



O'NEILL'S BAR & GRILL

26772 Avery Parkway
Mission Viejo, CA 92692
(949) 218-0865

Email This Menu or Make
An Online Reservation At:
www.YourRC.com

Menu Items And Prices Subject To Change
Without Notice

BREAKFAST MENU

O'NEILL'S BREAKFAST

two eggs any style | two bacon | two sausage | two pancakes or toast or fruit

11

HOLE IN ONE OMELET

your choice of ingredients: mushrooms | sausage | bacon | smoked salmon | onions
bell peppers | turkey | cheddar | pepperjack | swiss | fresh fruit or hash browns

11

EGGS BENEDICT TRADITIONAL

two poached eggs | english muffin | ham | hollandaise sauce | fruit or hash browns

9

EGGS BENEDICT CAPRESE

two poached eggs | english muffin | mozzarella | tomato | basil
| hollandaise sauce | fruit or hash browns

9

EGGS BENEDICT AND FRIED GREEN TOMATOES

two poached eggs | english muffin | fried green tomatoes
hollandaise sauce | salsa verde | cilantro | fruit or hash browns

9

STEEL CUT IRISH OATMEAL

brown sugar | raisins | milk

6.5

MALTED WAFFLE

fresh berries | devonshire cream | farm house maple

8

MALTED PANCAKES

two sausage or bacon | devonshire cream | farm house maple

8

BACON, EGG AND ZUCCHINI QUESADILLA

guacamole | salsa | grilled zucchini | scrambled egg | smoked bacon | pepper jack cheese

9

GRILLED BURRITO

scrambled egg | zucchini | hash browns | pepperjack cheese | salsa verde

9

SIDES

Apple Wood Smoked Bacon | 3

Sausage Links | 3

Two Eggs Any Style | 4

Hash Browns | 3

Bagel & Cream Cheese | 3

Pancakes (2) | 4

Sourdough or Wheat Toast | 2

Fresh Fruit | 3

Half of a Grapefruit | 2.50

CHAMPAGNE SUNDAY BRUNCH

Join Us Every Sunday

10:00am-2:00pm

LUNCH

STARTERS

LETTUCE WRAPS |gf
sautéed pork and shrimp
rice noodles | carrot | sprouts | lime | cilantro dip
8

HUMMUS |v
baked rosemary flat bread | grilled
tomato | feta | onion | mint
8

CAMEMBERT EN CROUTE |v
oyster mushrooms | cherry-pinot noir syrup
8

LAMB STUFFED PIQUILLO PEPPER SLIDERS
olive pesto | garlic aioli | potato buns
7

BAR BURGERS
tobacco onions | cheddar | brioche bun
barbeque sauce
8

KUNG PAO CALAMARI
toasted peanuts | carrots | cilantro
spicy kung pao sauce
10

POMME FRITES |v
truffle oil and herbs | garlic aioli dip
5.50

SOUPS

CHAPARRAL CHILI
aged white cheddar | red onions
cup 5 | bowl 8

SEASONAL SOUP OF THE DAY
cup 5 | bowl 8

SALADS

WEDGE SALAD |gf
iceburg | bacon | red onion | tomato | egg
blue cheese | yogurt lemon dressing
7 | 10

CHOP SALAD |gf
romaine | iceberg | grilled chicken | salumi
rainbow beets | manchego cheese
white balsamic vinaigrette
8 | 13

FIELD GREEN SALAD |gf
pumpkin seeds | pecorino | pumpkin vinaigrette
6 | 10

NAPA SALAD
mixed greens | grilled chicken | mandarin
oranges | brie | pecans | wontons | raspberry
vinaigrette
12

LUNCH COMBINATIONS

SOUP, SALAD, SANDWICH AND PIZZA COMBINATIONS

Two Items Combination \$11.00

Three Items Combination \$14.00

SOUPS

(Cup)

TODAY'S SOUP
CHAPARRAL CHILI

SALADS

(Bistro)

NAPA
FIELD GREENS
CHOP

PIZZAS

(1/2 Pizza)

SALUMI
PEAR & PORK SAUSAGE
ROASTED PUMPKIN
TOMATO BASIL

SANDWICHES

(1/2 Sandwich)

