



The social centerpiece of the Bay Area community where a great culinary experience, personalized service and tasty libations await you. Connect with friends and fellow Members any time of the day. Meet for lunch or dinner, relax with cocktails and appetizers after work, stay for a casual dinner, or celebrate a special occasion.

### STARTERS AND SHAREABLES

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| <p><b>Ahi Tuna Wonton Tacos</b> Fresh cilantro, red onion, sesame, ponzu, wasabi and pickled ginger 14</p> <p><b>Classic Wings</b> Tossed with your choice of Buffalo, BBQ or sweet chili sauce, served with ranch or blue cheese dressing 12</p> <p> <b>Chicken &amp; Steak Quesadilla</b> Fire-grilled steak and chicken, jack cheese, onions, peppers and bacon served with sour cream and salsa 11</p> <p> <b>Margherita Flatbread</b> Tomatoes, basil pesto, fresh mozzarella, baby spinach and balsamic reduction 10</p> | <p><b>Beef &amp; Chicken Nachos</b> Crispy tortilla chips, queso, pico de gallo, beef and chicken fajita served with sides of salsa and sour cream 11</p> <p> <b>Hummus &amp; Grilled Pita</b> Served with tapas olive assortment, feta cheese, English cucumber, basil pesto and grape tomatoes 9</p> <p> <b>Big Bang Shrimp</b> Crispy shrimp tossed in sweet chili aioli 10</p> <p> <b>Crab and Roasted Red Pepper Dip</b> Fire-grilled flatbread 9.5</p> |
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### ENTRÉE SALADS

Add a cup of soup for \$1.95

- Filet & Wedge** Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire-grilled beef tenderloin 18
- Niçoise-Style Tuna** Black pepper-crusting ahi tuna, haricot vert beans, fingerling potatoes, hard-boiled eggs, grape tomatoes, Niçoise olives, red onion, capers and lemon vinaigrette 17
- Cobb Salad** Chopped romaine, beefsteak tomato, avocado, grilled chicken breast, applewood bacon, Maytag blue cheese, boiled egg and your choice of dressing 17
- Blackened Salmon** Baby spinach, heirloom tomatoes, Mandarin oranges, almonds, crispy onions and sesame dressing 17
- Fall Harvest Salad** Roasted butternut squash, crisp apple, glazed walnuts, seasonal greens, goat cheese and raspberry vinaigrette 12
- Pecan-Crusted Chicken** Mixed greens, caramelized pecans, sun-dried cranberries, blue cheese, roasted red pepper, hearts of palm and butternut squash ranch 14

### HANDCRAFTED SANDWICHES

All sandwiches are served with your choice of fries, fresh fruit or our club-made tortilla or potato chips. Add a cup of soup for \$1.95.

- Wicked Dip** Shaved roast beef with provolone cheese and jalapeño aioli served on a toasted hoagie roll with a side of au jus 15
- Bang Bang Shrimp Tacos** Crispy shrimp, firecracker sauce and Asian slaw served in flour tortillas 14
- BBQ Chicken Melt** Fire-grilled chicken breast with avocado, jack cheese and crispy onions served on a toasted jalapeño-cheddar bun 13
- Signature Burger** Our unique blend of USDA chuck, brisket and short rib chargrilled to perfection with your choice of one topping 13
- Country Fried Chicken Wrap** Crispy chicken, tomato, sliced avocado, cheese blend and ranch dressing rolled in a flour tortilla 12
- Jalapeño Turkey Melt** Shaved turkey breast, cheddar cheese and pickled jalapeños served on a toasted cheddar bun with a side of jalapeño ranch 12

### BAY OAKS SPECIALTIES

Served with your choice of a cup of soup or salad: House, Caesar or Salad Bar (after 5pm).

- Classic Filet Mignon** Asparagus, mashed potatoes, bordelaise sauce 29
- Southern Chicken-Fried Ribeye** Buttermilk whipped potatoes, Brussels sprouts and andouille sausage gravy 24
- Drunken Peach Pork Chop** Mashed sweet potatoes, mustard greens and brandy peach sauce 25
- Fried Shrimp Basket** Served with French fries, hushpuppies, cocktail and tartar sauces 17
- Hot & Sour Snapper** Pan-seared scarlet snapper with stir-fried seasonal vegetables and ginger-soy reduction 25
- Pan-Seared Salmon** Asparagus and roasted tomato risotto finished with chive oil 22
- Steakhouse Ribeye** Fire-grilled, roasted garlic mashed potatoes, grilled asparagus and steakhouse demi-glace 36
- Butternut Squash Risotto** Swiss chard chiffonade, parmesan, toasted pecans and maple gastrique 17

Bay Oaks Member Favorite

Vegetarian

#LifeLivedWell  
Nourishing the body + soul

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.



**R E D  
G L A S S**

Terrazas Reserva Malbec  
 William Hill Estate Merlot  
 La Crema Pinot Noir  
 Charles & Charles Red Blend Meritage  
 Taken Red Blend Meritage  
 Kenwood Zinfandel  
 Prisoner Red Blend  
 Tower 15 "The Swell" Red Blend

**B O T T L E**

Estancia Cabernet Sauvignon  
 Robert Mondavi Cabernet Sauvignon  
 William Hill Estate Pinot Noir  
 Prisoner Red Blend  
 Taken Red Blend Meritage  
 Columbia Winery Merlot

**W H I T E  
G L A S S**

14 Hands Chardonnay  
 Banfi Le Rime Pinot Grigio  
 La Marca Prosecco  
 SeaGlass Sauvignon Blanc  
 Anew Rosé, Columbia Valley  
 Kendall-Jackson Vintner's Reserve  
 Kim Crawford Sauvignon Blanc  
 Twomey Sauvignon Blanc

**B O T T L E**

Clos du Bois Calcaire Chardonnay  
 14 Hands Chardonnay  
 Chateau Ste. Michelle Chardonnay  
 Cakebread Chardonnay  
 Duckhorn Sauvignon Blanc  
 Chandon Brut Classic Sparkling

**S E A S O N A L C O C K T A I L S**

**The Salty Flower** Hendrick's Gin, St-Germain Liqueur, Grapefruit, Soda  
**Scofflaw** Templeton Rye Whiskey, Dry Vermouth, Lemon, Grenadine, Orange Bitters  
**Dirty Grape Martini** Grey Goose Vodka, Pickled Grapes  
**Smoky POM Martini** Casa Noble Reposado Tequila, Mezcal, POM Juice, Agave, Grapefruit  
**Nuts & Berries** Chambord & Amaretto Liqueurs, Cream, Toasted Almonds  
**Endless Summer Sangria** Sauvignon Blanc, Deep Eddy Vodka, Grand Marnier Liqueur, Orange, Lemon, POM Juice, Simple Syrup, Soda  
**Bourbon Maple Sour** Knob Creek Whiskey, Hennessy Cognac, Maple Syrup, Lemon, Fresh Thyme  
**Caramel Apple Mule** Crown Royal Whisky, Apple Pucker Liqueur, Buttershots Liqueur, Lime, Ginger Beer

**B R E W S**

**B O T T L E S**

Miller Lite | Coors Light | Bud Light | Michelob Ultra | Corona Light  
 Modelo Especial  
 Samuel Adams Boston Lager  
 Blue Moon Belgian White  
 Stella Artois  
 Heineken  
 Shiner Bock  
 Guinness Stout

**D R A F T**

Samuel Adams Seasonal Draft  
 Blue Moon Seasonal Draft  
 Local Craft Brewer Selection  
 Local Brewer IPA Selection

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*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.*