

*Welcome to*



**SEVEN OAKS**  
**COUNTRY CLUB**

**GRILLE ROOM**

## SOUPS & STARTERS



### ROASTED RED PEPPER SOUP

10 oz - Cup 3.<sup>95</sup>      16 oz - Bowl 4.<sup>75</sup>

### SOUP OF THE MOMENT

10 oz - Cup 3.<sup>95</sup>      16 oz - Bowl 4.<sup>75</sup>

### SOUP SAMPLER — 7.<sup>95</sup>

*A sampling of our Soups of the Day and Roasted Red Pepper*

### TUREEN OF CLASSIC FRENCH ONION SOUP — 4.<sup>95</sup>

### SEVEN OAKS CHILI

*Topped with sour cream, red onion and cheddar cheese*

10 oz - Cup 3.95      16 oz - Bowl 4.95

### SOUTHWESTERN TATER TOTS — 8

*A generous portion of taco seasoned potato tots topped with shredded lettuce, diced marinated tomatoes, avocado sour cream, house taco sauce, cotija and cheddar cheeses, diced smoked flank steak and pico de gallo*

### THE OAKS WINGS — 11.<sup>95</sup>

*12 fresh wings tossed with your choice of sauce: buffalo, hot, garlic butter, Old Bay, Cajun, dry ranch, wet ranch, sweet chili sauce or plain.*

*Served with celery, carrots and house made bleu cheese dressing*



### MARYLAND STYLE CRAB CAKES — 13.<sup>25</sup>

*Served with orange dill butter sauce*

### SEAFOOD CREPE — 10.<sup>25</sup>

*Homemade crepe stuffed with shrimp, scallops, crabmeat, mushrooms and green onions in a light creamy alfredo sauce, topped with melted provolone and mozzarella cheese*

### SALT & PEPPER CALAMARI — 9.<sup>95</sup>

*A generous portion of calamari rings in a salt and pepper breading topped with shaved romano and grilled green onion, accompanied by a side of house remoulade*

### CHICKEN POT STICKERS AND PHO BROTH — 7.<sup>95</sup>

*Chicken and Lemon Grass Pot Stickers braised in Vietnamese Pho Broth with julienne vegetables and green onion served, with a side of teriyaki sauce*



*Indicates Seven Oaks Country Club Favorites*

*\*Consuming raw or undercooked eggs, seafood or meats may increase your risk of food borne illness*

## A LA CARTE SALADS

### HOUSE SALAD — 4.<sup>50</sup>

*Mixed field greens with red onion, julienne peppers, grape tomatoes, English cucumbers, carrots, dried cherries and sunflower seeds*

### CLASSIC CAESAR SALAD — 6.<sup>25</sup>

*Romaine lettuce tossed real Caesar dressing and garnished with croutons, julienne speck ham, Asiago cheese and lemon*

### SPINACH SALAD — 5.<sup>25</sup>

*With hot bacon dressing, bleu cheese crumbles, hard cooked egg, sliced mushrooms and grape tomatoes*

### THE WEDGE — 5.<sup>25</sup>

*Iceberg lettuce with diced tomato, crumbled smoked bleu cheese, diced bacon and your choice of dressing*

### STRAWBERRY SALAD — 7.<sup>25</sup>

*Mixed field greens tossed with golden raisins, dried cranberries, caramelized cashews, fresh strawberries, honey balsamic vinaigrette, topped with brie cheese*

## ENTRÉE SALADS

*Served with fresh baked artisan breads and butter*



### THE ORIGINAL BEAVER COUNTY STEAK SALAD

15.<sup>50</sup> Full

10.<sup>95</sup> Half

*House mixed greens with grape tomatoes, English cucumbers, Kalamata olives, red onion, hard cooked egg, carrots, provolone and cheddar cheeses, topped with sautéed beef tenderloin tips and redskin potatoes with your choice of dressing*

### BEAVER COUNTY CHICKEN SALAD

13.<sup>95</sup> Full

9.<sup>95</sup> Half

*Same as our steak salad but with sautéed chicken breast, also available in our Buffalo sauce*



### GRILLED CHICKEN CHOPPED SALAD

12.<sup>75</sup> Full

9.<sup>50</sup> Half

*A generous portion of mixed greens topped with diced cucumber, egg, tomato, Kalamata olives, apple wood bacon, red onion and Havarti cheese, finished with grilled marinated chicken and your choice of dressing*

