## RESTAURANT

AT OAK QUARRY

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LU	NCH	MENU —			
STARTERS		SANDWICHES			
Spinach & Artichoke Dip		Choice of Side: French Fries, Garlic Fries, Sidewinders, Coleslaw, Potato Salad, or Fresh Fruit			
with warm hand-cut tortilla chips		Add Onion Rings or Side Salad +2			
Angus Beef Sliders  Three mini Angus beef patties with aged cheddar, crispy	13	Prime Rib Sandwich	25		
onion strings, bacon jam and jalapeno on soft potato rolls		Slow Roasted Angus Prime Rib on a amoroso roll, served with horseradish cream and au jus	25		
Jumbo Wings	13				
A pound of jumbo chicken wings tossed in your choice of spicy buffalo, homemade teriyaki or sweet chili garlic sauce		Seared Ahi Sandwich Seared Ahi Tuna sliced and served with cucumbers, tomatoes, Asian slaw and wasabi aioli on a ciabatta roll	15		
Chicken Avocado Eggrolls	10		14		
Chicken breast, avocado, cabbage, red onions, peppers and spices served with a sweet chili dipping sauce		Quarry Club  Oven roasted turkey, applewood smoked bacon, Swiss cheese, lettuce and tomatoes on toasted white bread			
Tortilla Chips and Salsa	8	lettuce and tomatoes on toasted write bread			
		Pastrami Reuben	14		
		Sliced pastrami, sauerkraut, aged Swiss cheese and thousand island dressing on grilled rye bread			
<b>SALADS</b> Choice of Dressing: Thousand Island, Italian, Bleu Cheese,		iolaria arosonig on gimoa iyo sioaa			
Homemade Ranch, Honey Mustard, Homemade Balsamic Vinaigrette or Raspberry Vinaigrette		Cobb Melt Oven roasted turkey, avocado, crumbled bleu cheese, applewood smoked bacon, green leaf lettuce and tomatoes	14		
Fig Prosciutto and Burrata Cheese Salad	19	on toasted parmesan sourdough			
Arugula, sliced prosciutto, fresh figs, burrata cheese with balsamic glaze and garlic crostini		Sriracha Chicken Sandwich	14		
balsarile glaze and game crostini		Marinated grilled chicken breast, mixed greens, avocado, bacc	n,		
Seared Ahi Salad  Baby mixed greens, seared sesame crusted ahi tuna, julienne	19	provolone cheese, sriracha aioli, on a fresh ciabatta roll			
carrots, red onion, cucumber, red bell pepper, avocado		Half-Pound Angus Burger	14		
ponzu vinaigrette, topped with crispy rice noodles		Half-pound Certified Angus Beef with lettuce, tomatoes, pickle red onions and thousand island dressing served on a freshly	S,		
Asian Chicken Chop Salad	15	baked brioche bun			
Chicken breast, napa cabbage, iceberg lettuce, mandarin oranges, toasted almonds, crispy wontons, red bell		Add Cheese 2 Add Avocado 2 Add Bacon 2			
pepper and cilantro, tossed in our homemade sesame		BLT	12		
ginger vinaigrette		Applewood smoked bacon, green leaf lettuce and sliced vine ripened tomatoes on toasted white bread			
Blackened Chicken Cobb Salad	14	riperied tornatoes on toasted write bread			
Blackened chicken breast with romaine hearts, iceberg lettuce, avocado, applewood smoked bacon, chopped Roma tomatoes, roasted corn and black beans, tossed in our homemade creamy cilantro jalapeño ranch		Tuna Salad Sandwich  Homemade white Albacore Tuna salad, served with mayo, crisp lettuce and sliced tomatoes on wheat bread	12		
Mediterranean Salad	14	DESSERTS			
Crisp romaine, mixed greens, cucumbers, cherry tomatoes, Kalamata olives, red onions, garbanzo beans, tossed in feta cheese vinaigrette		Strawberries and Cream	8		
		Fresh whole glazed strawberries in a crisp tart shell, topped	•		
Add Chicken 4		with fresh whipped cream			
Classic Caesar Salad	12	Key Lime Pie	8		
Hearts of romaine, Parmigiano-Reggiano, homemade Caesar dressing, topped with herbed croutons		Refreshing key lime mousse with a graham cracker crust topped with vanilla creme anglaise			
Add Chicken 4 Add Shrimp 4		Fresh Berries	8		
SPECIALTIES		Strawberries, raspberries and blackberries served with rasberry coulis and fresh whipped cream			
Loaded Chicken Chile Verde Nachos	17	BEVERAGES			
House made tortilla chips, slow cooked chicken chile verde, black beans, pico de gallo, pickled jalapenos, melted		Intelligentsia Daily Brew Coffee	3.45		
cheddar and queso blanco, cilantro, and radish.		Intelligentsia Iced Coffee	3.45		
Shrimp Linguine	18	Intelligentsia Americano	4.95		
Sautéed black tiger shrimp and linguine tossed with fresh		Intelligentsia "Black Cat" Espresso Double Shot	4.25		
tomato and basil, finished in a light white wine garlic sauce		Kilogram Organic Hot Tea	4.00		
		Kilogram Organic Iced Black Tea	3.50		
			3.50		
		Kilogram Tea Arnold Palmer Juice	3.00		
ONLY ON FRIDAY, SATURDAY & SUNDAY		Orange, Grapefruit, Pineapple or Cranberry			
Chef Inspired Texas Style Brisket	29	Sodas	3.00		
14 hour Texas Style BBQ Brisket with Chef's Choice of sides,		Bottled Water	2.00		
a slice of corn bread alongside fresh tortillas from Sonora Mexico, served with bbq sauce and honey mustand sauce		★ FEATURING			
		INTELLIGENTSIA			
Served at 11am to Sold Out!		COFFEE			