



THE OAKS CLUB  
AT VALENCIA

**SMALL PLATES**

<b>LOADED CRUSH FRIES</b>	<b>12</b>
Fresh Hand Cut Fries   Cheddar   Bacon Flakes   Sauteed Mushrooms   Red Bell Pepper   Caramelized Onions   Tomatoes   Jalapenos   Green Onions   Crush Sauce	
<b>FRIED COCONUT SHRIMP</b>	<b>12</b>
Thai Sweet Chili Sauce	
<b>TACOS</b>	<b>12</b>
Cabbage   Spicy Aioli   Pico de Gallo Choice of Steak or Chicken	
<b>WINGS</b>	<b>16</b>
Choice of Gochujang, Buffalo, BBQ, Lemon Pepper or Garlic Parmesan   Served with Celery & Carrots	
<b>THE BEE STING FLATBREAD</b>	<b>14</b>
Italian Sausage   Roasted Garlic   Sriracha Honey Marinara Sauce   Mozzarella Cheese   Torn Basil	
<b>CHARCUTERIE &amp; CHEESE SAMPLER</b>	<b>26</b>
Mezzo Seco Monterey Jack Cheese   Cajun Rub Cheddar Fromage Blanc Goat Cheese   Artisan Dry Chorizo   Black Truffle Salami   Iberico de Bellota Jamon <i>Salt &amp; Pepper Cashews   Toasted Bread   Brown Sugar Pecans   Hot Honey   Golden Raisins   Candied Orange Peel Piquante Peppadew Peppers</i>	

**ENTREES**

<b>FETTUCINE PASTA CARBONARA</b>	<b>24</b>
Smoked Bacon   Parmesan Cheese   Egg Yolk   Cream	
<b>SHRIMP SCAMPI</b>	<b>27</b>
Sauteed Shrimp   Garlic Butter   Ziti   Cherry Tomatoes	
<b>FISH &amp; CHIPS</b>	<b>16</b>
Battered Cod Sticks   Steak Fries   Tartar Sauce	
<b>POKE BOWL*</b>	<b>17</b>
Ahi Tuna   Surimi   Seaweed Salad   White Rice   Furikake Cucumber   Green Onion   Avocado   Sesame Seeds Eel Sauce   Spicy Aioli	
<b>TERIYAKI BOWL</b>	<b>14</b>
White Rice   Hoisinaki   Sauteed Veg Add Chicken 4   Salmon 5   Steak 6	
<b>GRILLED CANADIAN SALMON FILET*</b>	<b>24</b>
Herbes de Provence   Garlic, Mushrooms & Onions Fingerling Potato Fricassee   Seasonal Vegetable Medley	
<b>ROASTED TENDER BEEF TRI TIP*</b>	<b>19</b>
BBQ Sauce   Garlic, Mushrooms & Onions   Fingerling Potato Fricassee   Mixed Greens	
<b>CHEF'S RUB CHARGRILLED RIBEYE*</b>	<b>40</b>
Garlic, Mushrooms & Onions   Fingerling Potato Fricassee Seasonal Vegetable Medley   Shallots   Pepper   Tarragon Butter	
<b>SLOW BRAISED BEEF SHORT RIB</b>	<b>38</b>
Buttermilk Crushed Fingerling Potatoes   Vegetable Medley Dijon Whole Grain Mustard Sauce	

**DESSERTS**

<b>VANILLA CRÈME BRULÉE</b>	<b>7</b>
Caramelized Sugar	
<b>FIREPIT S'MORES</b>	<b>7</b>
Graham Crackers   Mashmallows   Chocolate	
<b>VANILLA CUSTARD FLATBREAD</b>	<b>11</b>
Apple   Cranberry   Pecans   Honey Drizzle   Crème Fraiche	
<b>IRISH CREAM AFFOGATO</b>	<b>8</b>
Espresso Cold Brew   Vanilla Ice Cream   House-Made Irish Cream   Whipped Cream   Chocolate Sauce   Sea Salt	

