



BREAKFAST

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES
SUNDAY 7AM-2PM • MONDAY-SATURDAY 8AM-2PM



STEAK & EGGS \$26

6oz. filet, Three Eggs Your Way, Country Potatoes or Hashbrowns and Toast

OMELETTES

Served with Country Potatoes, Hash Browns or Fresh Fruit, and Toast or English Muffin. Add Avocado \$2.

WESTERN \$15

Ham, Peppers, Onions, Cheese

FRESH START EGG WHITE OMELETTE \$15

Spinach, Mushrooms, Roasted Peppers

MUSHROOM & SWISS \$15

Locally Sourced Wild Mushrooms, Ham, Onions, Swiss Cheese

CHORIZO CON CHILE \$15

Chorizo, Vegetables

CREATE YOUR OWN OMELETTE \$16

Comes with Cheese, and Choice of Three Toppings*
*Additional Toppings \$1.00 Each

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

FAVORITES

TRIPLE 7 \$19

Three Eggs Your Way, Three Bacon Strips or Sausage Links, Three Pancakes, Country Potatoes or Hash Browns, Toast

BONE-IN HAM STEAK & EGGS \$18

Bone-In Ham Steak, Three Eggs Your Way, Country Potatoes or Hash Browns, Toast

ORIGINAL BREAKFAST \$11

Two Eggs Your Way, Two Bacon Strips or Sausage Links, Country Potatoes or Hash Browns, Toast

BLUE OAK™ BREAKFAST SANDWICH \$16

Fried Egg, Canadian Bacon, Caramelized Onions, Cheddar Cheese, Parsley, and Garlic Aioli on an English Muffin, Country Potatoes or Hash Browns

AVOCADO TOAST \$8

Marble Rye Toast topped with Avocado, Everything but the Bagel Seasoning, Pickled Onions, Sliced Tomatoes

BLT & EGG \$16

Bacon, Lettuce, Tomato, Fried Egg, Country Potatoes or Hash Browns

CHICKEN FRIED STEAK & EGGS \$17

Hand-Breaded with a House-Blend Seasoning, Two Eggs Your Way, Country Potatoes or Hash Browns

BREAKFAST BURRITO \$15

Scrambled Eggs, Bacon, Sausage, Peppers, Onions, Monterey Jack Cheese, Cheddar Cheese, Country Potatoes or Hash Browns

BISCUITS & GRAVY \$9

PANCAKES

Sugar-Free Syrup Available Upon Request

CLASSIC PANCAKE STACK \$10

Classic Stack of Buttermilk Pancakes, Butter

CINNAMON SWIRL PANCAKES \$11

Buttermilk Pancakes with Cinnamon Swirl, Cream Cheese Frosting

BLUEBERRY PANCAKES \$12

Buttermilk Pancakes with Fresh Blueberries, Butter

SIDES

BACON \$5

SAUSAGE \$5

TOAST \$3

EGGS \$5

HASH BROWNS \$5

COUNTRY POTATOES \$5

CHILE TOREADO (2) \$3

OATMEAL \$7

YOGURT \$7

FRUIT CUP \$5

BEVERAGES

SODA \$4

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Root Beer, Orange Crush, Pink Lemonade

JUICES \$4

Orange, Cranberry, Apple, Passion Guava

ICED OR HOT TEA \$4

COFFEE \$4

MILK \$4



Automatic Gratuity will be added to Parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with milk, eggs, fish (such as bass, flounder, cod), crustacean shellfish (such as crab, lobster, shrimp), tree nuts (such as almonds, walnuts, pecans), peanuts, wheat, and soybeans.



BLUE OAK
GRILLE

LUNCH & DINNER

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES
SUNDAY-THURSDAY 11AM-9PM • FRIDAY & SATURDAY 11AM-10PM

APPETIZERS

WINGS \$17

Brined Fresh with your choice of Sauce; Soy Garlic, Buffalo, Salt & Pepper Lime

FRITO MISTO \$18

Marinated Shrimp and Squid, Tempura Battered Vegetables, Meyer Lemon Aioli, Cocktail Sauce

AVOCADO HUMMUS DIP \$14

House Made Avocado Hummus, EVOO, Grilled Vegetables, Zatar Spiced Pita

SHRIMP COCKTAIL \$17

Slow Poached Jumbo Shrimp, Cocktail Sauce, Dijonnaise

SKEWERS \$17

Beef, Chicken or Shrimp served with Arugula Salad, Meyer Lemon Vinaigrette, Green Goddess, Pita

SHRIMP TACOS \$15

Seasoned Shrimp cooked with Chorizo, served on Gem Lettuce Cups, Cabbage, Cilantro, Citrus Mojo de Ajo

BEER BATTERED FISH TACOS \$15

Golden Brown Deep Fried Cod. Served with Slaw, Salsa, Chipotle Mayo, Corn Tortillas

POT STICKERS \$16

Crispy Fried Chinese Dumplings, Sesame Seeds, Sweet Soy, Chili Garlic Aioli

BURGERS & SANDWICHES

Served with choice of Kettle Chips, Fries or Onion Rings.

