



BLUE OAK GRILLE

BREAKFAST

PLATTERS

Served with Country Potatoes or Fresh Fruit and Toast or English Muffin

TRIPLE 777 \$15

Three Eggs Your Way, Three Bacon or Sausage Links and Three Pancakes

ORIGINAL BREAKFAST \$10

Two Eggs with Two Bacon or Two Sausage Links

CHICKEN FRIED STEAK & EGGS \$15

House Blended and Hand Breaded with Two Eggs Your Way

OMELETTES

Served with Country Potatoes or Fresh Fruit and Toast or English Muffin

WESTERN \$13

Ham, Peppers, Onions and Cheese

FRESH START EGG WHITE OMELETTE \$13

Spinach, Mushrooms, and Roasted Peppers

CREATE YOUR OWN OMELETTE \$14

Comes with Cheese and Choice of Three Toppings
Additional Toppings \$1.99 Each

- Onion
- Bacon
- Green Onions
- Spinach
- Tomatoes
- Ham
- Bell Pepper
- Mushrooms
- Sausage
- Jalapeño

MUSHROOMS & SWISS \$13

Local Sourced Wild Mushrooms, Onions and Ham

PANCAKES

CLASSIC PANCAKE STACK \$9

Classic Stack of Buttermilk Pancakes with Butter

CINNAMON SWIRL PANCAKES \$10

Buttermilk Pancakes with Cinnamon Swirls and Butter

BLUEBERRY PANCAKES \$11

Buttermilk Pancakes with Fresh Blueberries and Butter



BLUE OAK GRILLE

LUNCH

APPETIZERS

STEAK BITES \$16

Filet Mignon, Demi Glace, Bleu Cheese, Grilled Focaccia

CALAMARI \$18

Meyer Lemon Aioli, Fresh Horseradish Cocktail

WINGS \$15

Soy Garlic or Buffalo Sauce

SOURDOUGH ROUND \$7

Garlic, Butter, Parmesan

SOUPS & SALADS

GARDEN SALAD \$6

Tomatoes, Carrots, Cucumber, Croutons, Choice of Dressing

TIJUANA CAESAR SALAD \$8

House Caesar Dressing, Croutons, Parmesan-Reggiano

SOUP OF THE DAY \$7

Chef's Fresh Market Creation

HOMESTYLE FAVORITES

Served with Choice of Two Sides: Fries, Grilled Broccolini, Roasted Potatoes, Mashed Potatoes or Rice Pilaf

TRI-TIP PLATE \$19

Slow Cooked with Santa Maria Seasoning
(Available as Medium, Medium Well, and Well Done Only)

FISH & CHIPS \$18

Served with Fries and Choice of One Side, Meyer Lemon Aioli, Cocktail Sauce

8oz. USDA PRIME TOP SIRLOIN \$22

Grilled with Herb Butter

REUBEN SANDWICH \$16

Pastrami, Sauerkraut, Swiss, Russian Dressing, Jewish Rye

GRILLED SALMON \$22

Honey Pesto Glaze

BLUE OAK BURGER \$16

8oz. Prime Grade Chuck, American Cheese, Lettuce, Tomato, Pickles, Onion, House Sauce, Brioche Bun

PIZZAS

CHEESE \$9

PEPPERONI \$12

BBQ CHICKEN PIZZA \$14

Tangy BBQ Sauce, Cilantro, Red Onion, Mozzarella, Feta

CHICKEN, BACON & RANCH \$14

Black Olives, Red Onions

SAUSAGE & PEPPERS \$13

Sicilian Sausage, Roasted Peppers, Mozzarella, Marinara

HAWAIIAN \$13

Canadian Bacon, Pineapple, Mozzarella, Marinara



BLUE OAK GRILLE

DINNER

APPETIZERS

STEAK BITES \$16

Filet Mignon, Demi Glace, Bleu Cheese, Grilled Focaccia

CALAMARI \$18

Meyer Lemon Aioli, Fresh Horseradish Cocktail

WINGS \$15

Soy Garlic or Buffalo Sauce

SOURDOUGH ROUND \$7

Garlic, Butter, Parmesan

SOUPS & SALADS

GARDEN SALAD \$6

Tomatoes, Carrots, Cucumber, Croutons, Choice of Dressing

TIJUANA CAESAR SALAD \$8

House Caesar Dressing, Croutons, Parmesan-Reggiano

SOUP OF THE DAY \$7

Chef's Fresh Market Creation

DINNER FAVORITES

Served with Choice of Two Sides: Fries, Grilled Broccolini, Roasted Potatoes, Mashed Potatoes or Rice Pilaf

TRI-TIP PLATE \$26

Slow Cooked with Santa Maria Seasoning
(Available as Medium, Medium Well, and Well Done Only)

FISH & CHIPS \$22

Served with Fries and Choice of One Side, Meyer Lemon Aioli, Cocktail Sauce

8oz. USDA PRIME TOP SIRLOIN \$22

Grilled with Herb Butter

REUBEN SANDWICH \$18

Pastrami, Sauerkraut, Swiss, Russian Dressing, Jewish Rye

GRILLED SALMON \$25

Honey Pesto Glaze

BLUE OAK BURGER \$18

8oz. Prime Grade Chuck, American Cheese, Lettuce, Tomato, Pickles, Onion, House Sauce, Brioche Bun

PIZZAS

CHEESE \$9

PEPPERONI \$12

BBQ CHICKEN PIZZA \$14

Tangy BBQ Sauce, Cilantro, Red Onion, Mozzarella, Feta

CHICKEN, BACON & RANCH \$14

Black Olives, Red Onions

SAUSAGE & PEPPERS \$13

Sicilian Sausage, Roasted Peppers, Mozzarella, Marinara

HAWAIIAN \$13

Canadian Bacon, Pineapple, Mozzarella, Marinara