

Oak Barrel of Eagle Restaurant and Lounge

Welcome! We are here to answer any questions you may have.
Our entire menu is made from scratch and to order.
Sit back, relax, and Enjoy!

~ Starters and Sharing~

Oak Barrel Charcuterie Plate (GF Crostinis Available)

Blueberry Vanilla and Regular Goat Cheese, Stilton Blue, Aged Gouda, Italian Salami, Smoked Salmon, and Herb Crostini. 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 a Mixture of Tomatoes, Basil, Balsamic Vinaigrette, and Parmesan Cheese. 13

Mussels Plate

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

Sautéed Scallops ~ Medium Spicy

Sautéed Garlic Scallops Deglazed with Sherry and Finished with Butter and Crushed Red Pepper. Served with Bread Slices, GF available. 19

Creamy Mushroom Risotto (contains chicken stock)

An Italian delicacy with Arborio Rice, Fresh Mushrooms, and a touch of Sage. 14

Oak Barrel Meatballs

*Bacon Jalapeno with White Cheddar Sauce and Filet Mignon with Cabernet Reduction.
Half (4 Filet and 4 Bacon Jalapeno) 14 / Full (8 Filet and 8 Bacon Jalapeno) 28*

Stuffed Mushrooms

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

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~ Fresh Salads and Soups – GF request no croutons~

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

Oak Barrel Signature Southern Salad

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

Freshly Tossed Caesar Salad

Romaine, Parmesan, and Garlic Croutons. Served with Our Signature Caesar Dressing. 12

Side House Salad

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

GF Zesty Quinoa Salad (Vegan) ✓

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

GF Tomato and Basil Soup ✓

Classic Tomato Soup with Cream and Fresh Basil.

Cup 5 / Bowl 9

GF Fisherman's Wharf Chowder

Delicious and Creamy Blend of Clams, Bay Shrimp, Cod, Salmon, and Red Potatoes.

Cup 7 / Bowl 12

GF Quinoa Salad and Fresh Vegetables Entrée (Vegan) ✓

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

Ask about our Soup of the Day!

~ 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 with Green Onions and Crushed Red Pepper. 21*

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

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~ Signature Entrées ~

All Naturally Gluten Free and Hand-Cut In-House

Served with House Made Artisan Bread and Dipping Oils (GF available upon request)

And your choice Soup, Side Salad, or Side Item



Rack of Lamb

Herb Marinated, Grilled, and served with our Decadent Mint Cabernet Sauce.

Half Rack 26 / Full Rack 52

Basque Marinated Flat Iron Steak

8oz Marinated Flat Iron Steak. Grilled and served with our Signature Chimichurri Sauce. 34

New York Strip Steak with Garlic Butter Shrimp

10oz Grilled Strip Loin and Garlic Butter Shrimp. 42

8 oz Filet Mignon

Finished with our Herb Garlic Butter and Cabernet Reduction. 44

Signature Whiskey Dry Aged Filet Mignon, 6 oz

Marinated and Sealed in Tallow, served with Marinated Portobello Mushroom. 55

Grilled Atlantic Salmon Filet

Grilled and Served with our Herb Shallot Cream Sauce. 24

Pan Seared Orange Roughy

Marinated in White Miso and Served with Fresh Romesco Sauce (Contains Almonds, Sun Dried Tomatoes, Roasted Peppers, Paprika, and a dash of Cayenne pepper. 24

Hunters Chicken

Chicken Breast and Thigh, with Our Signature Mushroom Sauce, Tomatoes, and Basil. 19

Seasoned Grilled Chicken Breast

2 Breasts, Simply Seasoned and Grilled. 17

Premium 10oz Bone-In Grilled Pork Chop

With a Delicate Cream Sauce, Green Onions, Mushrooms, and Tomatoes. 18

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~ Brisket Burgers (GF Bun Available) ~
Substitute Chicken Breast at no additional cost

Classic Barrel Burger

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

Signature Barrel Burger

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

~Side Choices, included with Entrees, Burgers, and Sandwiches~

Fresh Sautéed Vegetables

Asparagus, Brussel Sprouts, Candied
Carrots, Mushrooms, Broccoli,
Or our Chef's Vegetable Blend.

Starches

Roasted Garlic Red Mashed Potatoes,
Roasted Red Potatoes, Mushroom Risotto.

Crispy Fries (Not GF, lightly coated)

~Lunch Sandwiches (served 12pm-4pm) ~

GF Bun Available, Includes your choice of Soup, Side Salad, or Side Item

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, Onions, and Au Jus. **17**

Sourdough Grilled 3 Cheese

Toasted Sourdough brushed with Herb Butter with Cheddar, Muenster, and Swiss **13**

Cuban Pulled Pork Sandwich

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

Atlantic Salmon on Ciabatta

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**

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