

SMALL PLATES

- chilled prawn cocktail** classic cocktail sauce, horseradish, lemon 26
- hamachi crudo** plum, shiso, fresno chili, kaffir lime 24
- whipped goat cheese and roasted strawberries** white balsamic, mint 21
- white bean hummus** lemon, garlic confit, garden herbs, toasted flatbread, garden crudite 20
- crab dip** spinach, artichoke, dungeness crab, tarragon, olive oil crostini 21
- fried chicken bites** calabrian chili aioli, thyme honey drizzle 22

SALADS & SOUP

- blackberry basil salad** wild rocket, red onion, pine nuts, dijon vinaigrette 20
- 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
- ojai valley inn tortilla soup** the inn’s signature recipe 14

ENTREES

- grilled arrowhead cabbage** butter beans, chimichurri, crunchy chili oil 30
- little neck clam pappardelle** lemon herb butter, blistered heirloom tomato 37
- market fish** arugula, baby tomato, ojai citrus vinaigrette 37
- loch duart salmon** asparagus, oyster mushrooms, shaved fennel, dill cream sauce 36
- seared diver scallops** sweet corn, baby zucchini, marinated tomato, bacon lardon 45
- roisserie oven chicken** herb roasted baby potatoes, swiss chard, thyme jus 39

STEAKS & CHOPS

sides are recommended with all proteins

- 10 oz. kurobuta pork chop** grilled peach and mustard chutney 46
- 8 oz. grilled bistro steak** au poivre 55
- 8 oz. harris ranch filet mignon** red wine demi glace 65
- 40 oz. prime tomahawk ribeye steak** roasted garlic butter 195

SIDES

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| grilled broccolini 12 | rosemary garlic fries 12 | garlicky market greens 12 |
| brussels sprouts with bacon 12 | herb roasted baby potatoes 12 | foraged mushrooms 12 |
| sweet corn succotash 12 | aged white cheddar mac 14 | mashed potatoes 12 |

AUTUMN 2025 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.