

## STARTERS

**Oak Mountain's Charcuterie Feast 35**  
Cured Meats, Imported and Domestic Cheeses, Seasonal  
Garnishes and Accompaniments. (Serves up to Four)

**Grilled Ahi**

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

**Crispy Chorizo Brussels**

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.

**Whipped Feta Dip**

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.

**20**

**17**

**14**

**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.

**Burrata 18**

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

## SOUP AND SALAD

**Elevate your salad experience  
with your choice of:**

Grilled Chicken	10
Tri-Tip	10
Salmon	14
Ahi	14
Shrimp	14

**Apple Pomegranate Salad**

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

**22**

**Chef's Daily Soup Creation 9**

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

# ENTREES

## Slow-roasted Red Wine-Braised Short Ribs 35

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

## Blackened Salmon 30

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

# BURGERS&SANDWICHES

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

## Portobello Sandwich 18

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

## Caprese Chicken Sandwich 19

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

## Cubano Panini 19

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

## Ahi Sandwich 22

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

## The Cave Club 18

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

## Cave Classic Burger

Choice of:

8 oz ground beef brisket 22

8 oz bison patty 25

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

# TACOS

## Mahi-Mahi Taco 23

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

## Pork Tacos 20

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.

# FLAT BREADS

## Barbecue Chicken Flatbread 21

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

## Prosciutto Flatbread 22

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

## Roasted Chicken Flatbread 21

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

**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.

**Butter Toffee Cake**  
**15**

Warm Butter Toffee Cake, drizzled with caramel sauce.

**Brandy's Berry  
Cheesecake**  
**15**

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

**Strawberry Chocolate  
Ganache Cake**  
**15**

Strawberry cake covered in chocolate, drizzled with Raspberry sauce.

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