

Trabuco Oaks

→ *Steakhouse* ←

STARTERS & SALADS

Grilled Skewer 12 32

Choice Marinated Chicken or Steak (1ea)(3ea)

Blackened Tiger Prawns 12

Blackened and Grilled Tiger Prawns

Grilled Artichoke 11

Grilled Artichoke served with a Citrus and Black Pepper Aioli

Hot Skillet Mushrooms 8

Seasoned Button Mushroom simmered in Red Eye Sherry and Crushed Garlic, topped with Parmesan and Fine Herbs.

Sweet Potato Fries 6

Seasoned Sweet Potatoes Fries served with house Lemon Pepper Aioli

Trabuco Oaks Chopped Salad 18

Chopped Crips Romaine, Cucumber, Tomato, Red Onion, & Blue cheese crumbles topped & Scallions with BBQ Grilled Chicken Served with a Champagne Vinaigrette

Sub Salmon Filet +6

Grilled Caesar Salad 16

Crisp Romaine Hearts grilled and topped with creamy Caesar dressing, Shaved Parmesan and House Croutons.

SIDES & ADD-ON'S

Steak Butters * A MUST TRY! 3

Add an Explosion of Flavor to any dish
Shallots & Citrus / Garlic & Herb / Gorgonzola Butter / Charred Scallion, Smoked Salt & Lime

House Baked Potato 4

Load it up with Sour Cream, Cheddar & Chives
add Garlic Herb Butter 2

House Mashed Potatoes 4

Creamy Mashed Potatoes
add Garlic Herb Butter 2

Steak Fries or Sweet Potato Fries 6

Crispy and Lightly Seasoned
Add Aioli 2

House Salad 4

Chopped Lettuce, Red Cabbage, & House Dressing.

BURGERS

BOOM BOOM BURGER 14

Half Pound Angus Patty crusted with Black Pepper, Spicy Slaw, Pepper Jack Cheese and Sliced Tomato on a Toasted Brioche Bun

SHROOM'IN OAKS BURGER 16

Half pound patty, Garlic Herb Butter, Sautéed Mushrooms, Swiss Cheese, Crisp Lettuce on a Toasted Brioche bun



STEAK & RIBS

All Steaks Come with Garlic Toast and Beans

L'I'L WRANGLER 26

8 oz Choice Top Sirloin grilled to perfection
Pairings: Cabernet

KANSAS CITY RIBEYE 48

Our 16 oz Gold Canyon Angus Mesquite Grilled Rib Eye center cut Choice
Pairings: Cabernet

TENDERFOOT 42

8 oz. Choice Tender Filet Mignon grilled over open flames to perfection
Pairings: Pinot Noir

RAMROD 42

12 oz Gold Canyon Angus New York hand selected and marbled to perfection
Pairings: Cabernet

PONDEROSA 48

16 oz Choice Porterhouse aged to perfection
Pairings: Cabernet

BBQ BEEF RIBS 28

Tender Juicy Beef Ribs glazed in our house bbq sauce



THE PRAIRIE & SEA

Pork Chop 28

Bone-in Chop marinated in Dijon, Garlic and Vermouth overnight and served with Seasonal Vegetables and Creamy Mashed Potatoes
Pairings: Red or Rose

BBQ Chicken and Shrimp 36

Grilled Chicken Breast over Mesquite Charcoal topped with gorgonzola butter and 3 Grilled Shrimp along side Salted Grilled Zucchini & Creamy Mashed Potatoes
Pairings: Chardonnay

Blackend Salmon 28

8 oz Blackened Salmon Filet with Salted Grilled Zucchini & Creamy Mashed Potatoes
Pairings: Oak Aged Chardonnay

Italian Spaghetti 16

Our 31 year old recipe includes premium tomatoes with fresh herbs and spices.
Pairings: Cabernet

DESSERTS

Smoke'n Churros 9

Spiced Churros and Vanilla Ice Cream with Bourbon Caramel

Cookies & Cream 9

Bowl of Vanilla Ice Cream with Warm Chocolate Chip Cookies and Cream

Gizmo 9

Crispy Wrapped Cherries with Vanilla Ice Cream & Cherry Drizzle

Hot Fudge Sundae 7

Vanilla Ice Cream, Hot Fudge, Nuts & Whipped Cream

LIL BUCKAROOS

Burger & Fries 9

Beef Patty on a plain bun served with fries

Chicken Tenders 9

Lightly seasoned and fried chicken tenders served with fries

Spaghetti & Garlic Toast 9

Classic Spaghetti noodles with marinara served with our famous garlic bread

THE WATERING HOLE

Coke, Diet Coke, Dr, Pepper, Sprite 3
Ice Tea, Raspberry Iced Tea, Pink Lemonade, 3
Coffee, Hot Tea, Hot Chocolate 3

*Ask for our full
Beer and Wine list*

NO-TIE POLICY

To keep too much celebrity from going to our heads, we have a strict no-tie policy. You can see the results of that policy strung from our rafters, a constant reminder not to take ourselves too seriously. But the one thing we do take seriously is our desire to serve you!

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

20782 TRABUCO OAKS DR. TRABUCO CANYON, CA 92678 - 949-586-0722