

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

Lunch Entrees.

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.....\$24

Lobster and Shrimp Ravioli

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

Chipotle Chicken Penne

-Fresh grilled chicken, red bell pepper, white cap mushrooms, & whole wheat 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, red & yellow tomatoes, sautéed with fresh garlic and white wine. Tossed with whole wheat spaghetti and fresh slivered basil..... \$22

Wild Mushroom Risotto

-Creamy risotto with portabella and white mushrooms, sweet peas, & fresh herbs....\$16
add grilled chicken.....\$5

Sun-dried Tomato Spaghetti

-Sweet peas, baby spinach, & whole wheat spaghetti, 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
add grilled chicken.....\$5

All pastas are made with Barilla Plus™ pastas.

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

Please let your server know about any potential food allergies

Artisan Deli Sandwiches.

Turkey BLT

-Smoked turkey breast, lettuce, tomato, hickory smoked bacon, white cheddar, sundried tomato aioli, & fresh thick cut wheat bread.....\$9

Dill Tuna Salad

-White albacore tuna blended with fresh dill, diced celery, red onion, & mayonnaise. Wrapped in a grilled flour tortilla with green leaf lettuce & diced tomatoes.....\$8

Apple Rosemary Chicken Salad

-shredded all white chicken breast blended with fresh rosemary, red & green apples, cinnamon, & mayonnaise, served on a grilled croissant with spring greens.....\$8

Grilled Chicken Caesar Wrap

-Grilled and marinated chicken, chopped romaine, creamy Caesar dressing, Romano cheese in a grilled flour tortilla.....\$9

Turkey Avocado

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

Shaved Beef

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

Caprese Panini

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

Pastrami Rueben

Delicious turkey pastrami, sauerkraut, swiss cheese, & thousand island dressing, piled high on fresh rye bread...\$8

All Sandwiches served with seasoned potato wedges. Substitute Soup or salad for and additional \$3

Burgers & More.

**All burgers are served with your choice of 1/2 pound Angus beef or chicken breast.
All items are served with seasoned potato wedges.*

The Big Blue.

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

The Gaucho.

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

The Smokehouse.

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

The Santa Fe.

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

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