

FALL 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

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

KALE BLUEBERRY SALAD

chèvre cheese and coconut lemon vinaigrette 20

Entrees

STEAK SALAD*

flame broiled flat iron steak, little gem lettuce, hon shimeji 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

GRILLED MAHI MAHI

roasted carrot puree, green olives, capers and pickled peppers, heirloom fingerling potatoes 28

SMOKED JALAPENO RUBBED SALMON TACOS*

Granny Smith apple, cucumber and radish slaw, chipotle crema, cilantro, avocado and fresh lime 19

PAN SEARED POMEGRANATE CHICKEN BREAST

wild rice, corn, barley, succotash and roasted beets 23

MUSHROOM RAVIOLI*

in porcini broth with wilted spinach 21

Appetizers

LEMON SHRIMP *gf*

sautéed spinach, stewed tomatoes, avocado in a warm citrus sauce 19

DUNGENESS CRAB CAKES

creamy miso-ginger dressing, napa cabbage kimchi, pickled shallots, mushrooms 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

Desserts 13

CRÈME BRÛLÉE TRIO

perfect tasting of vanilla, chocolate and espresso crème brûlée

ST. FRANCIS CHEESECAKE

Philadelphia cream cheese, orange shortbread cookie, raspberry coulis, pistachio tuile

CHOCOLATE YUZU CAKE

layers of moist and flourless chocolate cake, yuzu crème brûlée center and artisan vanilla ice cream

CITRUS KEY LIME TART

creamy, tangy key lime tart served with fresh berries and blackberry coulis

TRIO OF SEASONAL ARTISAN SORBETS & FRESH PICKED BERRIES

refreshing lemon, mango & raspberry sorbet combination

OAK ROOM TRIO

- Soup of the Day - Smashed Avocado and Smoked Salmon Toast - Small Organic Green Salad 22



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible

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

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