

Appetizers

AHI POKE* \$11

aaa ahi tuna tossed in our housemade poke sauce, red onion, and organic hass avocado

Pair to Dry Creek, Fume Blanc

CHICKEN QUESADILLA \$11

organic pico, cheddar cheese, and a side of sour cream

Pair to IPGA

CORN CHIPS W/ ORGANIC PICO DE GALLO (GF, VEG) \$6

Pair to Corvo, Moscato

FILET TIPS* \$12

certified angus filet tips, marinated, seared, with horseradish sauce

Pair to Raymond, Cabernet

GARLIC EDAMAME (GF, VEG) \$7

shelled edamame sauteed in fresh garlic and oil with a side of sea salt

Pair to Louis Jodot, Pouilly Fuisse

HOUSE MADE MOZZARELLA STICKS \$8

served with house made marinara

Pair to Krombacher

ROASTED CORN FRITTER \$8

organic roasted corn with a smoky ancho honey dipping sauce

Pair to Relax, Riesling

SPICY ORGANIC HASS GUACAMOLE (GF, VEG) \$9

with fresh corn chips

Pair to Kim Crawford, Sauvignon Blanc

HOUSE MADE TENDERS \$9

(can be gluten free) with honey mustard and bbq

Pair to Kentucky Bourbon

TOFU LETTUCE WRAP (VEG) \$8

organic vegetables, mushrooms, dark sauce, in lettuce leaves
Sub tofu for Shrimp +\$4

Pair to KJ, Chardonnay

Organic Side Salads

Balsamic (GF), Blue Cheese (GF), Greek (GF), Honey Mustard (GF), Honey Soy Vinaigrette, Italian (GF), Ranch (GF), 1000 (GF)

CAESAR SALAD \$6

romaine, parmesan cheese, croutons, and fresh caesar dressing

HOUSE SALAD \$6

mescaline greens, cucumber, carrots, tomato, with balsamic dressing

WEDGE SALAD \$5

wedge of iceberg lettuce, red onion, bacon, and blue cheese dressing

SALAD ADDITIONS

Harvestland Chicken \$5 Gulf Shrimp \$6

Certified Angus Filet Tips \$10 Wild Salmon \$10

Organic Entree Salads

SAMMY SALAD \$18

romaine, edamame, grape tomato, avocado, olives, carrots, red onions, walnuts, Blackened Chicken, with lemon garlic oil

Pair to Floridian

GREEK SALAD (GF) \$12

organic artichoke, kalamata olives, grape tomatoes, cucumber, red onion, feta cheese, with greek dressing

Pair to Lancaster, Sauvignon Blanc

KALE SALAD (GF, VEG) \$13

kale, grape tomatoes, cranberries, carrots, roasted pumpkin seeds, with avocado lemon dressing

Pair to Gruet Brut Rose, Sparkling Wine

SPRING SALAD (GF, VEG) \$12

mescaline greens, bosc pear, slivered almonds, with a honey soy vinaigrette

Pair to Santa Margarita, Pinot Grigio

WALDORF SALAD (GF) \$12

granny smith apple, washington apple, red seedless grapes, golden raisins, celery, toasted walnuts, over mixed greens, with a yogurt honey dressing

Pair to Steigl Radler

Dinner Menu

choice of soup or salad with entree order

CERTIFIED ANGUS BONE-IN RIBEYE (GF) * \$39

with garlic mashed and steamed vegetables

Pair with Groth, Cabernet

CERTIFIED ANGUS SKIRT STEAK * \$26

with cilantro chimi-churri, grilled vegetables and jasmine rice

Pair with Prisoner, Zinfandel

MAPLE GLAZED WILD SALMON * \$26

100% pure maple syrup glazed wild salmon with steamed vegetables and jasmine rice

Pair with KJ, Chardonnay

BAKED PENNE \$15

penne tossed with housemade marinara, provolone, and mozzarella cheese baked to perfection

Pair with Cycles Gladiator, Merlot

CHICKEN PARMESAN \$18

harvestland hand breaded chicken, housemade marinara, provolone over penne pasta

Pair with Wolf Blass, Shiraz

SHRIMP SCAMPI \$20

spaghetti and shrimp in our homemade scampi sauce.

