



**TOLLY'S RESTAURANT
AND SODA FOUNTAIN**

Served daily from 4pm—close

Oakland Steakhouse Saloon Style Burgers

Our half pound burgers are prepared from all natural, grass fed only beef. They are served two ways: **Classic** – on toasted bun with kosher dill pickle, tomato, sweet red onion and lettuce with seasoned cottage fries. **Salad style** – on a bed of fresh house greens with tomato, cucumber, pickle, black olives, radish and your choice of dressing. Please specify to your server.

The Natural \$ 9.99
A simply delicious classic burger “naked”.

The Forager \$ 12.99
A blend of Crimini, Shitake, and Lobster mushroom with cheddar cheese.

The Bacon Cheddar \$ 10.99
Crisp seasoned bacon with melted cheddar cheese.

The Big Blue \$ 11.99
Chef's Blue Blend – Blue Cheese, roast pepper, basil and Kalamata.

The Kona Burger \$ 12.99
Black Forest Ham piled high with pineapple and cheddar cheese dressed with Rueben dressing.

Oakland Sliders \$ 7.95
Two Knee Deep Farms mini burgers with bacon and cheese, blue cheese or mushroom confit.



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STEAKHOUSE BAR MENU

Bar Pizza \$ 10.00
A selection of fresh ingredients baked hot and crisp for one or two.

Crispy Dumplings \$ 4.95
Bacon & Cheese polenta - beer battered dumpling fried crisp served with Spicy Russian.

Colossal Shrimp & Lump Crabmeat Martini \$ 12.95
Four huge shrimp with lump crabmeat and Spicy Cocktail sauce.

Seamen's Sampler Plate \$ 12.95
Battered cod filet, bacon wrapped sea scallop with crab stuffed green lip mussels and Spicy Russian.

Mussels on the Rocks \$ 10.95
1/2 dozen Green Lip Mussels steamed in garlic-beer broth served with Sweet chili croutons.

French Dip \$ 10.99
Toasted garlic hoagie with melted Swiss cheese and au jus dipping broth.

Shepherd's Plate \$ 6.95
Grilled Italian sausage, stone ground mustard and house baked bread.



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FOUNTAIN MENU

Chef's soup of the day \$ 8.bowl
A selection of fresh ingredients prepared by our chef for your pleasure.

French Onion Soup \$ 9.crock
Sweet onion simmered in a flavorful broth served with Swiss cheese crouton.

Fountain House Salad \$ 5.99
Fresh green mix with cucumber, tomato, black olive, radish and choice of dressing: Blue Cheese, Russian, Balsamic Vinaigrette, Ranch, Caesar and Honey Mustard .

Grilled Santa Cruz Chicken \$ 14.95
Chicken filet sauté with artichoke, basil, sun dried tomato, white wine sauce and penne pasta.

Vegetable and Four Cheeses Lasagna \$ 11.99
Layers of rich cheese Lasagna served in a creamy parmesan sauce.

Grilled Salmon Salad \$ 16.99
Grilled fresh Salmon filet served on a bed of house greens with cucumber, tomato, black olive, and chilled Colossal shrimp with your choice of dressing.

Grilled Chicken Breast Salad \$ 12.99
Marinated chicken served on a bed of house greens with cucumber, tomato, bacon, black olive and crispy yam noodle with your choice of dressing.

Chef B. B. \$ 12.99
Au jus dipped roast beef, blue cheese, bacon , tomato on bistro sauce hoagie