**SANDWICHES & BURGERS**

INCLUDES CHOICE OF FRIES, FRUIT OR SIDE SALAD	
<b>ROAST BEEF CROISSANT SANDWICH</b>	<b>15</b>
Slow Roasted Tender Beef Tri tip   Dijon Mustard Sweet Onion Pickle   Mayonnaise   Butter Croissant	
<b>HAND PULLED CHICKEN BREAST SALAD SANDWICH</b>	<b>12</b>
Celery   Onion   Lemon Juice   Mayonnaise Choice of Sourdough or Whole Grain	
<b>TRIPLE DECKER</b>	<b>14</b>
Turkey   Ham   Swiss   Cheddar   Lettuce   Tomato Garlic Aioli   Multi-Grain Bread	
<b>DOUBLE CRUSH BURGER*</b>	<b>16</b>
Double 3oz Hickory Charcrust Beef Patty   Crush Sauce American Cheese   Iceberg Lettuce   Diced Tomatoes Sliced Pickles   Caramelized Onions   Brioche Bun	
<b>PAR BURGER*</b>	<b>15</b>
Patty   Cheddar Cheese   Bacon   Lettuce   Tomato   Onion Pickle   Mayo   Brioche Bun	
<b>FRIED CHICKEN SANDWICH</b>	<b>14</b>
Fried Chicken Breast   Coleslaw   Spicy Aioli Brioche Bun   Pickle	

**SALADS**

<b>BLUE WEDGE SALAD   TENDER STEAK*</b>	<b>17</b>
Slow Roasted Tender Beef Tri tip   Bacon Bits   Blue Cheese Crumble   Tomatoes   Croutons   Lettuce Wedge Blue Cheese Dressing Blue Wedge only   No Steak   12	
<b>BABY GEM LETTUCE COBB SALAD</b>	<b>14</b>
Grilled Chicken   Cherry Tomatoes   Bacon Bits Blue Cheese Crumbles   Hard Boiled Egg   Avocado Cucumber   Whole Grain Croutons   Ranch Dressing	
<b>CAESAR SALAD*</b>	<b>12</b>
Crunchy Romaine   Parmesan   Croutons   Caesar Dressing Add Grilled Chicken   4   Add Salmon Filet   6	

**SIDES**

FRIES   CRISPY   FAT SWEET POTATO	6	FRESH HAND-CUT FRIES	8
TATER TOTS	6	GARLIC, MUSHROOMS & ONIONS FINGERLING POTATO FRICASSEE	7
FRESH FRUIT	4	BUTTERMILK CRUSHED FINGERLING POTATOES	7
SIDE SALAD	5	VEGETABLE MEDLEY	7

**NA DRINKS**

<b>DIRTY DR. PEPPER</b>	<b>7</b>
Dr. Pepper   Cream of Coconut   Lime   Half n Half	
<b>ROOT BEER FLOAT</b>	<b>7</b>
Vanilla Ice Cream   Root Beer	
<b>LAVENDER LEMONADE</b>	<b>7</b>
House-Made Lemonade   Lavender Tea	

\*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## BEER

### DRAFT | 16OZ

COORS LIGHT 5.5	IPA BEER HANDLE 7.5
MODELO ESPECIAL 6.5	CRAFT BEER HANDLE 7.5
VOODOO RANGER JUICY HAZE IPA 6.5	MADEWEST STANDARD ALE 6.5

### CRAFT & BOTTLED

COORS LIGHT 5.5	LAGUNITAS IPA 6.5
MILLER LITE 6.5	HIGH NOON VODKA SELTZER 8
805 LAGER 6.5	HIGH NOON TEQUILA SELTZER 8
BLUE MOON 6.5	WHITE CLAW HARD SELTZER 8
PACIFICO 6.5	RED BULL ENERGY DRINK 6
CORONA PREMIER 6.5	HIGH NOON 8
VOODOO RANGER IPA 6.5	O'DOULS 6.5
BRITTNEY'S PB&J 8	

