

THE
RESTAURANT
AT OAK QUARRY

STARTERS

Smoked Brisket Tacos	14
three tacos // 14-hour smoked brisket, salsa roja, pico de gallo	
Spicy Buffalo Wings	12
six wings // choice of buffalo or sweet chili garlic	
Angus Beef Sliders	11
two sliders // aged cheddar, bacon jam, crispy onions, jalapeño	
Chicken Avocado Eggrolls	10
chicken, avocado, cabbage, red onion, bell pepper, sweet chili garlic sauce	
Homemade Guacamole	8
handcut tortilla chips, avocado, lime, onion, cilantro, jalapeño	

SALADS

Fig, Prosciutto, and Burrata	19
arugula, figs, burrata, prosciutto, balsamic glaze, olive oil	
Blackened Chicken Cobb	16
romaine, iceberg, bacon, tomato, corn, black beans, avocado, cilantro-jalapeño ranch	
Classic Caesar Salad	13
romaine, parmesan, homemade caesar, fresh croutons // add shrimp (6), chicken (4)	

ENTREES

Grilled New York Steak	42
strip steak, chimichurri sauce // parsley, cilantro, garlic	
Braised Beef Short Rib	38
four-hour braise, natural jus	
Grilled Kurobuta Pork Chop	28
calvado sauce // apple brandy, shallots, cream, bacon	
Pan Seared Barramundi	24
flaky and sustainable // lemon-caper sauce, microgreens	
Rosemary Chicken Breast	19
rosemary and white wine reduction	

// Choice of two sides with all entrees // french fries, mashed potatoes, fire roasted corn salad, vegetable medley //

PASTA

Pesto Shrimp Tagliatelle with Shiitake Mushroom	26
housemade pasta, shiitake, garlic, basil, cream, parmesan, olive oil	
Ravioli Florentine with Walnut Cream	22
housemade ravioli, ricotta, spinach, parmesan, garlic, walnuts, parsley, nutmeg	

FROM THE SMOKER

Chef-Inspired, Texas-Style Brisket	36
smoked for 14 hours in a blend of white and red oak // mac and cheese, coleslaw	