



M E N U

STARTERS

Grilled Ahi 20

Asian slaw and avocado on a bed of butter lettuce served with sesame ginger and sweet chili sauce.

Chimichurri Tri-Tip Fries 22

Perfectly seasoned fries paired with succulent grilled tri-tip, generously topped with a house-made chimichurri sauce, crumbled queso fresco and garnished with micro cilantro.

Crispy Chorizo Brussels 17

Crispy Brussels sprouts paired with Spanish chorizo to infuse a smoky kick, tossed in a blend of Sriracha, shallots and garlic then finished with a sprinkle of queso fresco.

Burrata 18

Creamy burrata cheese, roasted tomatoes, balsamic drizzle, micro basil accompanied by crisp and airy pita chips.

Whipped Feta Dip 14

A velvety blend of creamy ricotta, sour cream and tangy feta, whipped to perfection and crowned with a drizzle of spicy honey, toasted seeds served alongside crispy pita chips.

Olive Oil Dip 9

Olive oil infused with aromatic basil, garlic, oregano, rosemary and thyme, accompanied by slices of freshly baked sourdough baguettes.

Oak Mountain's Charcuterie Feast 35

Cured Meats, Imported and Domestic Cheeses, Seasonal Garnishes and Accompaniments. (Serves up to Four)

BEVERAGES

Soft Drinks, Iced Tea or Lemonade 3

Cold Brew 6

Ask server for Drink Specials

SOUP AND SALAD

Chef's Daily Soup Creation 9

Kindly inquire with your server about today's soup selection.

Apple Pomegranate Salad 22

A homemade cider vinaigrette covered with mixed green salad mix, red onions, crisp apple slices, crunchy and sweet pomegranate seeds, candy walnuts, and gorgonzola.

Roasted Butternut Squash Salad 22

A bed of spinach, bacon, red onion, cranberry, goat cheese, and pepitas topped with roasted butternut squash and a homemade balsamic dressing.

Elevate your salad experience with your choice of:

Grilled Chicken 10

Tri-Tip 10

Salmon 14

Ahi 14

Shrimp 14

FLAT BREADS

Butternut Squash Flatbread 22

Goat cheese, caramelized onions, crispy sage, pepita, and roasted butternut squash.

Barbecue Chicken Flatbread 21

Grilled chicken accompanied by crispy bacon, zesty cilantro, red onion with a drizzle of whiskey barbecue sauce.

Roasted Chicken Flatbread 21

Roasted chicken with a fusion of pesto Alfredo, asparagus, garlic and marinated artichokes, finished with shaved Grana Padano cheese.

Prosciutto Flatbread 22

Mozzarella with oven-roasted cherry tomatoes and finely sliced prosciutto, micro basil and a drizzle of pesto basil.

BURGERS & SANDWICHES

Complemented with your choice of soup, salad or golden french fries

Ahi Sandwich

Seared Ahi, cilantro slaw, avocado, soy ginger dressing and Sriracha aioli on a focaccia bun.

Portobello Sandwich

Balsamic marinated portobello mushroom with butter lettuce, tomato, Cabernet braised onions, pepper jack, Sriracha aioli on herb focaccia bread.

The Cave Club

Turkey, bacon, avocado, mozzarella, pickled onion, chipotle aioli, lettuce, tomato on toasted sourdough.

Caprese Chicken Sandwich

Toasted Ciabatta topped with a chicken breast, tomato, basil, balsamic glaze, fresh mozzarella and pesto aioli.

Cubano Panini

Slow roasted pork, ham, swiss cheese, thinly sliced pickles with whole-grain Dijon aioli on a pressed French roll.

Cave Classic Burger

Choice of:

8 oz ground beef brisket

8 oz bison patty

Tomato, lettuce, aged cheese, Cabernet braised onions, bacon, red pepper Aioli on a Bavarian pretzel bun.

TACOS

Mahi-Mahi Taco

Blackened mahi-mahi, crisp cabbage, creamy avocado and a burst of vibrant mango salsa served with a side of salsa verde.

Pork Tacos

A trio of corn tortillas generously filled with tender braised pork, charred corn, a lively poblano pepper relish, creamy avocado, a splash of lime and the delicate richness of crema queso fresco.

ENTREES

Garlic Lemon Shrimp Pasta 32

Jumbo shrimp, sautéed with a blend of garlic butter and crushed red peppers with freshly squeezed lemon and fragrant lemon zest. Accompanied by marinated roasted tomatoes all served atop a bed of linguine.

Hot Italian Pasta 32

Mouthwatering roasted creamy tomato sauce with linguine, parmesan, and parsley, topped with succulent Italian sausage.

Blackened Salmon 30

Perfectly seared and paired with fragrant cilantro and zesty lime. Served with fluffy rice and complemented by a refreshing mango salsa.

Slow-roasted Red Wine-Braised Short Ribs 35

Complemented by a bed of creamy garlic mashed potatoes. Garnished with a medley of seasonal vegetables.

Tender Ribeye 54

14 oz of succulent ribeye, perfectly seared and served with velvety roasted garlic mashed potatoes. Garnished with a delectable Cabernet-infused butter and accompanied by a medley of seasonal vegetables.

Elevate your experience by adding six jumbo garlic lemon prawns 15

DESSERTS

Maryann's Ice Cream 13

Ice cream with a vibrant array of seasonal berries with a delightful almond crunch and a drizzle of delicate white Merlot glaze.

Bread Pudding Bites 16

A contemporary take on a classic favorite. A crisp and enticing texture with sweet berries, caramel drizzle and a delicate dusting of powdered sugar.

Brandy's Berry Cheesecake 15

A heavenly berry cheesecake is a true celebration of flavors and textures that will leave you craving more.

Butter Toffee Cake 15

Warm Butter Toffee Cake, drizzled with caramel sauce.

Strawberry Chocolate Ganache Cake 15

Strawberry cake covered in chocolate, drizzled with Raspberry sauce.