

# Oak Glen

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## STEAKHOUSE

Welcome to The Oak Glen Steakhouse & Saloon. We pride ourselves on serving the finest, locally sourced products that Southern California has to offer. Your experience here is very important to us, and we value all feedback. So sit back, relax, and indulge.

### TO START

- BRISKET TACOS** | Slow cooked brisket, bourbon bbq, sharp cheddar, pickled cabbage crispy onion - **12**
- GREEN CHILE ARTICHOKE BOWL** | Sourdough, Jack cheese, parmesan - **11**
- SEAFOOD TRIO** | 1/2lb King crab legs, 4 jumbo shrimp, 1 jumbo scallop, chile, lemon, butter - **30**
- JUMBO LUMP CRAB CAKE** | Roasted peppers, charred corn relish, avocado mousse - **22**
- BEARCLAW ONION** | Jalapeno, apple sugar, chipotle aioli - **10**
- CLASSIC BRUSCHETTA** | Balsamic glaze, heirloom tomato, garlic, onion, basil, focaccia bread - **9**
- CALAMARI FRIES** | habanero jelly, thyme, lime, candied habanero - **10**
- SHRIMP COCKTAIL** | Cocktail sauce, lemon - **13**
- LOBSTER BISQUE** | Sriracha, cream sherry lobster sauce, lobster relish, focaccia - **16**

### GREENS & THINGS

- ADD CHICKEN - 7 ADD STEAK - 8 ADD SHRIMP - 9**
- FARMERS GREEN** | Parmesan chips, feta, strawberries, red onion - **11**
- ICEBERG WEDGE** | Baby iceberg, bleu cheese, peppered bacon, heirloom tomato - **12**
- OG CHOPPED** | Mixed greens, cheddar, black olives, avocado, egg, tomato - **14**
- CLASSIC CAESAR** | Romaine heart, parmesan, asiago cheese croutons - **12**
- HALF CAESAR** | Same as big brother above, but half the size - **6**
- HOUSE SALAD** | Spring mix greens, cucumber, tomato, aged cheddar - **6**

### FOR THE SOUL

- CHICKEN TORTILLA SOUP** | Roasted jalapeno, onion, braised chicken, tortilla - **5/9**
- CLAM CHOWDER** | New England style, bacon, leek, clams - **5/9**
- TWICE BAKED POTATO SOUP** | Cheddar, sour cream, bacon, chive - **5/9**
- THE DAILY** | Soup of the day - **5/9**

### COMPOSED

- SHRIMP SCAMPI** | Linguini, shrimp, tomato, basil, garlic, focaccia bread - **22**
- BBQ PORK RIBS** | Bourbon bbq, baked beans, macaroni salad, coleslaw - **23**
- 12oz TRI TIP** | Red wine demi, cast iron mac n cheese, asparagus - **25**
- CHICKEN FRIED STEAK** | Garlic whipped potatoes, broccoli, white or brown gravy - **21**
- PASTA ALFREDO** | Fettucine, garlic béchamel, parmesan, focaccia bread - **14**  
With chicken +**7**, with shrimp +**9**, with ground bison +**10**
- JAMBALAYA** | Cajun long grain rice, andouille sausage, chicken, peppers - **17**  
Add shrimp +**9**
- HALF CHICKEN** | Corn polenta, asparagus, garlic rosemary spread - **20**
- PORTOBELLO MUSHROOM** | Truffle risotto, asparagus, balsamic glaze - **18**
- BRISKET PLATTER** | Bourbon BBQ, baby carrots, pee-wee potatoes, baked beans - **23**

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### INDULGE

TREAT YOURSELF

- 1LB KING CRAB LEGS - 37**
- SPLIT LOBSTER TAIL - 33**
- 2 JUMBO SCALLOPS - 17**
- JUMBO SHRIMP SKEWER - 9**
- BLUE CHEESE CRUST - 5**
- BLACKENED CRUST - 4**

### ADDITIONS

- MAC & CHEESE - 8**
- GRILLED ASPARAGUS - 8**
- BRUSSELS & BACON - 8**
- TRUFFLE RISOTTO - 7**
- SPINACH ALMONDINE - 7**
- GARLIC MASHED POTATOES - 6**
- BAKED POTATO - 6**
- HONEY CARROTS - 6**
- SAUTEED MUSHROOMS - 6**
- CRISPY BROCCOLI - 5**

### OG CHOP SELECTIONS

- 6oz FILET MIGNON | Center cut - 31**
- 10oz FILET MIGNON | Center cut - 45**
- 12oz PRIME STRIPLOIN | Center cut prime New York - 28**
- 16oz PRIME BONE-IN RIBEYE | Our finest cut on the menu - 60**
- 22oz PRIME RIBEYE | Center cut bone-out ribeye - 51**
- 20oz PORTERHOUSE | New York & filet cut - 47**
- 8oz PRIME TOP SIRLOIN | Center cut - 21**
- 12oz NEW ZEALAND LAMB RACK | Grilled to your liking - 36**
- 12oz BONE-IN PORK CHOP | Grilled to your liking - 28**
- 8oz PRIME FLAT IRON SURF & TURF | 5 grilled shrimp - 33**
- 8oz PRIME FLAT IRON SURF & TURF | 2 pan seared jumbo scallops - 35**
- 10oz PRIME RIB | Friday & Saturday's only - 27**
- 16oz PRIME RIB | Friday & Saturday's only - 36**

### SAUCES

- RED WINE DEMI GLACE - 3**
- GREEN PEPPERCORN - 3**
- BEARNAISE - 3**
- OG STEAK SAUCE - 3**

### FROM THE SEA

- ATLANTIC SALMON FILET | Bok choy, pee wee potatoes, chile lemon glaze - 24**
- ALASKAN HALIBUT | Lemon ricotta mashed potatoes, asparagus, beurre blanc - 40**
- SPLIT LOBSTER TAIL | Grilled lobster, asparagus, lobster risotto, lemon - 45**
- JUMBO SCALLOPS | 4 Seared scallops, tomato spinach, parmesan risotto - 33**

### CRAVINGS

YOU'VE MADE IT THIS FAR, DON'T STOP NOW

- STICKY TOFFEE PUDDING | Brandy butterscotch, vanilla bean ice cream - 9**
- STRAWBERRY "NOT SO SHORT" CAKE | Sugar crumble cake, strawberries - 9**
- VANILLA BEAN CHEESECAKE | Seasonal toppings - 9**
- CHOCOLATE CHIP PAZOOKIE | Baked fresh to order, vanilla bean ice cream - 9**

ALL FOOD ITEMS ARE MARKET PRICE & ARE SUBJECT TO CHANGE AT ANYTIME. PRIOR TO ORDERING, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGENS. CONSUMPTION OF ANY RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOODS, SHELLFISH OR EGGS MAY INCREASE THE CHANCE OF A FOOD BORNE ILLNESS. HAPPY HOUR IS NOT AVAILABLE IN THE DINING ROOM. ALL PARTIES OF 12 OR MORE ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY. PARTIES OF 25 OR MORE ARE SUBJECT TO AN AUTOMATIC 22% GRATUITY.

  
BRANDON GALLEGOS | GENERAL MANAGER