

**THE GRAND OAK**  
**STEAKHOUSE & BAR**  
AT HIGHLAND SPRINGS RESORT

**DINNER**

Wednesday - Saturday  
5pm - 8pm (Friday-Saturday until 9pm)

**APPETIZERS**

**Duo of Salmon....10**

House-made Gravlax and olive wood smoked salmon,  
horseradish, beets and grain mustard

**Caramelized Pan Seared Scallops....10**

Organic cauliflower puree and florets, pickled pioppini  
mushrooms, parmesan and chive oil

**123 Farm Egg....8**

Slowly poached organic 123 Farm egg, Beluga lentils, organic  
escarole and creamy sherry vinaigrette

**SALADS**

**Warm Beet Salad....7**

Oven roasted beets, Medjool dates, goat cream cheese, organic  
spinach and honey-walnut vinaigrette

**Fruits and Nuts....7**

Organic local greens, fresh and dried fruits, walnuts, organic  
sunflower seeds, puffed wild rice & agave-yuzu vinaigrette

**Three Sisters Farm Salad....7**

Organic local greens, shaved seasonal vegetables and herbs  
from Three Sisters Farm in Redlands, Parmesan cheese and The  
Grand Oak's own organic apple, walnuts and herb salad spring  
dressing

**HOUSE-MADE PASTA**

**Kabocha Squash Ravioli\*....10**

With house-made curry and cilantro

**SOUPS.....8**

Organic Roasted Butternut Squash Soup Jerusalem  
Artichoke Soup with Pistachios and Hazelnut Oil

**VEGETABLE SIDES.....5**

Caramelized Brussel Sprouts  
Sautéed Green Beans with Bacon  
Farmer's Market Vegetables  
Creamed Spinach

**Sides.....5**

Creamy Organic Polenta with Parmesan  
Organic Potato and Swiss Chard Gratin with Gruyere  
Organic House-Cut Garlic Herb French Fries  
Macaroni & Cheese

**HAPPY HOUR Wednesday-Saturday 3pm - 7pm**  
10600 Highland Springs Avenue Cherry Valley, CA  
Tel: (951)845-1151

**VOTED BEST  
STEAKHOUSE, RESTAURANT & CHEF**

*Inland Empire Magazine*

*Readers Choice*

*January 2011 Issue*

**STEAKS**

**The Grand Oak Ribeye 13 oz.....34**

TR premium Angus beef, USDA prime, well-marbled for flavor  
and tenderness

**New York Strip Loin 10 oz....25**

TR premium Angus beef, USDA Prime, Bold flavor, less  
marbled, slightly firmer than ribeye

**Filet Steak... 30 (6 oz.)/36 (8 oz.)**

The finest and most tender TR premium Angus cut. Served with  
Steak Fries and sautéed organic spinach

**Côte de Boeuf - Double Ribeye with Bone 32 oz.  
(for 2 people)\*.....29 per person**

Premium Black Angus aged 21 days. Served at the table with  
pommes Dauphine, seasonal vegetables, aioli, horseradish  
sauce and our steak sauce

\*Please note: Preparation will take around 40 minutes.

**ENTREES**

**Braised Lamb Shank Tajine Style.....26**

Moroccan spice marinated and braised Newport lamb shank,  
organic cous cous and dried fruits

**Beef Bourignion....24**

Red Wine braised TR natural tri tip, glazed winter vegetables  
and house made spatze

**Osso Bucco....24**

In a rich tomato sauce braised pork, gremolata and creamy  
polenta

**Crispy Organic Chicken Breast....23**

Potato-salsify risotto, arugula, pesto and Parmesan

**The Grand Oak Burger....12**

A juicy 1/3 pound prime burger on a house made bun, avocado,  
red onions, lettuce, tomato and Provolone. Served with a side of  
home cut herb fries

**Grilled Purple Sea Bass....26**

Fennel, roasted garlic, Kalamata olives, house made black  
spaghetti and Bouillabaise

**Oven Baked Cauliflower Steak....12**

Breaded and Baked organic cauliflower steak, served with  
glazed fingerling potatoes

