Mixed Grill	45-
Filet, Wagyu Beef, Lamb Chop, Shrimp, Pork Belly	
Miso Roasted Chilean Sea Bass	38-
Bok Choy, Lemongrass Broth	
Pan Roasted Scottish Salmon	30-
Fingerling Potatoes, Artichokes, Sun Dried Tomato, Dill Cream	
BBQ Mary's Free Range Chicken	25-
Chili-Garlic Rub, Bistro Fries, House Made BBQ Sauce	
California Duck Breast	28-
Duck Fat Roasted Fingerling Potatoes & Beets, Grand Marnier - Blackberry Sauce	

Two Pound Live Maine Lobster
 Lobster Loaded Potato, Citrus Butter Sauce

55-