

# Oak Barrel of Eagle Dinner Menu

## ~ Starters and Sharing ~

### Oak Barrel Charcuterie and Cheese Plate (GF Crostinis Available)

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

### Signature Macaroni and Cheese (GF Pasta Available)

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, Asian Chicken with Sweet and Sour, Filet Mignon with Cabernet Reduction, Cajun Boulet's with Sweet and Spicy BBQ. **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 (or Build Your Own):

- ~ Smoked Chicken with Fontina Cheese, Sun Dried Tomato, Basil, and Roasted Garlic Cream Sauce. **11**
- ~ Mediterranean with Olive Oil, Sun Dried Tomatoes, Fresh Tomatoes, Artichoke Hearts, Feta, Basil, and Garlic. **12**
- ~ Pancetta, Spinach, Mozzarella & Parmesan, with Balsamic Drizzle and Light Cream Sauce. **11**

## ~ Fresh Salads and Soups ~

*Add Sliced Chicken (add 4), Salmon (add 6), NY Strip (add 10), Filet (add 15)*

*~GF Ask for no croutons~*

### 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 (GF available upon request)  
And Your Choice of Side, Salad, Soup, or Crispy Fries

- GF Grilled Atlantic Salmon Filet** ~ Fresh Filet of Salmon.  
Grilled and Served with our Herb Shallot Cream Sauce. **18**
- GF Goat Cheese and Vegetable Napoleon (Vegan upon Request)**   
Fresh Grilled Eggplant, Zucchini, Yellow Squash and Red Peppers.  
Seasoned and Baked with Goat Cheese and Mozzarella. **14**
- GF Hunters Chicken**  
Pan Seared Chicken Breast, with Tomatoes, Crimini Mushrooms, and our Signature Mushroom Sauce. **16**
- GF Grilled Pork Chop**  
Premium Pork Chop. Deglazed with Sherry and finished with Leeks, Mushrooms, Tomatoes, and Cream. **18**
- GF Rack of Lamb**  
Herb Marinated Rack of Lamb. Served with our decadent mint cabernet reduction. **Half Rack 22 / Full Rack 44**
- GF Basque Marinated Flat Iron Steak**  
8oz Marinated Flat Iron Steak. Grilled and Topped with our Signature Chimichurri Sauce. **28**
- GF New York Strip Steak and Garlic Butter Shrimp**  
10oz Grilled Strip Loin and Garlic Butter Shrimp. **28**
- GF Double R Ranch Signature Filet Mignon**  
Our Most Tender 8oz Cut of Filet Mignon. Finished with our Herb Garlic Butter, with Cabernet Reduction. **36**

~ Side Choices ~

- GF Fresh Vegetables** – Asparagus, Brussel Sprouts, Green Beans, Candied Carrots, Mushrooms, Zucchini and Squash, or Seasonal Chef's Vegetables.
- GF Starches** - Fingerling Potatoes, Roasted Garlic Red Mashers, Roasted Red Potatoes, Mushroom Risotto.


~ Hand Pressed Burgers ~

Includes your choice of side salad, vegetable, or fries – Gluten Free Buns Available  
Chicken may be substituted for no additional cost

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

Served with Artisan Bread and Dipping oils **Starts at 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 Sauces, add 2:** Carbonara (with Pancetta, red onions and peas) or Spanish Style Scampi (with Tomatoes, Green Onions, and Basil).
- Seasonal Vegetables, add 3** 
- Protein Options:** Chicken **add 4**, Salmon **add 6**, Shrimp **add 6**, NY Strip **add 10**, Filet Mignon **add 15**

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

 Vegetarian      **GF** Gluten Friendly

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