**Prix Fixe Special....28**

Choice of any starter, entree & a dessert  
43 (with wine pairings)

### LUNCH

Tuesday - Saturday  
11am - 2pm

*All of our sandwiches and pasta can be made gluten free upon request*

### SANDWICHES....7

#### **Black Olive Beef Brisket**

*TR natural tri tip braised with black olives and sun dried tomato, onions, mushroom, Provolone on a hoagie roll*

#### **Jerk Chicken Wrap**

*Marinated Jamaican jerk chicken, rice, lettuce, tomato, and avocado in a whole wheat wrap*

#### **Portobello Mushroom Burger**

*Grilled portobello mushroom, coleslaw, lettuce, tomato, avocado on a house-made burger bun.*

#### **Croque Monsieur**

*Oven-baked ham & cheese sandwich with crème fraîche & parmesan*

#### **The Grand Oak Cuban Sandwich**

*Slow cooked marinated pork, cooked ham, provolone, house pickles & whole grain mustard on a hoagie roll*

### SALADS....7

*Add grilled chicken breast....2*

#### **Farmer's Salad**

*Organic mixed greens, shaved seasonal vegetables, feta and The Grand Oak's lavender dressing*

#### **Spinach Salad**

*Organic baby spinach, feta, dried cranberries & apricots, walnuts, pumpkin seeds and raspberry-cocoa balsamic*

#### **Wheat Berry Bowl**

*Organic wheat berries, organic celery, organic apples, walnuts, with light walnut vinaigrette*

### STEAKS & BURGERS

#### **10z TR Natural New York Steak...25**

#### **Filet Steak.....29 (6 oz.) / 33 (8 oz.)**

*The best and most tender black angus cut. Served with marinated potatoes and sauteed organic Swiss chard*

#### **The Grand Oak Burger with house-cut fries...12**

*USDA Prime 1/3 pound burger with lettuce, tomato, avocado, provolone and aioli*

#### **Grilled NY Steak Sandwich....12**

*with coleslaw, tomato, avocado, onions on a French baguette served with house-cut fries*

#### **Soup of the Season.... Cup 4.....Bowl 7**

#### **Chefs Soup of the Day**

*Please ask your server about daily special*

#### **Organic Butternut Squash Soup**

#### **Pasta of the Day....8**

*Please ask about daily special*

#### **House-made Gnocchi...10**

*with Kabocha squash & Parmesan sauce*

### SUNDAY BRUNCH

10am - 2pm

**Scrambled 123 Farm eggs...5**  
*with a side of toast*

**Oatmeal with dried fruits & nuts...5**

**Honey Almond Granola...7**  
*served with fresh fruit & yogurt*

**French Toast with spiced fig jam...8**

#### **Grand Oak Pancake....8**

*Our signature German style pancake with caramelized apples & lavender syrup*

#### **Eggs Benedict....8**

*Poached egg on house made English muffin, ham & Hollandaise sauce*

#### **Eggs Florentine....8**

*Poached egg on house made English muffin, spinach & Hollandaise sauce*

#### **BLT-E....9**

#### **123 Farm Omelette....9**

#### **Frittata....8**

*with spinach, tomato, potato & gruyere*

#### **Add Farm Potatoes....5**

**Add sausage or crispy bacon.....2**

#### **Butternut Squash soup.....7**

#### **Fruits nuts & Grains Salad....7**

**Grand Oak Burger with House-cut fries....12**

#### **Grand Oak NY Strip.....23**

#### **Grilled Purple Sea Bass.....20**

#### **Kabocha Squash Ravioli...10**

#### **Oven Baked Cauliflower Steak....12**

### DESSERTS....8

Tapas

Pumpkin Bread Pudding

Saffron pear & cacao nib gelato

Browned butter-vanilla creme brulee

Spiced Pumpkin Creme Brulee

Poppyseed Strudel

*with persimmons, creme fraiche & redwine ice cream*

Chocolate-peanut butter trifle

pomegranate, orange and hibiscus

House-made Sorbet Trio....5

### PASTRIES

All pastries made fresh in-house

**Lunch Hours Only**

Full Menu at: [www.thegrandoak.com](http://www.thegrandoak.com)