



Open
WED-FRI
 11AM - 4:30PM
SAT & SUN
 9AM - 4:30PM


OAKLEY'S

LUNCH MENU

PALOS VERDES ESTATES

 : VEGETARIAN
 : GLUTEN FREE

STARTERS

SOUP DU JOUR	made fresh daily	8 10
PANKO FRIED CALAMARI	shishito peppers, chili aioli, charred lemon	18
TOGARASHI DUSTED SEARED AHI TUNA	calamari salad, carrots, cucumbers, edamame, seaweed salad, scallions, eel sauce, chili aioli	24
TRUFFLE FRIES 	garlic, parsley, parmesan cheese, truffle oil	13

SALADS

AHI TUNA POKE BOWL	mixed baby greens, riced cauliflower, avocado, calamari salad, carrots, crab salad, cucumbers, edamame, pickled ginger, scallions, wakame, chili aioli, japanese bbq sauce, crunchy garlic topping	24
CAESAR SALAD	hearts of romaine, focaccia croutons, parmesan cheese, caesar dressing	9 12
BACON CAESAR SALAD	hearts of romaine, smoked bacon, focaccia croutons, parmesan cheese, grilled white corn, watermelon radish, crispy chickpeas, caesar dressing	12 17
BUFFALO CHICKEN SALAD	tossed with frank's red hot sauce, hearts of romaine, carrots, celery, cucumbers, baby tomatoes, blue cheese crumbles, ranch dressing	17 22
CHILLED SOBA NOODLE SALAD 	edamame, carrots, cucumbers, sugar snap peas, peppers, bok choy, scallions, sesame seeds, toasted peanuts, sesame ginger soy dressing add: grilled chicken 8 shrimp (5) 15	16 20
COBB SALAD 	hearts of romaine, avocado, smoked bacon, blue cheese crumbles, boiled egg, baby tomatoes, roasted turkey, ranch dressing	17 21
6oz. PRIME FLAT IRON STEAK SALAD 	little gem lettuce, baby tomatoes, blue cheese crumbles, scallions, red radish, ranch dressing	24
GRILLED SKUNA BAY SALMON SALAD 	mixed baby greens, roasted butternut squash, roasted beets, golden raisins, pomegranate seeds, ricotta salata cheese, champagne dressing	30
TUSCAN KALE SALAD 	blueberries, feta cheese, candied pecans, crispy shallots, blueberry white balsamic dressing	13 16
SHAVED VEGETABLE SALAD 	butter lettuce, carrots, cucumbers, riced cauliflower, red radish, organic quinoa, toasted pepitas, feta cheese, champagne dressing	12 15

ADD A PROTEIN

grilled chicken 8 | grilled shrimp (5) 15 | roasted salmon 20

OAKLEY'S

LUNCH MENU

PALOS VERDES ESTATES

SANDWICHES

all sandwiches are served with one side
 choice of: french fries, sweet potato fries, cole slaw or fruit salad
 substitute: truffle fries (6) | onion rings (5)

GRILLED CHICKEN SANDWICH	french roll, swiss cheese, smoked mozzarella, wild arugula, smoked bacon, tomato, hummus spread	19
CLUB SANDWICH	toasted white bread, roasted turkey, black forest ham, smoked bacon, sharp and white cheddar cheese, avocado, butter lettuce, tomato, herb aioli	19
PHILLY CHEESESTEAK SANDWICH	french roll, thinly sliced ribeye, sauteed onions, sauteed field mushrooms, white cheddar, provolone cheese, side of creamed horseradish, au jus	22
SKUNA BAY SALMON BURGER	chopped salmon patty, capers, dill, red onions, brioche bun, havarti cheese, herb aioli, arugula, tomato, pickled onions	19
GRILLED CHICKEN BREAST BURGER	brioche bun, herb aioli, white cheddar, pepper jack cheese, butter lettuce, tomato, pickle spear	18
SMOKEHOUSE BEEF BURGER	6oz. patty, brioche bun, smoked cheddar, pepper jack, tomato, smoked bacon, arugula, tomato-tamarind chutney, pickle spear	20
BEEF SLIDERS	hawaiian buns, sharp cheddar, smoked bacon, crispy shallots, barbeque sauce	17
ALBACORE TUNA MELT	sourdough, cheddar, vine ripened tomato	18
VEGETABLE SANDWICH 	grilled multigrain bread, smashed avocado, cucumber, red onions, alfalfa sprouts, little gem lettuce, heirloom tomatoes, swiss cheese, white cheddar cheese, sriracha aioli	15

ENTREES

THREE CHEESE QUESADILLA 	flour tortilla, cheddar cheese, jack cheese, chihuahua cheese, avocado, cilantro cumin sauce, sour cream, pickled red onions add: blackened chicken breast 8	17
GRILLED CHICKEN PASTA	pappardelle pasta, green peppercorn, garlic, shallots, white wine cream, sour cream, chives	21
VEGETABLE PASTA 	cannolicchi pasta, artichoke hearts, garlic, field mushrooms, english peas, shallots, yellow squash, green zucchini, lemon cream sauce, allepo pepper	15
SAUTEED SAND DABS	roasted baby heirloom potatoes, caper gremolata, green asparagus, baby carrots, lemon beurre blanc	24
GRILLED SKUNA BAY SALMON 	tuscan kale, organic quinoa, grilled corn, cauliflower, chipotle tamarind sauce, charred lemon	32
GRILLED MAHI-MAHI TACOS 	corn tortillas, shredded cabbage, cilantro-cumin dressing, mango-papaya salsa, lime wedges	23
WILD MEXICAN CITRUS GROUPER	sunchoke puree, braised fennel, charred broccolini, trumpet mushrooms, caper olive oil, dehydrated citrus salt	38

BEVERAGES

orange juice 3 - pineapple juice 3 - apple juice 3
 coffee 3 - tea 3 - espresso 6 - cappuccino 6 - americano 6 - latte 6