

Laurel Oak

DINNER

SOUPS + STARTERS

ONION SOUP GRATIN

Caramelized onions, sherry wine, gratin with crouton, Gruyère and provolone cheese

POZOLE

Pork, hominy, Napa cabbage and radishes, garnished with tortilla strips and lime

CALAMARI MISTO

Crisp fried calamari, house-made banana peppers, and zucchini, served with a caper-herb remoulade

SMOKED BRISKET SLIDERS

Three sliders stuffed with brisket, coleslaw and a dill pickle, served on brioche buns with fried pickles

SPANISH GRILLED OCTOPUS

Served with a grilled artichoke flower, cauliflower purée, smoked paprika aioli and sherry gastrique

SALADS

CLASSIC CAESAR

Petite or entrée portion with crisp romaine, parmesan cheese and croutons with a house-made Caesar dressing

Add chicken, shrimp, salmon or grouper for an additional cost

HOUSE SALAD

Petite or entrée portion with fresh mixed greens, cucumbers, tomatoes, carrots and choice of dressing

Add chicken, shrimp, salmon or grouper for an additional cost

TUNA WONTON SALAD

Bluefin tuna, wakame salad, and pickled watermelon rind, served on a wonton with a sweet soy and wasabi crema

LYONNAISE SALAD

Frisée topped with a poached farm egg, bacon lardons and brioche croutons, served with a hot bacon dressing

LAUREL OAK WEDGE

Baby iceberg wedge, topped with candied house bacon, confit cherry tomatoes, Oregon blue cheese crumbles, hard-boiled egg and fried shallots, served with a Louis dressing

DRESSINGS

Blue Cheese | Balsamic Vinaigrette | Italian | Raspberry Vinaigrette | Thousand Island | Ranch | Honey Mustard

PIZZAS

BUILD YOUR OWN PIE

Personal or large pizza, with choice of toppings

TOPPINGS

Extra Cheese | Blue Cheese | Basil Pesto | Pepperoni | Sausage | House-Made Bacon
Capicola | Spinach | Banana Peppers | Mushrooms | Greek Olives | Onions
Anchovies | Roasted Peppers | Roma Tomatoes | Jalapeños

PREMIUM TOPPINGS

Goat Cheese | Feta Cheese | Artichokes | Shrimp

 *Gluten Free crust available*

 | Gluten Free

Laurel Oak's Gluten Free items are not produced in a wheat free facility. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

Executive Chef Jeff Parson

Laurel Oak

DINNER

ENTRÉES

LAUREL OAK STEAK BURGER

Topped with lettuce, tomato, onion, pickle and choice of cheese, served on a brioche bun

Black bean patty substitute available

Add sautéed onions, bacon or mushrooms for an additional cost

CHICKEN PAD THAI

Rice noodles tossed with chicken breast, scallions, egg, pea shoots, crushed peanuts and cilantro

Substitute shrimp for an additional cost

EGGPLANT CAPONATA

Roasted eggplant, Greek olives, capers, raisins, tomatoes, and penne pasta, smothered in pomodoro sauce with basil and ricotta salata

SHRIMP SCAMPI LINGUINE

Sautéed shrimp with garlic, fennel, spinach, cherry tomatoes, herbs and a butter glaze, tossed with linguine pasta

BRUSCHETTA SALMON

Grilled salmon, served with confit tomatoes, cipollini, basil, preserved lemon, balsamic, crostini, saffron rice and grilled asparagus

CHILEAN SEA BASS

Served with shishito peppers, edamame, corn salsa, saffron rice and grilled asparagus

ROASTED ALASKAN COD

Served with gremolada, sweet pea purée, saffron rice and roasted rainbow carrots

KENTUCKY BOURBON CHOP

Berkshire pork chop with bourbon glaze, served with red skinned smashed potatoes and roasted bacon Brussels sprouts

KALBI BOWL

Marinated and grilled Korean short ribs, served with soba noodles, broccoli and carrots

ROASTED LONG ISLAND DUCK

Topped with fresh cherry sauce, served with sweet potato and root vegetable hash, and roasted bacon Brussels sprouts

BUTCHER'S BLOCK

Sliced hanger steak served with chimichurri, sweet potato and root vegetable hash, and roasted bacon Brussels sprouts

"BA" 1855 PRIME

14 oz pastrami rubbed ribeye served with grilled asparagus, red skinned smashed potatoes, and Chef's BA Steak Sauce on the side - *so good you'll want to smother it on everything!*

THE FILET

7 oz filet mignon served with red skinned smashed potatoes, grilled asparagus, fried kale and béarnaise sauce on the side

VOLCANO LAMB SHANK

Braised lamb shank served with saffron rice, onion, fennel, tomato broth, feta cheese and grilled asparagus

SIDES

French Fries | Sweet Potato Fries | Onion Rings | House-Made Chips

Roasted Rainbow Carrots | Broccoli | Grilled Asparagus | Saffron Rice

Red Skinned Smashed Potatoes | Baked Potato | Pave Potatoes

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