

APPETIZERS

SPINACH ARTICHOKE DIP

Baked and served with Grilled Sourdough Bread and Tortilla Chips 11 | 5.5

AHI TUNA STACK

Avocado, Mango, Ponzu Sauce and Wonton Chips 17 | 8.5

BEEF KABOB

Marinated Tri Tip, Grilled and served with Hummus, Pita Bread, and Kalamata Olives 14 | 7

BUFFALO WINGS

Fried Chicken Wings tossed in Buffalo Sauce, Served with Blue Cheese Dip & Celery Sticks 12 | 6

BABY BACK RIBS

1/3 Rack Slow Roasted and Dry Rubbed served with a side of BBQ sauce 14 | 7

CHEESE BOARD

Point Reyes Blue, Manchego & Brie Cheese, Fig Jam & candied Nuts and dried Fruit 16.5 | 8.25

MISTO CALAMARI

Fried, Crispy Calamari, Red Onions, Served with Lemon Aioli 12 | 6

SLIDERS

2 Beef Sliders, Cheddar Cheese, Bacon, Lettuce, Tomato, and Fries
ADD 2 more Sliders additional \$4.5
9 | 4.5

BEER BATTERED PRAWNS

Crispy Prawns Served with Sriracha Aioli 16.5 | 8.25

PRETZEL BITES

Honey Mustard and Cheese Dipping Sauces
7 | 3.5

ENTREES

FLAT IRON STEAK

Mashed Potatoes and Broccoli 20 | 10

CITRUS GRILLED CHICKEN

Citrus Marinated Chicken Breast with Mashed Potatoes, Broccoli and a Chimichurri Sauce 17.5 | 8.75

BAKED MAC AND CHEESE

Creamy Cheddar and Jack Blend, Bacon, Caramelized Onions, and Roasted Red Bell Peppers with Side Salad 14.5 | 7.25

CHICKEN STIR-FRY

Chicken Breast, Broccoli, Carrots, Onion, Snow Peas, White Rice and Teriyaki Sauce 16 | 8

SOUPS AND SALADS

ADD Chicken \$4.5 | ADD Prawns \$9 | ADD Steak \$9 | ADD Salmon \$9

SOUP DU JOUR

Ask Your Server for Our Daily Soup
Cup 4.5 | 2.25
Bowl 7 | 3.5

HOUSE

Mixed Greens, Carrots, Tomatoes, and Cucumbers, Choice of Dressing 7.5 | 3.75

BLACKENED SALMON

Baby Spinach, Watermelon, Mixed Berries, Feta Cheese, Red onions, Candied Walnuts tossed in a Raspberry Vinaigrette 22 | 11

GREEK QUINOA

Cold Quinoa tossed with Kalamata Olives, Tomatoes, Red Onions, Cucumbers, Almonds, Feta Cheese in a Lemon Vinaigrette 10 | 5

APPLE CRANBERRY

Mixed Greens tossed in Champagne Vinaigrette, with Blue Cheese Crumbles and Candied Walnuts 11 | 5.5

CHOPPED

Iceberg Lettuce, Spinach, Bacon, Tomatoes, Celery, Green Onions, Mushrooms, Egg, Blue Cheese, Fried Garbanzo Beans, Avocado, Lemon Basil Dressing 13 | 6.5

ROASTED BRUSSEL SPROUT

Roasted Brussel Sprouts, Dried Peaches, Quinoa, Candied Pecans, Kale and Asiago Cheese Tossed in a Champagne Vinaigrette 12 | 6

KALE

Dates, Toasted Almonds, Shaved Parmesan Cheese, tossed with Kale in a Spicy Honey Vinaigrette 11 | 5.5

COBB

Romaine, Egg, Tomato, Avocado, Bacon and Blue Cheese, with choice of dressing 13 | 6.5

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

French Fries | Fresh Fruit | Sweet Potato Fries | Onion Rings

CUBANO

Roast Pork and Ham grilled with Swiss cheese, Dill Pickles, Yellow Mustard and Mayo 13 | 6.5

