

  
**STARTERS**  


**TEXAS BRUSCHETTA**

Sliced French bread crostini topped with romaine, fresh pico de gallo, herbed goat cheese, Parmesan cheese, and a balsamic vinegar reduction. \$8

**CRAB CAKES**

Pan seared homemade crab cakes served with spicy pepper slaw and cajun style remoulade \$13

**MUSSELS MEUNIERE**

Mussels steamed in a lemon sherry sauce. \$12

**MUSHROOM & CARAMELIZED**

**ONION FLATBREAD** w/ Basil Pesto. \$8

**TEXAS TENDERLOIN TOWER**

Layers of grilled tenderloin, guacamole, sour cream, fresh pico de gallo, and freshly made tortilla chips. Serves 2. \$14

**CRISPY FRIED CALAMARI**

Tender calamari, lightly breaded and flash fried. Served with fresh cocktail sauce. \$12

**FRIED GREEN TOMATO CAPRESE**

Fried green tomatoes, mozzarella cheese, fresh pico de gallo, and basil pesto. \$11

**SMOKED RIBEYE & BLEU CHEESE**

**FLATBREAD** w/ homemade Tomato sauce. \$8

  
**SOUPS AND SALADS**  


*Dressings: Raspberry Vinaigrette, Blue Cheese, Ranch, Caesar and our House Feta Dressing*

**GRILLED CAESAR**

Grilled Romaine heart with crisp Applewood bacon, shaved Parmesan cheese, jalapeno cornbread croutons, and Poblano Ceasar dressing. \$8

**OAK VALLEY HOUSE SALAD**

Crisp mixed greens, fresh vegetables, fried black eyed peas, and a fried green tomato. Small \$5 Large \$8

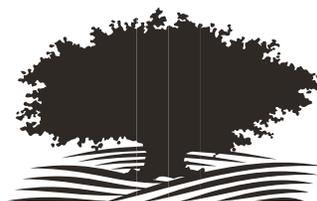
**APPLE PECAN SALAD**

Fresh field greens, crumbled bleu cheese, seared Fuji apples, candied pecans, cranberries, and raspberry vinaigrette. \$11  
\*Add grilled chicken \$6

**LOBSTER BISQUE OR CHEF'S CHOICE SOUP**

Cup \$4 Bowl \$7

\*\* Add house salad or soup to entrée \$3



  
**ENTRÉES**  


**TEXAS TRIO**

Three petite tenderloin crostini topped with caramelized onion, sautéed mushrooms, and bleu cheese butter. Served with flash fried spinach. \$32

**SMOKED PEPPERED PRIME RIBEYE**

Cold-smoked, peppercorn crusted, 14oz steak served with garlic mashed potatoes and seasonal vegetables. \$30

**TENDERLOIN FILET**

7oz Black Angus tenderloin filet. Served with mashed potatoes and seasonal vegetables. \$32

\*Add bleu cheese panko crust \$35

**N.Y. STEAK**

12 oz. Black Angus strip served with mashed potatoes, and seasonal vegetables. \$26

**OAK VALLEY BURGER**

Local grass fed beef topped with cheddar cheese, lettuce, tomato, red onion. Served with crispy french fries. \$10

\*Add guacamole or bacon \$2

**ROSEMARY BONE IN PORK CHOP**

Marinated in rosemary and garlic, served with mashed potatoes, seasonal vegetables, and Shiner mustard sauce. \$19

**WILD MUSHROOM RAVIOLI**

Served over a bed of wilted spinach with a sundried tomato pesto. \$16

**CHICKEN POMODORO**

100% all natural airline chicken breast served over a bed of wilted spinach and potato Pomodoro sauce. \$18

**CILANTRO CHICKEN**

Served with garlic mashed potatoes and seasonal vegetables and topped with Poblano cream sauce. \$18

**SALMON EN PAPILOTE**

Steamed with a white wine herb broth in parchment over wild rice with a vegetable medley. \$21

**SEAFOOD TRIO**

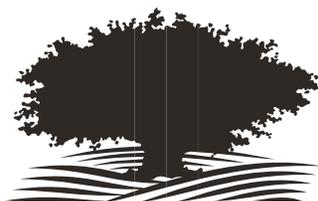
Mussels, shrimp, and bay scallops served over pasta with homemade Arrabiata sauce. \$28

  
**SIDES** \$4  


- Sautéed Mushrooms
- Garlic Mashed Potatoes
- Seasonal Vegetables
- Spicy Pepper Slaw
- Creamy Jalapeno Spinach

Coffee, Soda and Tea- \$2

18% Service charge for parties of 8 or more. We will separate checks for parties of 8 or less



Consuming raw or under cooked meats or seafood may increase your risk of food-borne illness. Items on this menu are cooked to order where applicable

