

SHARED PLATES

- chilled prawn cocktail** classic cocktail sauce, horseradish, lemon 25
- raw market vegetables** served with house french onion dip 18
- roasted garlic hummus** herb salsa, crispy garlic, grilled flatbread 17
- housemade guacamole** fire roasted salsa, warm tortilla chips 16
- spiced lamb meatballs** served with dill cucumber yogurt 24

SALADS & SOUP

- local greens salad** simple green salad with soft herbs and white wine vinaigrette 14
- the oak caesar salad** chopped and tossed with garlic croutons and parmesan 14
- baby iceberg wedge** smoked bacon, pt. reyes blue cheese, tomatoes, herbed ranch dressing 15
- ojai valley inn tortilla soup** the Inn's signature recipe 12

RANCH

- rotisserie chicken** herb roasted heirloom potatoes, arugula, caramelized garlic chicken jus 36
- braised kurobuta pork short ribs** mascarpone polenta, cipollini onion, brussels sprouts 41
- filet mignon au poivre** chef didier's creamy black pepper sauce and crispy french fries 49
- 20 ounce prime bone-in rib chop** sliced and served with rosemary garlic butter, broccolini and mashed potatoes 90

OCEAN

- loch duart salmon** arugula, cherry tomatoes, shaved fennel, olive oil 36
- local white sea bass** olives, tomatoes, basil, garlic, lemon juice 38
- diver scallops** herbed risotto, brown butter, caper and lemon pan sauce 39
- lobster fra diavolo** spaghetti, lobster, chili, garlic, spinach, basil, parmesan 37

GARDEN & GRAIN

- vegan enchiladas** sweet potato, corn, black beans, spinach, vegan mole, lime cashew crema 28
- anson mills farro risotto** maui sweet onions, cavolo nero, seasonal mushrooms, aged parmesan 27
- roasted acorn squash** soy sake glazed mushrooms, pomegranate seeds, yuzu kosho, sesame, nori 26

SIDES

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| grilled broccolini 12 | market vegetables 12 | roasted marble potatoes 12 |
| mashed potatoes 12 | wilted spinach with garlic 12 | crispy brussels sprouts 12 |

WINTER 2022 DINNER

we are pleased to note the first item listed in each category is prepared gluten & dairy free - eduardo quintero, chef de cuisine