Pair to Lancaster, Chenin Blanc

SPAGHETTI BOLOGNESE \$18

certified angus ground beef in our housemade marinara tossed with spaghetti

Pair with Meiomi, Pinot Noir

HERB MARINATED OR BBQ CHICKEN BREAST (GF) \$16

harvestland herb marinated or bbq with garlic mashed and grilled vegetables

Pair with Castello D'Albola Chianti Classico, Chianti

COCONUT RED CURRY SAUCE WITH RICE NOODLES (VEG) \$12

organic vegetables, coconut red curry, over rice noodles

Pair with Montes Alpha, Syrah

CURRIED QUINOA (VEG) \$12

garlic, ginger, onion, sweet potato, cauliflower, garbanzo beans, coconut milk, mint, parsley, greek yogurt

Pair with Santa Margarita, Pinot Grigio

TACOS* (WITH CHIPS) \$10

blackened or grilled chicken, cabbage, tomato, green onions, and our taco sauce
Add \$4 for Shrimp Add \$6 for Skirt Steak Add \$1 for any other regular side

Pair to IPGA

ADD ON PROTEINS

Harvestland Chicken \$5 Gulf Shrimp \$6 Certified Angus Filet Tips* \$10 Wild Salmon* \$10
Substitute any side for Zoodles or Cauliflower Rice for \$1 Or Substitute instead of Pasta for \$2

*** = CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

Lunch Menu

BURGER / SANDWICH / WRAP

Choice of Twisty Fries, Yukon Gold Mashed Potatoes, Jasmine Rice Pilaf, Fresh Fruit, Steamed Vegetables, Grilled Vegetables, Sweet Potato Fries (+\$1), Zoodles (+\$1), or Cauliflower Rice (+\$1)

Substitute any side for Zoodles or Cauliflower Rice for \$1 Or Substitute for Pasta for \$2

Choice of: White, Wheat, Seedless Rye, Multi-Grain, or Gluten Free Bread or Spinach, Tomato, Flour, or Gluten Free Wrap

ADULT GRILLED CHEESE \$9

swiss cheese, cheddar cheese, bacon, seared tomato, and 3 pieces of toasted white bread

CERTIFIED ANGUS BURGER* \$10

lettuce, tomato, red onion, pickle chips, and our housemade burger sauce

TURKEY BURGER* *\$11

all white meat turkey, mixed greens, tomato, onion, pickle chips, herb mayo, on a brioche bun

BOCA BURGER(GF, VEGAN W/NO MAYO) \$10

vegetarian burger, lettuce, tomato, onion, pickle chips, herb mayo, on a wheat bun

EGG SALAD SANDWICH OR WRAP (GF ON A GLUTEN WRAP OR BREAD) \$9

egg salad with lettuce, tomato, on your choice of bread or wrap

TUNA SALAD SANDWICH OR WRAP (GF WITH GLUTEN WRAP OR BREAD) \$9

tuna salad, lettuce, tomato, on your choice of bread or wrap

TURKEY SANDWICH OR WRAP (GF WITH GLUTEN WRAP OR BREAD) \$9

turkey, lettuce, tomato, mayo on your choice of bread or wrap

GRILLED CHICKEN SANDWICH OR WRAP (GF WITH GLUTEN WRAP OR BREAD) \$10

harvestland chicken, lettuce, tomato, garlic aioli, on your choice of bread or wrap

TURKEY CLUB \$11

turkey, swiss cheese, tomato, lettuce, bacon, mayo, on three pieces of white toast

ADD ON'S TO ANY SANDWICH, WRAP, OR BURGER

make it better with: Cheese for \$1 (Blue Cheese, Cheddar, Mozzarella, Pepper Jack, Provolone, Swiss)

Kick it up a notch with: Avocado, Bacon, Fried Jalapenos, Guacamole, Onion Straws, Sauteed Mushrooms, or Sauteed Onion Each for \$1

Add Flavor with: Burger Sauce, Herb Mayo, Sriracha Sauce, or Hellmann's Mayo

TOFU AND ORGANIC SPINACH SAUTEE (VEG) \$10

tofu, turmeric, scallions, spinach, grape tomatoes, fresh basil

Organic Quinoa Bowls

SOUTHWEST BOWL (GF) \$15

avocado, chicken, grilled red onion, guacamole, corn (hot)

SUPER ANTI-OXIDANT BOWL (GF, VEG) \$11

maple syrup, blueberry, toasted almonds, granny smith apple (cold)

HEALTHY BOWL (GF, VEG) \$13

avocado, carrot, edamame, kale, walnuts (cold)

QUINOA PROTEIN ADDITIONS

Harvestland Chicken \$5 Gulf Shrimp \$6 Certified Angus Filet Tips* \$10 Wild Salmon* \$10

Mission Statement

AN ORGANIC FARM TO TABLE RESTAURANT

The Oak Room is dedicated to bringing members together for a delicious upscale experience in a fun and welcoming environment.

We are committed to bringing the very best value to our residents by creating and serving delicious house-made food.

We use organic produce, certified Angus Beef, Wild Caught Salmon during their availability.

All of our sauces, dressings, desserts, and soups are house-made. Our bar is full liquor with fresh organic juiced specialty martinis, specialty liquors and craft beers.

It is our promise to give every resident, their family and guests, the very best dining experience.

We are your organic to table full service restaurant.

We have Gluten-Free Menu Items. (GF) = Gluten-Free

We have Vegetarian Menu Items (Veg) = Vegetarian

The Oak Room is here for all your catering needs. From private tastings, parties at your home or the clubhouse, with one stop options for all of your party extra's.

We look forward to taking care of you and your loved ones.