

# SPRING 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 20

## SALADS

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

**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

**SEARED 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