

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, spicy pepper slaw, cajun style remoulade, corn relish \$13

MUSSELS MEUNIERE

Mussels steamed in a lemon sherry sauce. \$12

MUSHROOM FLATBREAD w/ Basil

Pesto and caramelized mushrooms. \$8

TEXAS TENDERLOIN TOWER

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

CALAMARI

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

SOUTH TEXAS CAPRESE

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

SMOKED RIBEYE FLATBREAD w/ bleu

cheese and 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 Caesar dressing. \$8

OAK VALLEY HOUSE SALAD

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

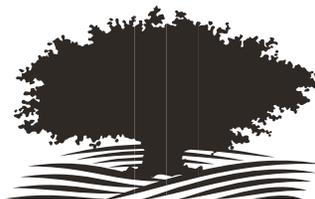
APPLE PECAN SALAD

Fresh field greens, crumbled bleu cheese, apples, 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

SMOKED MOZARELLA RAVIOLI

Tossed with wilted spinach, vegetables and our own basil pesto. \$16

CHICKEN MONTERREY

Grilled chicken breast topped with poblano peppers, onions, mushrooms, and monterrey jack cheese. Served with wild rice and seasonal vegetables. \$18

CILANTRO CHICKEN

Grilled chicken breast served with garlic mashed potatoes and seasonal vegetables and topped with Poblano cream sauce. \$18

SALMON

Pan seared Norwegian salmon topped with Cajun butter over wild rice with a vegetable medley. \$21

TEXAS RED SNAPPER

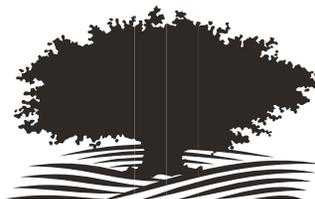
Corn meal crusted served with wild rice, wilted spinach and topped with pico de gallo cream sauce, corn relish \$20


SIDES \$4


Sautéed Mushrooms
 Garlic Mashed Potatoes
 Seasonal Vegetables
 Spicy Pepper Slaw
 Creamy Jalapeno Spinach
 Flash fried spinach
 Wild rice

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