

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, a splash of Balsamic Reduction, and Parmesan Cheese. **10**

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**

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**

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

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 us about the Soup of the Day and Daily Lunch Specials!



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.

~ Perfectly Portioned Lunch Entrées ~
Served with Artisan Bread and Dipping Oil


GF **Goat Cheese and Vegetable Napoleon** 
Slices of Fresh Grilled Eggplant, Zucchini, and Red Peppers. Seasoned and layered with Mozzarella. 14

GF **Grilled Salmon Filet**
Served with Lemon Shallot Cream Sauce and our Chef's Vegetable Sauté. 18

GF **Hunters Chicken**
Pan Seared Chicken Breast, with Tomatoes, Crimini Mushrooms, and our Signature Mushroom Sauce. Served with Roasted Red Potatoes. 16

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

~ Build your own Pasta Dish ~
Served with Artisan Bread and Dipping oils 12

Pasta Choices: Spaghetti, Linguini, Penne, or Fettuccini – Gluten Free 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 

~ 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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Turkey & Brie Focaccia
Sliced Oven Roasted Turkey, Melted Brie, Lettuce, Tomato, Garlic Pesto Aioli, served on Toasted Focaccia. 11

Roasted Lamb Dip with Jus
Sliced Roasted Leg of Lamb, Havarti Cheese, and Dijon Aioli. Served on a Fresh Artisan Roll with a side of Rosemary Jus. 14

Sourdough Grilled 3 Cheese 
Toasted Sour Dough brushed with Herb Butter, and Trio of Cheeses: Cheddar, Munster, and Gruyere 10

Cuban Pulled Pork Sandwich
Slow Roasted Pulled Pork, Caramelized Ham, Gruyere Cheese, Garlic Aioli, Brown Mustard, and a Pickle. 14

Deli Sandwich with Fresh Tomato and Crisp Lettuce
*Choose your Bread: White, Wheat, Sourdough. Choose your Meat: Ham, Roasted Turkey, Salami, Capicola. Choose your Cheese: Swiss, Cheddar, Provolone, Stilton Blue, Pepper Jack, or Havarti, **Half 6 / Full 10***

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