

WINTER LUNCH MENU

SOUPS

SOUP OF THE DAY prepared daily with fresh market ingredients 12

FRENCH ONION SOUP gruyere cheese, pesto rubbed crouton 12


SAN FRANCISCO DUNGENESS CRAB CHOWDER Anchor Steam beer, Muenster cheese 13

APPETIZER


LEMON SHRIMP  *gf* sautéed spinach, stewed tomatoes, avocado in a warm citrus sauce 19

DUNGENESS CRAB CAKES creamy miso-ginger dressing, napa kimchi, pickled shallots, mushrooms

SALADS

CHOPPED GRILLED CHICKEN SALAD  roasted chicken breast, Applewood smoked bacon, chopped egg, and blue cheese 18 *gf*

HEARTS OF ROMAINE white anchovies, garlic croutons, shaved asiago cheese, creamy Caesar dressing 17 *with* grilled chicken 20 *herbed* prawns 21


ROASTED TURKEY WALDORF SALAD  apples, celery, golden raisins, bibb lettuce, spinach, tarragon, walnuts, red grapes, lemon honey yogurt vinaigrette 20

SANDWICHES

KOBE BURGER* on brioche bun, aged cheddar cheese, tomato, butter lettuce, french fries 22
add fried egg 4

ASIAN CHICKEN SALAD SANDWICH grilled chicken and crunchy vegetables, soy chili aioli 20

SOUTHERN FRIED CHICKEN SANDWICH marinated in buttermilk, sage and buffalo sauce, served with seasonal vegetable slaw and sweet potato fries 20

TURKEY BLT  roasted turkey breast, applewood smoked bacon, lettuce, tomato and avocado on toasted whole wheat 15 *add* fried egg/Swiss cheese 4

ENTREES

STEAK SALAD* flame broiled flat iron steak, little gem lettuce, honshimeji mushrooms, avocado, pickled shallots, blistered cherry tomatoes, warm tomato dressing 22

CHICKEN BURRITO BOWL *gf* salsa, romaine and black beans, paprika aioli and cilantro rice 22

SEARD SALMON smoky squash and kale salad, Tahini dressing 30

SMOKED JALAPENO RUBBED SALMON TACOS*  granny smith apple, cucumber and radish slaw, chipotle crema, cilantro, avocado and fresh lime 19

GARLIC PRAWN FETTUCCINI with roasted Brussel sprouts, butternut squash, red peppers, hazelnuts, bacon 24

oak room trio

•Soup of the Day •Prosciutto, Fig Jam and Aged Cheddar on a Mini Baguette •Small Organic Green Salad 22

DESSERTS 13

CRÈME BRÛLÉE TRIO perfect tasting of vanilla, chocolate and espresso crème brûlée

ST. FRANCIS CHEESECAKE Philadelphia cream cheese, shortbread cookie, raspberry coulis, pistachio tuile

MOIST CHOCOLATE CAKE chocolate cake filled with chocolate mousse and orange creamy, Szechuan vanilla sauce and chocolate sauce

WARM APPLE PIE banana dulce de leche gelato, poached raisins, fresh raspberries, Szechuan vanilla sauce, chocolate sauce

TRIO OF SEASONAL BERRIES  *gf* fresh vanilla whipping cream

gf We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

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

 These nutritional powerhouse foods can help extend your health span the extent of time you have to be healthy, vigorous and vital."

— Dr. Steven Pratt, author of SuperFoods Rx: Fourteen Foods That Will Change Your Life.

An 18% gratuity will be added to parties six or more