

STARTERS

CRISPY CAULIFLOWER (V)	15
pickled fresno chilies, cilantro, toasted peanuts, sweet fig soy glaze	
TRUFFLE FRENCH FRIES (V)	13
garlic, parsley, parmesan cheese, truffle oil	
PANKO FRIED CALAMARI	18
shishito peppers, chili aioli, charred lemon	
TOGARASHI DUSTED SEARED AHI TUNA	24
calamari salad, carrots, cucumbers, edamame, seaweed salad, scallions, eel sauce, chili aioli	
STEAMED PRINCE EDWARD ISLAND B.C. MUSSELS	16
garlic, fennel, preserved lemon, shallots, thyme, sun dried tomatoes, grilled crostini, white wine, butter	
CHINESE FIVE SPICE BRAISED LAMB RIBLETS	25
garlic yu choy sum greens, whiskey barrel aged soy honey glaze, toasted sesame seeds, crushed pink peppercorns	

SOUP & SALAD

SOUP DU JOUR	8 10
ask for today's selection	
CAESAR SALAD	9 12
hearts of romaine, focaccia croutons, parmesan cheese, caesar dressing	
BACON CAESAR SALAD	12 17
hearts of romaine, smoked bacon, focaccia croutons, parmesan cheese, grilled white corn, watermelon radish, crispy chickpeas	
BUFFALO CHICKEN SALAD	17 22
tossed with frank's red hot sauce, hearts of romaine, carrots, celery, cucumbers, baby tomatoes, blue cheese crumbles, ranch dressing	
ROASTED BEET SALAD (GF) (V)	16
wild arugula, mandarin orange, golden raisins, toasted walnuts, blue cheese crumbles, grain mustard sherry dressing	
ICEBERG WEDGE SALAD (GF)	15
smoked bacon, blue cheese crumbles, baby heirloom tomatoes, scallions, ranch dressing	
AHI TUNA POKE BOWL	24
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	

ADD A PROTEIN

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

PASTA & GRAIN

PASTA BOLOGNESE	27
beef, pork and veal ragu, pappardelle pasta, shaved parmesan cheese	
GRILLED CHICKEN PASTA	26
pappardelle pasta, green peppercorn, garlic, shallots, white wine cream, sour cream, chives	
GRILLED CHICKEN & SHRIMP PASTA	32
torchio, broccolini, grilled white corn, andouille sausage, onions, red peppers, tuscan kale, toasted pepitas, cajun cream sauce	
VEGETABLE STIR FRY (V)	17
steamed white rice, asparagus, bok choy, carrots, shiitake mushrooms, red peppers, yellow peppers, organic tofu, black bean sauce	
add: grilled chicken 8 salmon 20 shrimp (5) 15 steak 14	
BRAISED LAMB SHANK PASTA	29
ballerine pasta, pancetta, english peas, baby heirloom tomatoes, wild arugula, crumbled goat cheese, sauce arrabiata	
SPRING VEGETABLE PASTA (V)	21
linguini pasta, asparagus, broccolini, fennel, english peas, sugar snap peas, baby heirloom tomatoes, grilled spring onion, squash, zucchini, lemon beurre monte	

(GF) GLUTEN FREE

(V) VEGETARIAN

OAKLEY'S

PALOS VERDES ESTATES

POULTRY

CHICKEN PARMESAN spaghetti, marinara, parmesan cheese, mozzarella, mixed herbs	30
CHICKEN MILANESE wild arugula, baby heirloom tomatoes, lemon caper buerre blanc	29

STEAK & PORK

SMOKEHOUSE BEEF BURGER 6oz. patty, brioche bun, smoked cheddar, pepper jack, tomato, smoked bacon, arugula, tomato-tamarind chutney, pickle spear, french fries	20
8 oz. FILET MIGNON (GF) garlic parsnip puree, sauteed tuscan kale, wild field mushrooms, maitre d'hotel compound butter	55
10 oz. PRIME HANGER STEAK truffle french fries, garlic, parsley, parmesan cheese, red wine demi-glace	40
12 oz. PRIME DRY AGED NEW YORK STRIP STEAK (GF) russet potato fondant, roasted brussels sprouts with mejool dates, slivered almonds & balsamic honey glaze, marsala demi glace	60
WAGYU TOP SIRLOIN (GF) truffle infused potato pave, sugar snap peas, morel mushrooms, green peppercorn demi glace	48
WAGYU BEEF CHEEKS (GF) soft polenta, roasted baby turnips, chanterelle mushrooms, english peas, grilled spring onions	40
NEW ZEALAND LAMB RACK (GF) smashed baby heirloom potatoes, grilled white corn, roasted cauliflower, king oyster mushroom, red wine demi glace	45
BRAISED PORK OSSO BUCO russet mashed potatoes, sauteed kale, pork demi-glace, grilled scallion gremolata	35
GRILLED PORK CHOPS (GF) green asparagus, roasted purple potatoes, ninja radish, sunchokes, whole grain mustard honey drizzle	38

SEAFOOD

WILD MAINE BOAT SCALLOPS (GF) fennel puree, roasted turnips, sunchokes, baby carrots, parsley, olive oil	42
SKUNA BAY SALMON (GF) boniato potato, garnet yams, haricot verts, pistachio dukkah, caramelized leek cream sauce	36
FISH TACOS (GF) choice of: mahi-mahi or shrimp corn tortillas, shredded cabbage, cilantro-cumin dressing, mango-papaya salsa, lime wedges	22
SKUNA BAY SALMON BURGER chopped salmon patty, capers, dill, red onions, brioche bun, havarti cheese, herb aioli, arugula, tomato, pickled onions, french fries	18
WILD PACIFIC HALIBUT white asparagus, baby carrots, haricot verts, fava beans, sugar snap peas, israeli couscous, roasted fennel saffron fish fume	38
MEDITERRANEAN BRANZINO vadouvan tofu coulis, roasted kohlrabi, marinated shiitake mushrooms, red cress salad, kumquat, cara cara orange, blood orange	49
WILD MEXICAN GROUPER (GF) littleneck clams, heirloom potatoes, sweet peppers, baby turnips, squash, zucchini	42

BEVERAGES

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

AN 18% GRATUITY AND CURRENT SALES TAX WILL BE ADDED TO YOUR BILL
PLEASE COMMUNICATE TO YOUR SERVER ANY DIETARY CONCERNS OR RESTRICTIONS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS