

# OAK

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## H I L L

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### SHAREABLE PLATES

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#### **Charcuterie Board** <sup>VG</sup>

Assorted Cheeses & Nuts. Cured Meats. Fresh Honeycomb. *Small 18 Large 28*

#### **House-made Focaccia** <sup>VG</sup>

Caramelized Onion & Garlic Whipped Butter. 9

#### **OH! Steak Bites**

Gorgonzola Bleu Cheese. Balsamic Reduction Drizzle. 19  
*Pair with Brendel Cabernet Sauvignon*

#### **Three Pan-Seared Scallops** <sup>GF</sup>

Beurre Blanc. Cilantro Oil. Almond Chili Crisp 27

#### **Oysters Two-Ways** <sup>GF</sup>

Pear Mignonette & Salsa Matcha 19  
*Pair with Avissi Prosecco*

#### **Hamachi Crudo**

White Soy Glazed Yellowtail. Topped with Japanese Pears. 19

#### **Shrimp Scampi Toast**

Sautéed Shrimp. Garlic. Butter. White Wine. Sourdough. 16

#### **Burrata Beet Salad** <sup>VG GF</sup>

Red & Gold Beets. Burrata. Basil. 15

#### **OH! Salad** <sup>V VG GF</sup>

Mixed Greens. Grape Tomatoes. Cucumber. Red Onion. House Made Croutons.  
Yuzu Vinaigrette or House Made Ranch. 15  
*Add Chicken 7 Add Choice of Steak / Shrimp / Salmon 9*

### MAINS

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#### **OH! Burger** <sup>GF</sup>

6oz Angus Hamburger Patty. Black Garlic Aioli. Gruyere. Caramelized Onion. Arugula. French Fries. 19

#### **OH! Raviolis**

Four House-made Raviolis. Stuffed with Lemon Ricotta. Drizzled Butter Cream Sauce. Topped with Mushrooms. 24

#### **Delmonico Steak Frites**

14oz Boneless Ribeye. Peppercorn Sauce. Shoestring Fries. 49

#### **Seared Branzino** <sup>GF</sup>

Grilled Lemons. Salsa Matcha Drizzle. Chimichurri. Seasonal Vegetables 35

#### **Moule Frites**

Mussels. French Fries. White Wine Cream Sauce. 20

#### **Charred Octopus** <sup>GF</sup>

Fingerling Potatoes. Chimichurri. 32  
*Pair with Val De Migas Albariño*

#### **Herb-Roasted Hen** <sup>GF</sup>

Half-chicken. Okinawa Potato Purée. 29

#### **Chicken Marsala**

Chicken Breast. Marsala Cream Sauce. Shiitake Mushrooms. Golden Mash Potatoes. 18

#### **Pasta Primavera**

Penne. Onions. Fresh Vegetable Mélange. Heirloom Tomatoes. Broccolini. Parmesan. Butter Sauce. 16  
*Add Chicken 6*

### DESSERT

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#### **Lemon Cake**

House-made Raspberry Coulis. Baked Meringue. 10

#### **NY Cheesecake Factory**

Mixed Berry Coulis. Laced Tuile. 12

#### **Chocolate Marquise**

Chocolate Mousse. House-made Marshmallows. Almond Florentine. Butterscotch Drizzle. 12

# OAK

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### LUNCH

Served from 11:00am - 2:00pm Tues- Fri

#### **OH! Salad with Grilled Chicken**

Mixed Greens. Tomatoes. Cucumber. Onions.  
House Made Croutons. Chicken Breast. Yuzu  
Vinaigrette or House Made Ranch. 18  
Add Steak 3 / Add Shrimp or Salmon 5

#### **Grilled Chicken & Peach Salad**

Chicken Breast. Smoked Feta. Blackberries. Red  
Onions. Balsamic Vinaigrette. Candied Pecans. 17

#### **Yuzu Shrimp Avocado Salad**

Grilled Marinated Jumbo Prawns. Onions.  
Tomatoes. Cucumbers. Smoked Feta. Yuzu  
Vinaigrette. 23

#### **Caprese Sandwich**

Fresh Burrata. Marinated Tomatoes. Basil Garlic  
Aioli. Balsamic Glaze. Ciabatta Roll. French Fries or  
Side Salad. 13 Add Crispy Prosciutto 2

#### **Grilled Steak Sandwich**

Sirloin. Basil Garlic Aioli. Sharp White Cheddar.  
Grilled Onions. Arugula. Pickled Fresno Peppers.  
Ciabatta. French Fries or Side Salad. 18

#### **Chipotle Ceasar Crispy Chicken Sandwich**

Chicken Breast. Spicy Chipotle Caesar Dressing.  
Romaine. Tomatoes. Parmesan. Brioche Bun.  
French Fries or Side Salad. 16

#### **Grilled Salmon Bowl**

Saffron Rice. Fresh Vegetable Medley. Spicy  
Tzatziki Sauce. 18

#### **OH! Smash Burger**

Two 4oz Patties. American Cheese. Grilled Onions.  
Mustard. House-made Thousand Island. French  
Fries or Side Salad. 16

#### **Chicken Marsala**

Tender Chicken Breast. Marsala Cream Sauce.  
Shiitake Mushrooms. Golden Mash Potatoes.  
18

#### **Pasta Primavera**

Penne. Onion. Carrots. Red Pepper. Yellow Squash.  
Heirloom Tomatoes. Broccolini. Parmesan. Butter  
Sauce. 16 Add Chicken 6

### ACCOMPANIMENTS

#### **Broccolini**

Anchovies. Lemon. Garlic 8

#### **Maple-Glazed Carrots**

Tri-colored. 8

#### **Spicy-dressed Asparagus**

Crushed peppers. Parmesan. Lemon Zest. 8

#### **Okinawa Potato Purée**

Cream. Butter. 9

#### **Herb Fingerling Potatoes**

Roasted. Herbs. Butter. 9

#### **Potato Au Gratin**

Gruyere. Cream. Butter. Garlic. 10

### WINES BY THE GLASS

Please ask your server for the full wines by the glass list

#### **Quest Red Blend by Austin Hope**

Paso Robles, CA 12

#### **Brendel "Cooper's Reed Cabernet Sauvignon**

Napa Valley, CA 15

#### **Austin Hope Cabernet Sauvignon**

Paso Robles, CA 18

#### **Baby Blue Red Blend**

Sonoma Coast, CA 18

#### **Au Bon Climat Pinot Noir**

Santa Barbara, CA 16

#### **Saldo Zinfandel by Prisoner**

California 14

#### **Stone Cap "Mt. Cuvée" Chardonnay**

Columbia Valley, WA 10

#### **Cakebread Chardonnay**

Rutherford, CA 20

#### **Mt Beautiful Sauvignon Blanc**

Canterbury, New Zealand 12

#### **Treana Sauvignon Blanc by Austin Hope**

Paso Robles, CA 15

#### **Val De Migas Albariño**

Rias Baixas, Spain 12

#### **Blackbird "Arriviste" Rosé**

Napa Valley, CA 13

#### **Avissi Prosecco**

Italy 10