CLASSIC BLUE OAK™ BURGER \$20

9oz Beef Patty, American Cheese, Lettuce, Tomato, Red Onion, Dill Pickle Spear, House Sauce

KOREAN FRIED CHICKEN SANDWICH \$18

Korean Style Fried Chicken, Chili Garlic Aioli, House Slaw

CLUB SANDWICH \$20

Turkey, Bacon, Swiss Cheese, Cheddar Cheese, Mayonnaise, Lettuce, Tomato, Avocado

PRIME RIB SANDWICH \$21

Shaved Prime Rib, Horseradish, Swiss Cheese, Provolone Cheese, Au jus

BLACKENED CHICKEN SANDWICH \$18

Fresh Blackened Chicken Breast, Brie, Arugula, Garlic Aioli, Avocado, Bacon on Ciabatta Bread

PASTRAMI SANDWICH \$20

Sliced Pastrami, Grain Mustard, Lettuce, Swiss Cheese, Garlic Aioli

PIZZAS

Detroit or Classic Style

MUSHROOM \$15

Assorted Mushrooms, Alfredo Sauce, Applewood Bacon, Caramelized Onion

PEPPERONI \$14

House Sauce, Fresh Mozzarella, Pepperoni, Oregano

MARGHERITA \$15

House Sauce, Fresh Mozzarella, Pesto, Fresh Basil

FENNEL SAUSAGE \$16

House Sauce, Fennel Sausage, Fresh Mozzarella, Red Bell Pepper, Pepperoncini, Red Onion, Goat Cheese, Parsley

PROSCIUTTO \$16

House Sauce, Fresh Mozzarella, Prosciutto, Arugula, Lemon Vinaigrette, Balsamic Glaze

TACO STYLE \$16

Seasoned Ground Beef, Spicy House Sauce, Lettuce, Onion, Cheese and Tomato

FRESNO STATE CORN PIZZA \$14

Fresno State Corn, Cotija Cheese, Cilantro, Hot Sauce

SALADS & SOUPS

Add any Skewer to your Salad: Beef, Chicken, Shrimp or Pulled Rotisserie \$8

GREEK SALAD \$12

Crisp Iceberg & Romaine Lettuce, Olives, Feta, Pepperoncini, Tomato, Red Onion, Feta and Greek Yogurt Dressing.

CHOPPED COBB SALAD \$21

Crisp Iceberg, Bacon, Turkey, Onions, Diced Tomatoes, Boiled Egg, Blue Cheese Crumbles, Blue Cheese Dressing

CAESAR SALAD \$11

Crisp Romaine, House Caesar Dressing, Croutons, Parmesan

SOUTHWEST SALAD \$12

Fresno State Corn, Black Beans, Tomato, Cucumber, Green Onion, Cotija, Cilantro Lime Dressing

CHICKEN SOUP \$9

Chicken Stock, Grains, Vegetables, Pulled Chicken

SOUP OF THE DAY \$9

FAVORITES

FISH & CHIPS \$21

Fried Haddock, Curry Aioli, Slaw, Meyer Lemon Caper Sauce

CHICKEN TENDERS & FRIES \$17

Hand-Breaded, Sriracha Dipping Sauce, Crispy Fries

CAJUN CHICKEN PASTA \$24

Seasoned Chicken, Penne, Creamy Alfredo, Chili Flakes

MAMA'S PAD THAI \$18

Rice Noodles, Garlic, Onions, Tamarind, Soy, Mung Beans, Chicken, Shrimp, Peanuts

MAMA'S SPICY CHICKEN \$19

Marinated Chicken, Garlic, Green Onions, Green Bell Peppers, Spicy Curry, Chili Oil, Peas, Carrots, White Rice

ENTRÉES

Choice of Two Sides: Fries, Onion Rings, Rice Pilaf, Mashed Potatoes, Street Corn, Asparagus & Brussels Sprouts, Mushroom & Pearl Onions

FLAT IRON STEAK \$30

10oz. Marinated Flat Iron Steak, Chimichurri

ROTISSERIE CHICKEN \$24

Slow Cooked Half Chicken

PRIME RIB \$30

Slow Cooked Prime Rib, Au jus, Horseradish Sauce

GRILLED SALMON \$27

Fresh Grilled Salmon, Chili Glaze

DESSERTS



CHOCOLATE FUDGE CAKE \$9

CANNOLI \$9

MILKSHAKE \$8

VANILLA RAINBOW CAKE \$9

BERRY TIRAMISU \$9

BROWNIE SKILLET \$9

Fresh Baked Brownie with Vanilla Ice Cream

NEW YORK CHEESECAKE \$9

Berry Sauce, Whipped Cream

SUNDAES \$7

Strawberry, Chocolate, Caramel

ROOTBEER FLOAT \$7

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