

Oak Barrel of Eagle Dinner Menu

~ Starters and Sharing ~

Oak Barrel Charcuterie and Cheese Plate

Blueberry Vanilla and Regular Goat Cheese, Stilton Blue, Aged Gouda, Italian Salami, Smoked Idaho Trout, and Herb Crostini. Appropriate substitutions may be necessary based on availability. **Half 14 / Full 28**

Signature Macaroni and Cheese

Our Signature Loaded Mac n' Cheese topped with Candied Bacon and Chives. **9**

Creamy Mushroom Risotto

An Italian delicacy with Arborio rice, fresh mushrooms, and a touch of sage. **9**

Oak Barrel Meatballs

Bacon Jalapeno with White Cheddar Sauce, Chicken Parmesan with Marinara, no-gluten Filet Mignon with Cabernet Reduction, Cajun French Boulet with Spicy Sweet Sauce. **Half 9 / Full 18**

Roasted Garlic and Tomato Bruschetta

Toasted Baguette with Roasted Garlic Cream Cheese Spread. Topped with Tomatoes, Basil, Balsamic Vinaigrette, and Parmesan Cheese. **10**

Sautéed Scallops

Sautéed Garlic Scallops deglazed with Sherry and Finished with Butter. **17**

Artisan Flatbreads

Choose from (ask your server about modifications to build your own):

- ~ Smoked Chicken with Fontina Cheese, Sun Dried Tomato, Basil, and Roasted Garlic Cream Sauce. **11**
- ~ Kalamata Olive, Feta, Caramelized Red Onion, Roasted Garlic Cloves, Parmesan, and Marinara. **10**
- ~ Pancetta, Spinach, Mozzarella & Parmesan, with Balsamic Drizzle and Light Cream Sauce. **11**

~ Fresh Salads and Soups ~

Add Sliced Chicken Breast (add 4) or Salmon (add 6), Beef at Market Price

Oak Barrel Signature Salad

Crisp Greens, Sliced Eggs, Tomatoes, Cucumbers, and Red Onions. Tossed with Candied Bacon, Sharp White Cheddar, Garlic Croutons and our own Country Ranch. **9**

Freshly Tossed Caesar Salad

Romaine Heart Ribs, Parmesan Cheese, and Garlic Croutons. Tossed with our Classic Caesar Dressing. **8**

Farm Fresh Salad

House Blend of Baby Greens, Cucumbers, Tomatoes, Shredded Carrots, and Sliced Red Peppers. Topped with Garlic Croutons and Served with our Creamy Balsamic Vinaigrette. **8**

Side Greens and House Made Dressings

Your choice of Crisp Greens or Baby Greens. Ask your server about our scratch made dressings. Topped with Garlic Croutons. **4**

Roasted Tomato and Basil Soup

Our Classic Tomato Soup made from Oven Roasted Tomatoes and Fresh Basil. **Cup 4 / Bowl 7**

Fisherman's Wharf Chowder

Our Delicious and Creamy Blend of Clams, Bay Shrimp, Cod, Salmon, and Red Potatoes. **Cup 5 / Bowl 9**

Ask about our Soup of the Day and Daily Chef's Special



Vegetarian



Gluten Friendly

Please be advised that Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.

~ Entrées ~

Served with Artisan Bread and Dipping Oil and your choice of Side

Grilled Elk Sirloin with Rosemary Lavender

Served with Crispy Onions and Cabernet Reduction. 32



Grilled Atlantic Salmon Filet

Fresh Filet of Salmon. Grilled and Served with our Herb Shallot Cream Sauce. 18



Goat Cheese and Vegetable Napoleon (Vegan upon Request)

Slices of Fresh Grilled Eggplant, Zucchini, Yellow Squash and Red Peppers. Seasoned and Layered with Mozzarella. 14



Hunters Chicken

Pan Seared Chicken Breast, with Tomatoes, Crimini Mushrooms, and our Signature Mushroom Sauce. 16



Grilled Pork Chop

Premium Pork Chop. Deglazed with Sherry and finished with Leeks, Mushrooms, Tomatoes, and Cream. 18



Rack of Lamb

Herb Marinated Rack of Lamb. Grilled and finished in the Oven. Served with our decadent mint cabernet reduction. Half Rack 18 / Full Rack 32



Basque Marinated Flat Iron Steak

Marinated Flat Iron Steak. Grilled and Topped with our Signature Chimichurri Sauce. 28



Double R Ranch Signature Filet Mignon

Our Most Tender Cut of Filet Mignon. Finished with our Herb Garlic Butter, with Cabernet Reduction. 36

~ Sandwiches and Burgers ~

Includes your choice of side salad, vegetable, or fries – Gluten Free Bread Available

<p>Classic Barrel Burger <i>Topped with Lettuce, Tomato, Ketchup, Mayonnaise, and your choice of cheese. 12</i></p>	<p>Signature Barrel Burger <i>Topped with Candied Bacon, Lettuce, Tomato, Pickle, Red Onion, Garlic Aioli, Ketchup, Brown Mustard and your choice of cheese. 15</i></p>	<p>Royal Barrel Burger <i>With Bacon, Pulled Pork, Fried Egg, Lettuce, Tomato, Onion, Sweet BBQ Sauce, and your choice of cheese. 18</i></p>
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~ Side Choices ~

Fresh Vegetables - Roasted Asparagus, Roasted Brussels Sprouts, Candied Caramelized Carrots, Green Beans.

Potatoes - Fingerling Potatoes with Chives, Roasted Garlic Red Mashers, Roasted Red Potatoes, Crispy Fries

~ Build your own Pasta Dish ~

Served with Artisan Bread and Dipping oils 12

Pasta Choices: Spaghetti, Linguini, Penne, or Fettuccini – GF Pasta available upon request.

Sauce Choices: Alfredo, Marinara, Wild Mushroom, Oil and Garlic, Spicy Snakebite, Creamy Tomato Basil.

***Premium Sauce Choices, add 2:** Carbonara (with Pancetta, red onions and peas), Spanish Style Scampi (with Tomatoes, Green Onions, and Basil).

Protein Choices: Chicken add 4, Salmon add 6, Shrimp add 6, Flat Iron add 8, Elk or Filet Mignon add 10

Seasonal Vegetables, add 3

Please remember that we are a scratch kitchen and your meal is prepared to order so sit back, relax, and enjoy!



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