

DINNER

5:00PM - 9:00PM
 Wednesday - Saturday

APPETIZERS

Watermelon and Heirloom Tomato Salad.....7

*With 123- farm spearmint, basil, sheep feta cheese,
 Port wine- balsamic, arugula*

Caprese Salad.....7

*Heirloom tomatoes, fresh mozzarella, basil, 123 Farm
 lavender-balsamic and olive oil*

Caramelized Pan-Seared Scallops.....10

*Belgian endive, brown beech mushrooms, baguette chip,
 Cantaloupe melon- rosemary marmalade*

SALADS

Fruits, Nuts and Grains.....8

*Organic greens, fresh and dried fruits, pine nuts, sunflower
 seeds, wild rice and agave-yuzu vinaigrette*

Three Sisters Farm Salad.....7

*Mixed greens, shaved vegetables, sheep's milk feta,
 Highland Spring's dressing*

SOUPS.....7

Yellow Corn Soup with Jack Daniel's

Gazpacho Andalusia

(chilled Southern Spanish vegetable soup)

VEGETABLE SIDES.....5

Farmer's market vegetables

Green beans with bacon

Sautéed mushrooms with garlic- herb butter

Creamed spinach

Butter Glazed Yellow Corn Cob.....3

SIDES.....5

Swiss chard gratin with Gruyere

Creamy rosemary polenta with Parmesan

Roasted herb butter fingerling potatoes

House-cut garlic herb French fries

STEAKS

The Grand Oak Ribeye 13 oz.....30

*USDA Prime at its best, well-marbled for flavor and
 tenderness*

Filet Mignon 8 oz.....32

*The finest and most tender black angus cut. Served with
 oven roasted potatoes and sautéed organic spinach.*

Petite Filet 6 oz.....28

*A smaller cut of the black angus filet steak. Served with
 oven roasted potatoes and sautéed organic spinach.*

Côte de Boeuf 32 oz. (for 2 people)*....25/per person

*Premium Black Angus aged 21 days. Served at the table
 with oven roasted potatoes, seasonal vegetables and house-
 made horseradish sauce. *Please note: Preparation will take
 around 40 minutes.*

NY Strip Loin 10 oz.....20

*A smaller cut of the NY Strip Loin. Bold flavor, less
 marbled, slightly firmer than the ribeye*

ENTRÉES

The Grand Oak Burger.....12

*A juicy 1/3 pound burger served on a house-made bun, red
 onions, lettuce, tomato, and provolone. Served with a side
 of house-cut herb fries.*

Crispy Chicken Breast with basil pistou.....18

Summer squash, zucchini and grape tomatoes

Red Wine Braised 123 Farm Lamb Chops.....22

organically raised lamb, apricot couscous and green beans

Bouillabaise

comforting Southern French fish soup.....18

Grilled fish, shrimp, garlic baguette and sauce rouille

Prix fixe special.....25

Choice of any soup or salad, entrée and a dessert

Full menu at: www.thegrandoak.com

**10600 Highland Springs Avenue,
 Cherry Valley, CA 92223
 Tel: (951) 845-1151**

LUNCH

11:00AM - 2:00PM

Tuesday - Saturday

SANDWICHES.....7

**Breads baked fresh daily in house*

Cuban Sandwich

Marinated pork, ham, Provolone, pickles and mustard on rustic baguette

Caprese Sandwich

Fresh mozzarella, tomatoes, basil, lavender-balsamic vinaigrette on ciabatta

California Veggie Wrap

House made hummus, shaved vegetables, lettuce and organic pea shoots on spinach wrap

Egg Salad Sandwich

*Light house made garlic mayonnaise, fine herbs, arugula, and avocado on toasted brioche**

BLT

*Crispy maple-cured bacon, romaine, tomatoes and avocado on toasted brioche**

The Grand Oak Club Sandwich

*Grilled chicken breast, bacon, egg, romaine, avocado, tomato on toasted brioche**

Portobello Burger

*Grilled Portobello, balsamic, tomato, Provolone, ajioli slaw on a burger bun**

SALADS.....7

Watermelon-Heirloom Tomato Salad

Watermelon, Heirloom tomatoes, mint, basil, feta, arugula and balsamic

Farmer's Salad

Organic mixed greens, shaved seasonal vegetables, feta and Highland's lavender dressing

Salad Niçoise

Tuna, green beans, fingerling potatoes, eggs, red onions, black olives and arugula

SOUP OF THE SEASON.....Cup 4 Bowl 7

Yellow Corn Soup

Intensely flavorful soup from fresh yellow corn

Gazpacho Andalusia

Cold Southern Spain vegetable soup

PASTA OF THE DAY.....8

Please ask about the chef's daily special.

BURGER.....12

The Grand Oak Burger with House-Cut Fries

USDA Prime 1/3 pound burger with lettuce, tomato, avocado, Provolone and ajioli

COMBINATION SPECIAL.....7

Cup of Soup & Half Sandwich

Cup of Soup & Small Farmer's Salad

Small Farmer's Salad & Half Sandwich

SUNDAY BRUNCH

10:00AM - 2:00PM

The Grand Oak pancake with Caramelized Apples and Organic Lavender Syrup.....8

House-Made Granola, Almond, Cranberries, Yogurt and Seasonal Fruit.....5

Austrian-Style French Toast with Organic Lavender Syrup.....6

Scrambled Eggs with a side of toast.....4.50
Add sausage or crispy bacon.....1.50

Eggs Benedict.....8
Poached egg on house-made English muffin, ham & Hollandaise sauce

Biscuit with Bacon Gravy.....6

Iced Sweet Pea Soup with Vanilla.....7

Grand Oak Farm Potatoes with Red Onion and Sour Cream.....5

Quiche Lorraine.....8
French Leeks, Bacon and Gruyere Cheese

Grand Oak Burger with House-Cut Fries.....12
Provolone, lettuce, tomato, red onion and ajioli

123 Farm's Shepherd's Pie....15
Organic 123 Farm lamb braised in red wine and tomato, potatoes, and side of salad

NY Strip Loin 10oz....20
served with potato wedges and season vegetables

DESSERTS

The Grand Oak Dessert Tapas.....8

Peach Tart with housemade creme fraiche ice cream...7

Baked Alaska with raspberries.....7

Creme Brûlée white chocolate, apricot and rosemary.....7

"Spaghetti Eis" - vanilla ice cream, strawberry sauce and white chocolate.....7

HAPPY HOUR 3:30PM - 5:00PM \$2.50 Beer

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