

O'NEILL'S
BAR & GRILL
DINNER MENU

STARTERS

CHIPS & SALSA \$10

TORTILLA CHIPS, SALSA ROJA
ADD: GUACAMOLE \$5

QUESADILLA \$10

CHEDDAR JACK CHEESE,
FLOUR TORTILLA, SOUR CREAM,
GUACAMOLE, SALSA ROJA
ADD: CHICKEN \$7, PULLED PORK \$9,
TRI TIP \$14
GLUTEN FREE TORTILLA \$1

NACHOS \$16

TORTILLA CHIPS, CHEDDAR JACK
CHEESE, PICO DE GALLO, JALAPENOS,
GUACAMOLE, SOUR CREAM
ADD: CHILI \$6, CHICKEN \$7,
PULLED PORK \$9, TRI TIP \$14

CHILI CHEESE FRIES \$15

CRINKLE CUT FRENCH FRIES, HOUSE
MADE CHILI, CHEDDAR JACK CHEESE,
RED ONIONS

SHRIMP COCKTAIL \$24

CITRUS POACHED SHRIMP,
AVOCADO RELISH,
CLASSIC COCKTAIL SAUCE,
LEMON WEDGE

BAJA SHRIMP CEVICHE \$20

SHRIMP, PICO DE GALLO,
AVOCADO, FRESH CITRUS JUICE,
TORTILLA CHIPS

WINGS \$16

BUFFALO, BBQ, OR
THAI COCONUT HOISIN



AHI TARTAR \$18

AHI TUNA, CUCUMBER, AVOCADO,
EDAMAME, SWEET CHILI SAUCE,
DAIKON SPROUTS, SPICY AIOLI,
SESAME SEEDS, WONTON CHIPS

SPINACH & ARTICHOKE DIP \$16

SPINACH, ARTICHOKE HEARTS,
CREAM CHEESE,
MOZZARELLA CHEESE,
TORTILLA CHIPS

CHARCUTERIE \$28

BRIE, 26 MONTH AGED PARMESAN,
BLUE CHEESE, FENNEL SALAMI,
HONEY, ORANGE MARMALADE,
FRESH FRUIT, TOASTED BAGUETTE

CRISPY THAI CALAMARI \$16

CRISPY WONTONS, CILANTRO,
THAI COCONUT HOISIN SAUCE

FLAT BREAD

GOAT CHEESE & PROSCIUTTO \$16

GOAT CHEESE, PARMESAN, PROSCIUTTO,
FIG MARMALADE, ARUGULA, TRUFFLE OIL

CHEESE & PEPPERONI \$14

MOZZARELLA CHEESE, PEPPERONI,
MARINARA SAUCE

BBQ CHICKEN \$16

GRILLED CHICKEN, BACON, RED ONIONS,
MOZZARELLA CHEESE, CILANTRO,
BBQ SAUCE

CAULIFLOWER CRUST (GF) \$2

SOUPS & SALAD

SOUP OF THE DAY \$10 | \$12
O'NEILL'S SIGNATURE CHILI \$12 | \$15
RED ONION, WHITE CHEDDAR CHEESE

CAESAR SALAD \$16

ROMAINE, PARMESAN CHEESE, FOCACCIA
CROUTONS, CLASSIC CAESAR DRESSING
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP \$14,
SALMON \$14, BLACKENED AHI \$12

SMOKED TRI TIP COBB SALAD \$25

ROMAINE, SMOKED TRI TIP, HONEY CURED
BACON, HARD BOILED EGG, HEIRLOOM CHERRY
TOMATOES, AVOCADO, BLUE CHEESE
CRUMBLES, HERB BUTTERMILK DRESSING

SPRING MIXED GREENS \$16

SPRING MIX LETTUCE, VINE RIPE CHERRY
TOMATOES, ENGLISH CUCUMBERS,
ROASTED YELLOW BEETS, CANDIED WALNUTS,
DRIED CRANBERRIES, CHAMPAGNE VINAIGRETTE
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP \$14,
SALMON \$14, BLACKENED AHI \$12

