



OAK CREEK GRILL

STARTERS

- ROASTED RED BELL PEPPER HUMMUS** \$14
warm pita, grilled vegetables
- CHICKEN WINGS** \$17
choice of bbq or buffalo
- CHICKEN TENDERS** \$16
side of french fries

SALADS

- SHRIMP & ORZO PASTA SALAD** ... \$26
asparagus, english peas, sugar snap peas,
goat cheese, herbs & tarragon vinaigrette
- CAESAR SALAD** \$16
romaine lettuce, parmesan cheese, herb crouton,
house-made caesar dressing
- WINEMAKER'S SALAD** \$17
mesclun, spiced walnuts, dried cranberries, bleu cheese,
bacon crumbles, red wine & balsamic vinaigrette
add: chicken +\$8 | mahi +\$11 | steak +\$12

SWEET

- FOSELMAN'S ICE CREAM** \$6
vanilla bean or chocolate
- CHEESECAKE** \$12
caramel fudge brownie

MAINS

- AHÍ POKE** \$21
coconut rice, avocado, red onion, cucumber,
pickled ginger, surimi salad (*may contain shellfish*)
- SEARED AHÍ** \$28
sesame crusted, cucumber, avocado & corn salad,
yuzu vinaigrette, pickled shallots, fresno chilies
- PORK BELLY TACOS** \$16
braised with fennel, ginger & soy, topped with a cured
orange chimichurri & chipotle crema, crispy shallots

SANDWICHES

includes a side salad or french fries | onion rings +\$

- REUBEN SANDWICH** \$19
rye bread, swiss cheese, sauerkraut,
corned beef brisket, russian dressing
- CHICKEN CAPRESE SANDWICH** ... \$20
tomato, basil, mozzarella, balsamic reduction,
roasted tomato aioli
- CHEESEBURGER** \$19
potato bun, grilled onion, american cheese, lettuce,
tomato, house burger sauce
- BURGER OF THE MONTH** \$22
ask your server for preparation details
- OCGC BLT** \$15
sourdough bread, arugula, balsamic glazed tomatoes,
smoked bacon, garlic aioli
- BLACKENED MAHI SANDWICH** \$24
mango salsa, red onion, chipotle aioli, avocado