

lunch menu

starters

san francisco dungeness crab chowder made with anchor steam beer and muenster cheese	9.50
french onion soup gruyere cheese on top of a pesto rubbed crouton	7.95
soup of the day prepared daily with fresh market ingredients	7.95
san francisco crab cake asparagus tomato relish, chili aioli.	10.50

greens

poached bosc pear salad organic greens, shaved red onions, honey pistachios white balsamic vinaigrette and bleu cheese crumble	11.95
west coast chopped salad roasted chicken breast, applewood smoked bacon, egg, bleu cheese, champagne vinaigrette	13.00
the oak room caesar salad garlic croutons, shaved asiago cheese and creamy caesar dressing w/grilled chicken 14.75 w/ herbed prawns 15.95	12.95
seared ahi nicoise salad fingerling potatoes, nicoise olives, egg wedges, lemon olive oil	16.00

sandwiches

euro club roasted turkey, applewood bacon, swiss cheese, fried egg, avocado, san francisco sourdough bread	15.00
grilled eggplant, roasted pepper and mozzarella sandwich tapenade spread, organic greens, whole grain bread	13.50
grilled fulton valley chicken breast pesto, roasted portabello, gouda cheese, pain de mie	15.00
oak room trio a cup of our soup of the day, small organic green salad and a mini baguette with prosciutto, fig jam and aged cheddar	17.95

entrees

honey miso glazed barramundi wild mushrooms, soy glazed fingerling potatoes	19.95
kobe burger lean ground kobe beef, bibb lettuce, tomato, pickle, french fries and your choice of cheddar, blue or swiss cheese w/crispy bacon 1.50 w/sliced california avocado 1.00 w/fried egg 3.00	18.00
pan seared northwest salmon pistachio crust, butternut squash	19.95
butternut squash ravioli braised swiss chard, pinenuts, basil brown butter	14.95

an 18% gratuity will be added to parties of six or more.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs,
may increase your risk of food-borne illness.