

# 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-

GRILLED SHRIMP SALAD  
Avocado, Grilled Tomato,  
Roasted Onion Vinaigrette  
12-

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 "Cracklins"  
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-

WARM CHEESE SALAD  
Garden Greens, Tomato  
Crostini, Warm St. Andre  
Cheese, Vinaigrette  
10-

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

NEW YORK STRIP, POTATO GRATIN	36-
DRY AGED PORTERHOUSE, POTATO PUREE	46-
PRIME BEEF RIB, BAKED POTATO	21- QUEEN 25- KING
FILET MIGNON, BAKED POTATO	29- SINGLE 55- DOUBLE
DRY AGED BUFFALO RIBEYE, SWEET POTATO	35-
CALIFORNIA LAMB RACK, POTATO PUREE	32- SINGLE 60- DOUBLE
VANDE ROSE FARM PORK CHOP, BACON-LEEK POTATO PUREE	21-

- SURF AND TURF -

NEW YORK STRIP, POTATO GRATIN, SHRIMP SCAMPI (4)	51-
QUEEN PRIME RIB, BAKED POTATO, KING CRAB LEGS	46- ½ LB 69- 1 LB
FILET MIGNON, BAKED POTATO, AUSTRALIAN LOBSTER TAIL	61- 6 OZ. 98- 14 OZ

- 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 FILET, LAMB CHOP, SHRIMP. PORK TENDERLOIN, POTATO CAKE	40-
SEA BASS WITH HERB CRUST, TEMPURA ASPARAGUS RICE CAKE, CHILI-LIME SAUCE	30-
12 OUNCE BRANDT BEEF DRY AGED NEW YORK BLUE CHEESE-WALNUT BUTTER, SPINACH, POTATO PUREE	38-
PRIME BUTCHER'S STEAK COFFEE RUB, BISTRO FRIES, JALAPENO-LIME BUTTER	22-
BARONA OAKS VEAL "OSCAR" JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE, POTATO PUREE	37-
HONEY GLAZED MARY'S FREE RANGE CHICKEN HALF A CHICKEN, GARDEN VEGETABLES	20-
HICKORY SMOKED BEEF RIBEYE BAKED POTATO, VEGETABLE MEDLEY, CHIPOTLE BUTTER SAUCE	32-

TWO POUND LIVE MAINE LOBSTER  
LOBSTER LOADED POTATO, GRILLED GREEN ONION, CITRUS BUTTER SAUCE  
50-