

The Blue Oak



Starters.

Big Blue Nachos

Our signature red, white & blue corn tortilla chips piled high with our house mix of fresh diced tomatoes, jalapeños, sliced black olives, fresh cilantro, cheddar-jack cheese, & special seasonings, layered with our homemade avocado and chipotle sauce...\$9

Chipotle Grilled Shrimp

Grilled shrimp glazed with our spicy orange-chipotle sauce and served with a cornucopia of fresh field greens in a grilled flour tortilla.....\$9

Sweet Potato Cakes

A blend of sweet potatoes, roasted shallots, garlic, and goat cheese seasoned with fresh basil and spices, topped with crumbled gorgonzola and finished with an aged balsamic reduction.....\$8

Salmon Cake

Wild caught salmon and fresh herbs blended with fresh dill, red bell pepper, & seasonings. Served with dill aioli and sun-dried tomato aioli ...\$10

Crab Rangoon Dip

Mildly spicy homemade crab Rangoon style dip served with tri-colored tortilla chips...\$11

Soups & Salads.

Garden Salad

Mixed field greens, English cucumbers, baby grape tomatoes, shredded carrots & garlic croutons with your choice of dressing.....\$4 side.....\$7 dinner

Caesar Salad

The classic combination of crisp romaine, grated parmesan, garlic croutons, & creamy Caesar dressing....\$5 side.....\$8 dinner

Portabella Grill

Mixed baby greens, balsamic marinated portabella mushrooms, and red and yellow tomatoes. Finished with a balsamic reduction and garlic crostini.....\$8

Thai Sesame Salad

Baby greens, mandarin orange segments, roasted red peppers, toasted pecans, shredded carrots, & our homemade soy-scallion vinaigrette dressing...\$5 side.....\$8 dinner

Soup Du Jour

All our soups are made daily in house from fresh ingredients, please ask your server for today's selections..... \$5

Add to any Salad

Grilled Portabella..... \$5
Grilled Shrimp..... \$8
Grilled Chicken..... \$5
Grilled Flank Steak..... \$7

Lighter Fare.

Specialty Burgers.

**All burgers are served with your choice of ½ pound Angus beef or chicken breast.
All items are served with seasoned potato wedges.*

The Big Blue Burger

-The classic combination of melted gorgonzola cheese and hickory smoked bacon. A Blue Oak favorite.....\$10

The Smokehouse Burger

-Topped with smoked gouda cheese, caramelized onions, roasted mushrooms and smothered in our delectable barbeque sauce.....\$11

The Gaucho Burger

-Charbroiled to perfection and topped with sliced avocado, hickory smoked bacon, white cheddar and chipotle mayo.....\$11

The Santa Fe Burger

-Topped with pepper jack cheese, crushed tri colored tortilla chips, and chipotle and avocado aioli`.....\$10

Artisan Deli Sandwiches.

All items are served with seasoned potato wedges.

Turkey Avocado

-Smoked turkey, sliced avocado, roasted red bell peppers, Pepper jack cheese, chipotle mayonnaise, grilled Ciabatta bread.....\$9

Artisan Shaved Beef Sandwich

-shaved roast beef, piled high with smoked gouda cheese, Dijon-horseradish aioli, and baby spinach, served on fresh grilled Ciabatta bread.....\$9

Caprese Panini

-Sliced red & yellow tomatoes, fresh mozzarella, basil pesto, balsamic glaze, and baby spinach on grilled Ciabatta bread.....\$8

For your convenience, we suggest making advance reservations for any UCC.NN game night, Jorgensen Event, or Holiday, so you may enjoy added comfort.

**Weight before cooking. All burgers are cooked to order. Consuming raw or undercooked meats may increase your risk for food born illness.*

For parties of six or more, you will be presented a check that includes 20% gratuity.

Blue Oak Entrees. Land.

Cocoa Dusted Rack of Lamb

-Frenched rack of lamb dusted in cocoa and finished with a balsamic demi glace. Accompanied with a fresh mint risotto & today's vegetable.....\$30

Santa Fe Flank Steak

-10 ounce southwest style flank steak, accompanied with an avocado relish and chipotle mashed potatoes & today's vegetable.....\$24

Tavern Steak

-12 ounces of choice beef marinated in our homemade beer marinade, grilled to order and served with a caramelized onion marmalade, herb mashed potatoes, and today's vegetable.....\$25

Blue Oak Beef Tenderloin

-8 ounce choice filet, wrapped in bacon, topped with a portabella mushroom cap, and smothered in a mildly spicy chipotle & gorgonzola sauce. Served with herbed mashed Potatoes & today's vegetable.....\$30

Chicken Sonoma

-House marinated chicken breast topped with a stew of mushrooms, prosciutto, garlic, & Marsala wine, and smothered with melted Swiss cheese and wilted baby spinach, piled high on a mound of herb mashed potatoes.....\$22

Cognac Chicken

-lightly breaded chicken breast with peppercorns and a creamy cognac sauce, served with our house rice pilaf & today's vegetable.....\$22

Sea.

Sea Scallops Au Poivre

-Fresh sea scallops pressed in peppercorns, pan seared and finished in a Cognac and Dijon mustard sauce. Served with wilted baby spinach & herb mashed potatoes.....\$24

Lobster and Shrimp Ravioli

-Pillows of pasta stuffed with lobster and shrimp meat and tossed with grilled shrimp, baby spinach and roasted red peppers in a lobster-dill cream sauce.....\$23

Seared Dynamite Tuna

-8 ounce wild caught Ahi Tuna steak, rolled in panko bread crumbs, quickly seared, and topped with a spicy sriracha sauce, Masago roe, & green onion. Served with wasabi mashed potatoes & today's vegetable.....\$25

Herb Crusted Salmon Filet

-10 ounce wild caught salmon filet, pressed with fresh herbs, pan seared, and finished with a dill aioli`. Served with our house rice and today's vegetable.....\$23

Grain.

Chipotle Chicken Penne

-Fresh grilled chicken, red bell pepper, white cap mushrooms, & multigrain penne pasta, tossed in a spicy chipotle alfredo sauce and sprinkled with parmesan, chopped bacon, and green onion.....\$16

Bay shore Pasta

Shrimp, scallops, broccoli, mushrooms, tomatoes, garlic, white wine, and multigrain long pasta.....\$22

Wild Mushroom Risotto

-Creamy risotto with portabella and white mushrooms, sweet peas, & fresh herbs.....\$16

Sun-Dried Tomato Spaghetti

-Sweet peas, bay spinach, & multigrain pasta, tossed in our homemade sun-dried tomato wine sauce and finished with local crumbled goat cheese and a light dusting of seasoned bread crumbs.....\$17

**All pastas are made with Barilla Plus™ pastas.
Please let you sewer know about any potential food allergies.*