

Barona Oaks Steakhouse

-Beginnings -

Grand Seafood Collection

Lobster, Oysters, Shrimp
King Crab, Three Types of Ceviche, Two Sauces
55-

Classic Shrimp Cocktail
Cocktail Sauce
Fresh Lemon
13-

Surf and Turf
Carpaccio
Filet Mignon, Ahi Tuna
Olives, Avocado, Shallots
20-

Collection of
American Oysters
Sherry Mignonette
Classic Cocktail Sauce
13-

Escargot
Garlic and Pernod Butter
Aioli Crostini
10-

Seafood Salad Louie
Shrimp, Crab, Scallop
Mixed Greens, Pecans, Avocado
Lemon Louie Dressing
15-

Fried Calamari
Marinara Sauce
Jalapeno, Arugala
12-

Sesame Crusted
Ahi Tuna
Tempura Asparagus
Wasabi - Avocado Sauce
16-

California
Cheese Plate
Four Cheeses
Candied Nuts
14-

Jumbo Lump
Crab Cake
Orange-Avocado Salad
Paprika Oil
15-

- Soups -

Lobster Bisque
Potato "Cracklings"
12-

Wild Mushroom Soup
Sautéed Mushroom Garnish
8-

- Salads -

Mixed Green Salad
Garden Herbs
Roasted Shallot Vinaigrette
8-

Iceberg Wedge
Sweet Tomato
Buttermilk Ranch
7-

Barona Oaks Chopped Salad
Artichokes, Heart of Palm
Farm Vegetables, Vermont Cheddar
12-

Barona Oaks Caesar Salad
Romaine, White Anchovy
Parmigiano Reggiano
7-

Grilled Shrimp Salad
Avocado, Grilled Tomato
Roasted Root Vegetables
Bacon-Onion Vinaigrette
12-

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

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 -
 Chef's Selection of Fresh Vegetables

USDA Prime Filet Mignon, Baked Potato	29- Single 55- Double
USDA Prime New York Strip, Potato Gratin	36-
Dry Aged USDA Prime Ribeye, Bacon-Cheddar Gratin	38-
Dry Aged USDA Prime Porterhouse, Potato Puree	46-
Dry Aged Buffalo Rib Eye, Sweet Potato	35-
Beef Prime Rib, Baked Potato	21- Queen 25- King
California Lamb Rack, Potato Puree	32- Single 60- Double
Vande Rose Farm Pork Chop, Bacon-Leek Potato Puree	21-

Surf and Turf –

USDA Prime New York Strip, Potato Gratin, Shrimp Scampi (4)	51-
Queen Prime Rib, Baked Potato, King Crab Legs	46- ½ lb 69- 1 lb
USDA Prime Filet Mignon, Baked Potato, Australian Lobster Tail	61- 6 oz. 98- 14 oz
Dry Aged USDA Prime Ribeye, Bacon Wrapped Colossal Shrimp	50-
Smoked Onions, Brown Butter Demi, Bacon-Cheddar Gratin	

- To Share -

Buttermilk Onion Rings	6-
Creamed Spinach, Roasted Garlic	7-
Lobster Loaded Potato	14-
Collection of Roasted Mushrooms	9-
California Asparagus, Béarnaise	8-

- Compositions -

Mixed Grill	40-
Filet, Lamb Chop, Shrimp, Pork Tenderloin, Beef Sausage	
Pan Seared Alaskan Halibut	30-
Roasted Onion Butter, Rice Pilaf, Pine Nuts	
Slow Cooked Loch Duart Scottish Salmon	25-
Roasted Fingerling Potatoes, Swiss Chard	
USDA Prime Butcher's Steak	22-
Coffee Rub, Bistro Fries, Jalapeno-Lime Butter	
Veal Porterhouse "Oscar"	37-
Jumbo Lump Crab, Asparagus, Béarnaise, Potato Puree	
BBQ Mary's Free Range Chicken	20-
Chili-Garlic Rub, Shoestring Potatoes, House Made BBQ Sauce	
Hickory Smoked USDA Prime Beef Rib Eye	32-
Baked Potato, Vegetable Medley, Spicy Chipotle Butter Sauce	

<p>Two Pound Live Maine Lobster Lobster Loaded Potato, Grilled Green Onion, Citrus Butter Sauce 50-</p>
