

SMALL PLATES

chilled prawn cocktail classic cocktail sauce, horseradish, lemon 26

big eye tuna crudo capers, lemon, shallot, olive oil 24

roasted persimmon and whipped goat cheese aged balsamic, focaccia 21

white bean hummus lemon, garlic confit, garden herbs, toasted flatbread, garden crudite 20

skillet baked stuffed shells herb ricotta, spinach, artichoke, heirloom tomato sauce 21

fried chicken bites calabrian chili aioli, thyme honey drizzle 22

SALADS & SOUP

the oak caesar salad chopped and tossed with garlic croutons and pecorino 18

iceberg wedge smoked bacon, point reyes blue cheese, tomatoes, herbed ranch dressing 19

endive and honeycrisp apple watercress, walnuts, point reyes blue cheese, apple cider vinaigrette 20

ojai valley inn tortilla soup the inn's signature recipe 14

ENTREES

loch duart salmon braised butter beans, swiss chard, lemon olive oil 36

catch of the day simply prepared with arugula, baby tomato, ojai citrus vinaigrette 37

seared diver scallops kabocha squash polenta, bacon lardons, chive, pepitas 45

braised pork gnocchi berkshire pork ragout, manchego, pork jus 37

rotisserie chicken mashed potatoes, braised greens, chicken gravy 39

stuffed delicata squash french lentils, foraged mushroom, apple, kale, raisins 30

STEAKS & CHOPS

sides are recommended with all proteins

10 oz. kurobuta pork schnitzel endive slaw 46

8 oz. grilled bistro steak au poivre 55

8 oz. harris ranch filet mignon red wine demi glace 65

14 oz harris ranch ribeye roasted garlic butter 72

add jumbo prawns + 22

'oscar style' with crab and bearnaise + 27

SIDES

grilled broccolini 12	rosemary garlic fries 12	sautéed winter greens 12
roasted heirloom carrots 12	kabocha squash polenta 12	foraged mushrooms 12
braised beans and greens 12	aged white cheddar mac 14	mashed potatoes 12

WINTER 2026 DINNER

As part of our continued commitment to sustainability, all produce at The Oak is 100% organic, with the majority of product being sourced from Ojai farms. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

For parties of 8 or more, an automatic 20% gratuity, which is distributed entirely to employees, will be added to the bill.