NAPA SALAD \$20

MIXED GREENS, GRILLED CHICKEN, MANDARIN
ORANGES, BRIE, CANDIED PECANS, CRISPY
WONTONS, RASPBERRY VINAIGRETTE

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE OF SALAD, COLESLAW, OR FRENCH FRIES
UPGRADE TO SWEET POTATO FRIES, TATER TOTS, ONION RINGS OR FRUIT \$2
GLUTEN FREE BREAD \$2 | SPLIT PLATE CHARGE \$4

O'NEILL'S BURGER \$23

BACON, PEPPER JACK CHEESE,
ROMAINE LETTUCE, TOMATOES, RED ONION,
PICKLES, BRIOCHE BUN
SUB: CHICKEN BREAST

PULLED PORK SANDWICH \$20

PULLED PORK, COLESLAW, GRILLED PINEAPPLE,
BBQ SAUCE, BRIOCHE BUN

CITRUS HERB CHICKEN SANDWICH \$22

GRILLED HERB CHICKEN BREAST, VINE RIPE TOMATO,
CARAMELIZED ONIONS, BUFFALO MOZZARELLA, ARUGULA,
LEMON PARSLEY AIOLI, HERB FOCACCIA ROLL

FRENCH DIP SANDWICH \$21

SHAVED TRI TIP, CARAMELIZED ONIONS, SWISS CHEESE,
HORSERADISH CREAM, AU JUS, HOAGIE ROLL
ADD: MUSHROOMS \$2 | ADD: BELL PEPPERS \$2

ENTREES

LINGUINE WITH GARLIC CREAM \$26

LINGUINE, ROASTED GARLIC CREAM SAUCE,
CHERRY TOMATOES, SHALLOTS, FRESH HERBS
ADD: CHICKEN \$7, SHRIMP \$10, TRI TIP \$14,
SALMON \$14
ADD: GLUTEN FREE PASTA \$5

SHRIMP SCAMPI \$26

SHRIMP, HEIRLOOM CHERRY TOMATOES, ASPARAGUS,
SHALLOTS, GARLIC, WHITE WINE, PARSLEY, LEMON,
GRILLED BAGUETTE
ADD: ANGEL HAIR PASTA \$5
ADD: GLUTEN FREE PASTA \$5

PORK CHOP \$42

GRILLED PORK CHOP, DUO OF ROASTED SWEET
POTATOES, SHAVED BRUSSEL SPROUTS, ASIAN PEAR,
DIJON MUSTARD JUS

AIRLINER CHICKEN BREAST \$42

ROASTED JIDORI AIRLINER CHICKEN BREAST, FOREST
MUSHROOM RISOTTO, BABY SPINACH,
TRUFFLE VINAIGRETTE

ATLANTIC SALMON \$42

GRILLED ATLANTIC SALMON,
CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS,
DILL BÉARNAISE

STEAK FRITES \$60

12 OZ GRILLED NEW YORK, TRUFFLE PARMESAN FRIES,
CHIMICHURRI SAUCE

AHI TUNA \$40

GRILLED RARE AHI TUNA,
COCONUT FORBIDDEN RICE, BOK CHOY,
CARROTS, BEAN SPROUTS,
EDAMAME, AVOCADO, SESAME SEEDS,
CILANTRO CITRUS VINAIGRETTE



FILET \$58

GRILLED FILET, POTATO GRATIN,
BROWN BUTTER CARROTS, ENGLISH PEAS,
SHALLOT, ROSEMARY RED WINE REDUCTION

SLOW ROASTED RIBS \$32 | \$45

RIBS, COLESLAW,
FRENCH FRIES, BBQ SAUCE

DESSERTS

FLOURLESS CHOCOLATE CAKE

VANILLA BEAN ICE CREAM,
SEASONAL BERRIES, CHOCOLATE SAUCE

\$16

WHITE CHOCOLATE MACADAMIA
CRÈME BRÛLÉE

WHITE CHOCOLATE BRÛLÉE, MACADAMIA NUTS,
PINEAPPLE, DARK CHOCOLATE SALT COOKIE

WARM BUTTER TOFFEE CAKE

CRÈME ANGLAISE,
VANILLA BEAN ICE CREAM

TRIPLE CHOCOLATE MOUSSE CAKE

RASPBERRIES, BERRY SAUCE,
POWDER SUGAR, MINT