

STARTERS

SIMPLE GARDEN SALAD 🌿❤️

TRADITIONAL CAESAR SALAD 🌿

SOUP OF THE DAY

ENTRÉE SALADS

Add Rotisserie Chicken or Grilled Salmon to any salad

ASIAN SESAME 🌿❤️

Romaine Hearts, Cabbage, Carrots, Spicy Peanuts,
Mandarin Oranges, Soy Beans,
Red Bell Peppers, Scallions, Crispy Chow
Mein Noodles & Asian Sesame Dressing

BAY SHRIMP LOUIE 🌿❤️

Iceberg Lettuce, Cherry Tomatoes, English Cucumber,
Hard Boiled Egg, Avocado,
Broccoli Florets, Scallions, Lemon Wedge
& 1000 Island Dressing

STRAWBERRY FIELDS 🌿❤️

Baby Spinach, Spring Strawberries, Blue Cheese
Crumbles, Pickled Red Onions, Toasted Almonds, Crispy
Bacon & Poppy Seed Vinaigrette

HANDCRAFTED BURGERS & SANDWICHES

All items are served with your choice of one side:

Homemade French Fries, Sweet Potato Fries, Onion Rings, Kettle Chips, Coleslaw, Potato Salad, Fresh Fruit

OAKMONT SIGNATURE BURGER

Certified Angus Beef, Beer Cheese Sauce,
Grilled Red Onions, Whole Grain Mustard
Aioli on a Pretzel Bun, served with Homemade
Bread & Butter Pickles

FISH 'IN' CHIPS

Potato Chip Crusted Cod, Homemade Tartar
Aioli, Malt Vinegar Mignonette, Lemon Wedge
& French Fries

CHEF RINA'S SESAME CRUSTED FALAFEL WRAP ♥

Baby Spinach, Cucumber, Tomato, Pickled Red Onions, Tahini Aioli,
Fresh Parsley in a Lavash Flat Bread, served with Lemon Wedge

BUILD YOUR OWN 🍷♥

All build your own items come with Mayo, Dijon Mustard, Lettuce, Tomato, Onion

Choice of Protein | Angus Burger, Turkey, Ham, Tuna, Roasted Chicken, Bacon

Bread | Sourdough, Wheat, White, Rye, Brioche Bun, Whole Wheat Tortilla

Cheese | Cheddar, Swiss, Blue Cheese

HEART HEALTHY

ATLANTIC SALMON 'SPA' PLATE 🍷♥

Prepared Steamed, Poached, Grilled, or Pan Seared

Served with Steamed Seasonal Vegetables & Lemon Wedge

OAKMONT SIGNATURE ENTRÉES

TUESDAYS 🍷♥

HOUSE ROTISSERIE CHICKEN

*Served with Chef's Choice of
Accompaniments & Homemade Sauces*

THURSDAYS

BRICK OVEN PIZZAS, FLATBREADS & CALZONES

Homemade Sauces & Fresh Toppings

SATURDAYS

PREMIUM SELECTION

*Chef's Featured Steak, Seafood, Game
or Protein of the Evening, served with
Chef's Choice of Accompaniments &
Homemade Sauces*