NEW YORK STEAK

New York Steak with Honey Chipotle Mayo, Pepper Jack Cheese, Tortilla Strips, Lettuce, Tomato on a Sweet Steak Roll 16.5 | 8.25

FRENCH DIP

Thinly Sliced Roast Beef, Swiss Cheese, Au Jus on a French Roll 13 | 6.5

TURKEY CROISSANT

Turkey, Bacon, Avocado, Brie, Lettuce and Tomato on a Buttered Croissant 14.5 | 7.25

FRIED CHICKEN

Buttermilk Fried Chicken, Brioch bun, Spicy Chimichurri Aioli, Sriracha, Avocado and grilled Red Onions 14.5 | 7.25

SANTA FE CHICKEN

Grilled breast with Avocado, Tomatoes, Ortega Chile, Jack Cheese, Chipotle Mayo, French Roll 13 | 6.5

THE "NEW" OAKHURST BURGER 13 | 6.5

8oz Beef Patty, Lettuce, Tomato, Onion, Pickles, and Mayo on a Brioche Bun

MUSHROOMS \$2 | AVOCADO \$2.25 | JALAPENOS \$1.5 | BACON \$2.5 | GRILLED ONIONS \$1.5 |

FISH TACOS

Three Corn Tacos, Cabbage, Red Onion & a Cilantro Lime Sauce Served "Baja Style" or Grilled 14.5 | 7.25

REUBEN

Pastrami, Swiss Cheese, Sauerkraut, 1000 Island Dressing on Marbled Rye 14.5 | 7.25

* All substitutions subject to additional charges *

To avoid any tip discrepancy, please sign your receipt before leaving the club. Otherwise 20% gratuity will be automatically added to your receipt.

HAPPY HOUR

TUESDAYS TO FRIDAY 3PM TO 6 PM
APPETIZERS \$5.5

BAVARIAN PRETZEL BITES
5.5

BEER BATTERED PRAWNS
5.5

BUFFALO WINGS 5.5

SLIDERS AND FRIES 5.5

SPINACH ARTICHOKE DIP
5.5

**WILLIAM HILL
CHARDONNAY** 5.5

WILLIAM HILL CABERNET
5.5

WINEMAKER'S MERLOT 5

**WINEMAKER'S PINOT
GRIGIO** 5

**ANGELINE PINOT
NOIR** 5.5

DRAFT BEER 3.5

WELL COCKTAILS 5.5

SWEET TREATS

BREAD PUDDING 6 | 3

SPECIALTY CHEESECAKE 6 | 3

ESPRESSO CREME BRULEE 6 | 3

BANANA SPLIT 6 | 3

BROWNIE ALA MODE 6 | 3

SORBET 6 | 3

WINE BY THE GLASS

WYCLIFF SPARKLING 6

CHANDON SPARKLING SPLIT 10

MONTEVINA CHARDONNAY 7

WILLIAM HILL CHARDONNAY 9

MER SOLEIL 13

FRANK FAMILY CHARDONNAY 20

MONTEVINA PINOT GRIS 7

GEMMA DI LUNA PINOT GRIS 9

MONTEVINA WHITE ZIN 7

BOSCHENDAL ROSE 9

GIESEN RISLING 10

JOEL GOTT SAUVIGNON BLANC 8

EMMOLO BY CAYMUS SAUVIGNON BLANC
13

ANGELINE PINOT NOIR 8

CONUNDRUM MERITAGE 12

WINEMAKER'S MERLOT 7

RAYMOND MERLOT 9

ALEXANDER VALLEY MERLOT 12

MONTEVINA CABERNET 7

WILLIAM HILL CABERNET 9

FRANK FAMILY CABERNET 22

SASSOREGALE SANGIOVESE 12

BREAKFAST

BREAKFAST SANDWICH

Egg, Bacon, American Cheese on an English Muffin 5.5 | 2.75

COUNTRY CLUB BREAKFAST

Two Eggs Any Style with Bacon or Ham, Hash Browns & Choice of Toast 11 | 5.5

STEAK AND EGGS

New York Steak, Two Eggs Any Style, Hash Brown and Choice of Toast 15.5 | 7.25

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