

SMALL PLATES

- chilled prawn cocktail** classic cocktail sauce, horseradish, lemon 25
- hamachi crudo** radish, meyer lemon, charred avocado 22
- burrata and ojai citrus** arugula pesto, sea salt 20
- roasted garlic hummus** herb salsa, grilled flatbread 17
- fried chicken bites** calabrian chili aioli, thyme honey drizzle 22
- warm crab dip** grilled flatbread, smoked gouda, lemon, sweet corn 24

SALADS & SOUP

- roasted beet salad** frisée, vegan yogurt, citrus vinaigrette 15
- the oak caesar salad** chopped and tossed with garlic croutons and pecorino 16
- iceberg wedge** smoked bacon, pt. reyes blue cheese, tomatoes, herbed ranch dressing 17
- ojai valley inn tortilla soup** the inn’s signature recipe 14

ENTREES

- vegan lasagna** roasted root vegetables, cashew ricotta, heirloom tomato sauce 30
- miso roasted acorn squash** quinoa, kale, pomegranate, candied pepitas 29
- market fish** arugula, baby tomato, ojai citrus vinaigrette 36
- loch duart salmon** grilled asparagus, tarragon salsa verde 35
- seared diver scallops** herb risotto, lemon caper sauce 39
- rotisserie oven chicken** roasted heirloom carrots, marble potatoes, thyme jus 37

STEAKS & CHOPS

*sides are recommended with all proteins*

- iberico pork secreto** chimichurri 52
- 8 oz. aspen ridge filet mignon** red wine demi glace 58
- 14 oz. prime new york strip** peppercorn jus 63
- 40 oz. prime tomahawk ribeye steak** roasted garlic butter 195

SIDES

- |                                    |                                  |                                   |
|------------------------------------|----------------------------------|-----------------------------------|
| <b>grilled asparagus</b> 12        | <b>aged white cheddar mac</b> 14 | <b>truffle french fries</b> 12    |
| <b>crispy brussels sprouts</b> 12  | <b>steamed broccoli</b> 12       | <b>mashed potatoes</b> 12         |
| <b>roasted heirloom carrots</b> 12 | <b>foraged mushrooms</b> 12      | <b>roasted marble potatoes</b> 12 |

SPRING 2024 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.  
Eduardo Quintero, Chef de Cuisine