

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 17 / Full 34**

Signature Macaroni and Cheese (GF Pasta Available)

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

Roasted Garlic and Tomato Bruschetta

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

Mussels Plate

A Pound of Mussels sauteed in White Wine, Butter, and Garlic. Served with Bread Slices. **16**

Creamy Mushroom Risotto (contains chicken stock)

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

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

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

Sautéed Scallops

Sautéed Garlic Scallops deglazed with Sherry and Finished with Butter and Crushed Red Pepper. **19**

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

Freshly Tossed Caesar Salad

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

Zesty Quinoa Salad (Vegan)

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

Quinoa Salad (Entrée) 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 (Contains Dairy)

Our Classic Tomato Soup is 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**

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

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 Oils (GF available upon request)
And your choice of Side Salad, Soup, Crispy Fries, Vegetable, or Starch*

- GF Grilled Atlantic Salmon Filet**
Fresh Filet of Salmon. Grilled and Served with our Herb Shallot Cream Sauce. 22
- GF Pan Seared Orange Roughy**
Marinated in White Miso and Served with Fresh Romesco Sauce (Contains Almonds, Sun Dried Tomatoes, Roasted Peppers, Paprika, and Cayenne pepper. 24
- GF Hunters Chicken**
Grilled Chicken Breast and Thigh, with Tomatoes, Mushrooms, and our Signature Mushroom Sauce. 19
- GF Seasoned Grilled Chicken Breast**
2 Breasts, Simply Seasoned and Grilled. 17
- GF Grilled Pork Chop**
Premium Pork Chop. With a Delicate Cream Sauce, Green Onions, Mushrooms, and Tomatoes. 18
- GF Rack of Lamb**
*Herb Marinated Rack of Lamb. With our Decadent Mint Cabernet Sauce. **Half Rack 26 / Full Rack 52***
- GF Basque Marinated Flat Iron Steak**
8oz Marinated Flat Iron Steak. Grilled and Topped with our Signature Chimichurri Sauce. 34
- GF New York Strip Steak with Garlic Butter Shrimp**
10oz Grilled Strip Loin and Garlic Butter Shrimp. 42
- GF 8 oz Filet Mignon**
Finished with our Herb Garlic Butter and Cabernet Reduction. 44
- GF Signature Sexton Whiskey Dry Aged Filet Mignon, 6 oz**
Marinated and dry aged with Sexton Whiskey. Served with Marinated Portobello Mushroom. 55

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

- GF Fresh Vegetables** – *Asparagus, Brussel Sprouts, Candied Carrots, Mushrooms, Broccoli, Or our Chef's Vegetable Blend.*
- GF Starches** - *Roasted Garlic Red Mashed Potatoes, Roasted Red Potatoes, Mushroom Risotto.*

~ 8 oz Hand Pressed Burgers ~

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

Classic Barrel Burger (Substitute Chicken Breast at no additional cost)

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

Signature Barrel Burger (Substitute Chicken Breast at no additional cost)

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

~ Specialty Pasta (Gluten Free Pasta Available) ~

Served with Artisan Bread and Dipping oils – Vegetables may be substituted for any protein

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

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