## SIGNATURE COCKTAILS

<p><b>THE WRINGER 12</b> Pineapple Infused Svedka Vodka Hand-Wrung   Served Up</p> <p><b>FIREPIT LEMONADE 13</b> Tito's Vodka   Lemonade   Cucumber</p> <p><b>LAVENDER HAZE 13</b> Herradura Silver   House-Made Lemonade Agave   Lavender Tea</p> <p><b>COCONUT CLOUD 14</b> Wheatley Vodka   Cream of Coconut Pineapple &amp; Lemon   Blueberry-Lemon Syrup</p> <p><b>BRAMBLE 15</b> Basil Hayden Bourbon   Lemon   Creme de Mure   Blackberry Syrup</p> <p><b>GOOD VIBRATIONS 15</b> Flecha Azul Blanco   Lemon   Mint Strawberry Syrup</p>	<p><b>HIBISCUS GIMLET 16</b> Empress Gin   Lime   Cream of Coconut Hibiscus Tea Syrup</p> <p><b>SLICE SIPPER 13</b> Hanson's Meyer Lemon Vodka Watermelon Syrup   Lime Juice   Basil</p> <p><b>HOT LIPS 14</b> Jalapeno &amp; Pineapple Infused Exotico Illegal Mezcal   Lemon   Vanilla Syrup Agave   Smoked with Oak Wood Chips</p> <p><b>PURPLE RAIN 13</b> Butterfly Pea Tea Infused New Amsterdam Gin Lemon   Ginger &amp; Honey Shrub</p> <p><b>MIDNIGHT IN L.A. 14</b> Bulleit, Averno, Luxardo Cherry Chocolate &amp; Orange Bitters</p>	<p><b>BIRDIE BLISS 16</b> Golden Eagle Vodka   Blackberry Syrup Pineapple Juice   Lime Juice</p> <p><b>SUNSET SPARKLER 13</b> Strawberry Infused Rumhaven Rum Strawberries   La Marca Prosecco</p> <p><b>ROSEALICIOUS SPRITZ 12</b> LaMarca Prosecco   Lo-Fi Appertif Rose Codial   Gingerale   Raspberries</p> <p><b>SANTA CLARITA DIET 13</b> Violet &amp; Blueberry Infused Wheatley Vodka Mint   Lime   Ginger Beer</p> <p><b>COLD BREW MARTINI 13</b> Absolute Vanilla   Cold Brew Espresso Mr. Black   Frangelica House-Made Irish Cream</p> <p><b>OAKS COCKTAIL SLUSHIE 12</b> Ask for current Slushies</p>
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## WINE

<p><b>CANYON ROAD 8 31</b> Chardonnay   Pinot Grigio Sauvignon Blanc   White Zinfandel Cabernet Sauvignon   Pinot Noir   Merlot</p> <p><b>SIMI SONOMA 10 39</b> Chardonnay</p> <p><b>TALBOTT KALI HART 12 47</b> Chardonnay</p> <p><b>MASO CANALI 10 39</b> Pinot Gris</p>	<p><b>LA MARCA 9 35</b> Prosecco</p> <p><b>LA JOLIE FLEUR 9 35</b> Rosé</p> <p><b>POGGIO AL TESORRO SOLOSOLE 12 47</b> Vermentino</p> <p><b>KIM CRAWFORD 11 43</b> Sauvignon Blanc</p>	<p><b>HAHN SLH 16 63</b> Pinot Noir</p> <p><b>LOUIS M. MARTINI 12 47</b> Cabernet Sauvignon</p> <p><b>MY FAVORITE NEIGHBOR 19 75</b> Cabernet Sauvignon</p> <p><b>POGGIO AL TESORRO MEDITERRA 12 47</b> Toscana Blend</p> <p><b>HARVEY &amp; HARRIET 14 55</b> Blend</p>
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