GRILLED VEGETABLE
ROTISSERIE TURKEY CLUB
PULLED PORK
REUBEN

SPECIALTY BEERS

ALESMITH SPEEDWAY STOUT | american double 750ml | imperial stout | 12% abv | 15

ALESMITH WEE HEAVY | scottish ale 750ml | 10% abv | 15

SCHLENKERLA OAK SMOKE | doppelbock | 8% abv | 9

LOUD BEERSEL FRAMBOISE | fruit lambic | 6% abv | 12

PIZZAS

SALUMI

pecorino | cauliflower | vadouvan spice

10

PEAR & PORK SAUSAGE

sage | blue cheese | saba

10

ROASTED PUMPKIN

candied bacon | goat cheese | sage brown butter

10

TOMATO

basil | mozzarella | lemon oil | saba

10

OTHER CREATIONS

SMOKED HALF RACK OF RIBS

St. Louis | red wine barbeque sauce | french fries

15

SAFFRON CHICKEN

yogurt sauce | mixed greens | cucumber

red onion | grilled flat bread

11

TRUE COD FISH & CHIPS

dill tempura | tartar sauce | french fries

13

BURGER & SANDWICHES

PRIME BURGER

pepper jack | guacamole | smoked bacon

red onion | butter lettuce | brioche bun

13

HICKORY SMOKED PORK

red wine bbq sauce | jalapeno coleslaw | ciabatta

11

REUBEN

pastrami | gruyere | sauerkraut

thousand island dressing | seeded rye

11

PRIME RIB

caramelized onion | swiss | horseradish cream

red peppers | rosemary focaccia

12

ROTISSERIE SMOKED TURKEY

balsamic braised onions | guacamole

smoked bacon | swiss | ciabatta roll

11

GRILLED VEGETABLE | v

eggplant | caponata | portabella

mushrooms | mozzarella

10

LUNCH

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

Gluten Free: gf

Veggie: v

STARTERS

CAMEMBERT EN CROUTE | v | hen of the woods mushrooms | cherry-pinot noir syrup | 8

LAMB STUFFED PIQUILLO PEPPER SLIDERS | olive tapenade | garlic aioli | potato buns | 7

KUNG PAO CALAMARI | toasted peanuts | carrots | cilantro | spicy kung pao sauce | 10

BRAISED SHORT RIB | fried green tomato | tomatillo salsa | cilantro | natural jus | 10

STUFFED SQUASH FLOWERS | gf | fennel & goat cheese | prosciutto | saba and lemon oil | 8

POMME FRITES | v | truffle oil and herbs | garlic aioli dip | 5.50

TANDOORI SALMON SPRING ROLLS | preserved lemon yogurt dipping sauce | 8

STUFFED DATES | gf | shaft's blue cheese | grilled prosciutto | jalapeno | 5

CHAPARRAL CHILI | aged white cheddar | red onions | cup 5 | bowl 8

SEASONAL SOUP OF THE DAY

To amuse the palate	
CHANDON Sparkling Wine Napa Valley 10	CROSSINGS Sauvignon Blanc New Zealand 9

PIZZA

OYSTER MUSHROOM | v | watercress pesto | brie cheese | garlic confit | 10

TANDOORI CHICKEN | butternut squash puree | manchego | cilantro | 10

CHORIZO | potato | hand crafted mozzarella | spinach | 10

TOMATO | tomato | basil | lemon oil | saba | 10



Brewed compliments	
ST. LOUIS GUEUZE lambic 12.7 oz 9	LIEFMANS CUVÉE BRUT fruit vegetable 750 ml 17

SALADS

MIXED GREENS | v | cucumber | carrot | crispy onions | sherry vinaigrette | 10

HEIRLOOM TOMATO CAPRESE | gf | v | buffalo mozzarella | herb salad | saba dressing | 12

SMOKED SALMON COBB | gf | red potatoes | bacon | egg | tomato | dill buttermilk dressing | 13

NAPA | mixed greens | chicken | mandarin oranges | brie | pecans | wontons | raspberry vinaigrette | 12

VEGETARIAN (v) GLUTEN FREE (gf)

BURGER & SANDWICHES

PRIME BURGER | pepper jack | avocado | smoked bacon | red onion | butter lettuce | brioche bun | 13

HICKORY SMOKED PORK | red wine bbq sauce | jalapeno coleslaw | ciabatta roll | 11

ROAST TURKEY | balsamic braised onions | avocado | smoked bacon | swiss | ciabatta roll | 11

PRIME RIB | caramelized onion | swiss | horseradish cream | red peppers | rosemary focaccia | 12

FROM THE OCEAN

HALF MAINE LOBSTER & FILET MIGNON | gf | chard & potato gratin | lobster-vanilla butter | 52

SANTA BARBARA SEA BASS | gf | butter poached | lime and mint courgettes | tarragon buerre blanc | 23

SEAFOOD PAELLA | gf | scallops | shrimp | bass | alaskan king crab | spanish bomba rice | 24

ALASKAN SOCKEYE SALMON | gf | cedar smoked | red quinoa | grapefruit | brown butter molasses | 24

Compliments from the vine

ANDREW MURRAY | Syrah | 10

CARMEL ROAD | Pinot Noir | 10

STEAK, CHOPS & CHICKEN

LAMB OSSO BUCCO | gf | baby turnips | brussel sprouts | creamy polenta | huckleberry sauce | 24

CHICKEN POT PIE | sherry braised chicken | carrot | celery | parsnip | puff pastry | 18

SMOKED HALF RACK OF RIBS | St. Louis cut | red wine barbeque sauce | french fries | 15

BEEF STROGANOFF | egg papardelle pasta | portabella | asparagus | brandy cream | 19

APRICOT CORNBREAD STUFFED PORK CHOP | smoked bacon | cipollini onions | baby turnips
cider sauce | 22

CERTIFIED ANGUS FILET MIGNON | gf | coffee rub | chard & potato gratin | cipollini onion
cabernet sauce | 28

Compliments from the vine

FREEMARK ABBY | Merlot | Napa Valley | 11

FOREFRONT | Cabernet | Napa Valley | 13

TASTING SATURDAYS

Join Us Every Saturday Night for Our
Tasting Portions and Wine Flights

4:00 pm

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