

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

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|-----------------------------|---------------------------|--------------------------|
| grilled broccolini 12 | rosemary garlic fries 12 | sauteed 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 |

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.