

The  
OAK ROOM  
RESTAURANT & LOUNGE



dinner menu

soups

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 made from market fresh ingredients	7.95

appetizers

pork belly grilled eggplant, watercress, mushroom soy	9.00
grilled white gulf prawns warm pesto potato salad, fresh mozzarella, honey mustard sherry	11.00
san francisco crab cake haricot verts, crimini mushrooms and white truffle oil	11.50

salads

sonoma greens crumbled gorgonzola, spiced almonds, sundried cherry vinaigrette	9.50
traditional caesar salad garlic croutons, shaved asiago cheese and creamy caesar dressing	10.00
"the compass rose" lobster and artichoke salad avocado, tomato, meyer lemon and sonoma greens	21.00

oak room surf and turf

grilled kobe skirt steak and lobster fricasee wilted arugula, wild mushrooms, fig balsamic	32.00
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entrées

grilled northwestern salmon rock shrimp risotto, wild mushrooms and asparagus	22.00
pan seared alaskan halibut dungeness crab citrus salsa, spinach mashed potatoes	23.00
oak room bouillabaisse lobster, mussels, prawns, saffron tomato fennel broth	32.00
lemon roasted organic chicken breast cheese raviolis, baby spinach, roasted garlic lemon basil	20.00
braised beef short ribs roasted butternut squash and corn puree, red swish chard	21.00
braised lamb shank country bread pudding, cipolini onions, barolo reduction	26.00
duck confit roasted fingerling potato medley, cranberry demi glace	23.00
butternut squash ravioli swiss chard, pine nuts, brown sage butter	19.00

Our beef is hand selected, upper choice, center cut and aged for flavor & tenderness.

-center cut filet mignon 8 oz. 34.50  
the most exquisite of all steaks

-new york strip 10 oz. 32.50  
the favorite of aristocrats

-prime rib 10 oz. 29.95  
with au jus and creamed horseradish

all steaks are served with your choice of sauce and a side