

Oak Barrel of Eagle Lunch Menu

~ Starters and Sharing ~

Roasted Garlic and Tomato Bruschetta

Toasted Baguette with Roasted Garlic Cream Cheese Spread. Topped with Tomatoes, Basil, Balsamic Vinaigrette, and Parmesan Cheese. **13**

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 16 / Full 32**

Oak Barrel Meatballs – Half is 4 of each flavor. Full is 8 of each flavor.

Bacon Jalapeno with White Cheddar Sauce / Filet Mignon with Cabernet Reduction. **Half 14 / Full 28**

Oak Barrel Mac n' Cheese (GF Pasta Available)

Our Signature Loaded Mac n' Cheese topped with Candied Bacon and Chives. **13**

Creamy Mushroom Risotto (contains chicken stock)

An Italian delicacy with Arborio rice, fresh mushrooms, and a touch of sage. **14**

Stuffed Mushrooms

Mushrooms, Stuffed with Italian Sausage, Roasted Red Pepper, Cream Cheese, and Italian Cheeses. **12**

~ Fresh Salads and Soups ~

Add Sliced Chicken (add 6), Salmon (add 9), NY Strip (add 13), Filet (add 18)

~GF Ask for no croutons~

Oak Barrel Signature Salad

House Greens, Eggs, Tomatoes, Cucumbers, Carrots, and Red Onions. Tossed with Candied Bacon, Sharp White Cheddar, Garlic Croutons and our own Country Ranch. **14**

Freshly Tossed Caesar Salad

Fresh Romaine, Parmesan Cheese, and Garlic Croutons. Tossed with our Classic Caesar Dressing. **12**

Zesty Quinoa Salad (Vegan)

Quinoa tossed with Tomatoes, Green Onions, and our Zesty Cilantro Lime Dressing. **12**

Quinoa Salad and Fresh Vegetables (Vegan)

Side Quinoa Salad with your favorite 2 items from the Fresh Vegetable Choices. **18**

Side Greens and House Made Dressings

House Greens with Cucumbers, Tomatoes, and Carrots. Topped with Garlic Croutons. **6**

Roasted Tomato and Basil Soup

Classic Tomato Soup made from Oven Roasted Tomatoes and Fresh Basil. **Cup 5 / Bowl 9**

Fisherman's Wharf Chowder

Delicious and Creamy Blend of Clams, Bay Shrimp, Cod, Salmon, and Red Potatoes. **Cup 7 / Bowl 12**

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

~ Sandwiches and Burgers ~

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

8 oz Classic Barrel Burger (Sub Chicken Breast at no additional cost)

Lettuce, Tomato, Ketchup, Mayonnaise, and your choice of Cheese. 15

8 oz Signature Barrel Burger (Sub Chicken Breast at no additional cost)

Candy Bacon, Lettuce, Tomato, Pickle, Red Onion, Garlic Aioli, Ketchup, Brown Mustard, and your choice of Cheese. 18

Turkey & Brie on Ciabatta

Sliced Oven Roasted Turkey, Melted Brie, Lettuce, Tomato, Garlic Pesto Aioli. 16

Signature Philly Cheese Steak on Bolillo

Sliced Roast Beef, Havarti Cheese, White Cheddar Sauce, Peppers and Onions, and Au Jus. 17

Sourdough Grilled 3 Cheese 

Toasted Sourdough brushed with Herb Butter, and Trio of Cheeses: Cheddar, Muenster, and Gruyere 13

Cuban Pulled Pork Sandwich

Slow Roasted Pulled Pork, Ham, Swiss Cheese, Garlic Aioli, Brown Mustard, and a Pickle. 16

Atlantic Salmon on Ciabatta

Fresh Atlantic Salmon, Lettuce, Tomato, and Cilantro Lime Sauce, served on Toasted Ciabatta Bun. 18

Chicken Caesar Wrap

Flour Tortilla, Fresh Romaine, House Caesar Dressing, Tomatoes, and Parmesan. 16

~ Specialty Pasta (Gluten Free Pasta Available) ~

Classic Chicken Fettuccini Alfredo: Classic House Made Alfredo. 18

Make it Snakebite Cajun! Add 2

Shrimp Linguini Scampi: Spanish Style Scampi with Green Onions and Crushed Red Pepper. 21

Steak and Mushroom Fettuccini: Creamy Mushroom Sauce with Fresh Mushrooms. 26

~ Entrées (Dinner Items available upon request) ~

Served with your choice of Side Salad, Soup, Fries (Not GF), Vegetable, or Starch

 **Grilled Salmon Filet**

Fresh Filet of Salmon. Grilled and Served with our Herb Shallot Cream Sauce. 22

 **Hunters Chicken**


Grilled Chicken Breast and Thigh, with Tomatoes, Mushrooms, and Creamy Mushroom Sauce. 19

 **Seasoned Grilled Chicken Breast**

2 Breasts, Simply Seasoned and Grilled. 17

~ Side Choices (6 a la carte or additional side) ~

 **Fresh Vegetables** - Asparagus, Brussel Sprouts, Candied Carrots, Mushrooms, Broccoli, or Seasonal Chef's Vegetables

 **Starches** - Roasted Garlic Red Mashed Potatoes, Roasted Red Potatoes, Mushroom Risotto.