# ENTRÉE SALADS

*Served with fresh baked artisan breads and butter*

## CHOPPED ITALIAN SALAD

12.<sup>75</sup> Full

9.<sup>50</sup> Half

*Romaine lettuce tossed with chilled salami, ham, sopressato, grilled chicken breast, provolone cheese, red onion, Caesar dressing, topped with shaved parmesan and lemon*

## THE GRANDEZZA ISLAND SALAD — 13.<sup>95</sup>

*Romaine lettuce topped with grilled tender shrimp, roasted red peppers, diced tomato, red onion, fresh mango, papaya, strawberries, feta cheese and served with a poppy seed vinaigrette*

## SEARED TUNA CHOPPED SALAD — 13.<sup>95</sup>

*A generous portion of our super salad greens topped with diced cucumber, egg, tomato, Kalamata olives, applewood bacon, red onion and Havarti cheese, finished with sliced ahi tuna and your choice of dressing*

## HOT BACON SPINACH SALAD — 10

*Fresh spinach topped with sliced mushrooms, red onions, grape tomatoes, bleu cheese crumbles, hot bacon dressing and a fried egg*

## CHAR GRILLED CHICKEN CAESAR SALAD

13.<sup>95</sup> Full

9.<sup>95</sup> Half

*Grilled marinated chicken nestled on fresh romaine hearts tossed in a true Caesar dressing topped with speck ham, croutons, lemon and asiago cheese*

## ROASTED BEET SALAD — 12.<sup>95</sup>

*Roasted golden and red beets in blood orange oil, nestled on a bed of field greens and arugula tossed in lemon vinaigrette finished with crumbled feta cheese and fig balsamic glaze*



## PAR TWO — 10.<sup>95</sup>

*A Seven Oaks Classic—a pineapple boat filled with our house chicken salad and tuna salad, garnished with fresh seasonal fruit*

## SANDWICH BOARD AND WRAPS

*All sandwiches served with your choice of hand cut french fries, rosemary infused shoestring potatoes, coleslaw, redskin potato salad, sweet potato fries and a pickle spear.*

*Add breaded onion rings 1.<sup>95</sup> or truffle oil French fries 2.<sup>25</sup>*

### **\*CREATE YOUR OWN BURGER — BEGINNING AT 8.<sup>95</sup>**

*Your server will present you with an order sheet for you to build a burger to your style*



### **\*ROASTED RED PEPPER AND BLEU CHEESE BURGER — 11**

*Char-grilled 8 oz. Angus beef burger topped with roasted peppers and bleu cheese, served on an egg bun*

### **THE CARDIAC — 12**

*5 oz beef burger with ham, bacon, swiss and cheddar cheeses, maple chipotle bbq sauce, fried egg on grilled whole wheat bread*

### **THE CLASSIC REUBEN — 11**

*Our Reuben - corned beef or turkey, sauerkraut, Jarlsburg Swiss and house made thousand island dressing, on thick sliced marble bread*

### **OAKS FISH— 11.<sup>95</sup>**

*A generous portion of breaded North Atlantic Cod served on a Mancini egg bun with your choice of condiments*

### **THE DRIVER — 9**

*Our version of the club sandwich with oven roasted turkey, ham, bacon, Jarlsburg Swiss, cheddar cheese, tomato, lettuce and whole grain mustard mayonnaise on toasted sour dough bread*

### **GRILLED PORTABELLA MUSHROOM SANDWICH — 8**

*Topped with roasted peppers, Machengo cheese, basil mayonnaise on a toasted onion kaiser roll*

### **ASIAGO CHICKEN BREAST SANDWICH— 8.<sup>95</sup>**

*Pan-fried asiago cheese and panko breaded chicken breast served on ciabatta bread with roasted red pepper aioli*

### **ROAST BEEF PANINI — 9**

*Shaved roasted beef with horseradish cheese & caramelized onions on thick sour dough bread*

## SANDWICH BOARD AND WRAPS

### CHILLED TUNA SALAD WRAP — 9

*Our special blended tuna salad in a whole grain tortilla with shredded lettuce*

### CHILLED VEGETABLE WRAP — 8

*Julienne vegetables, hummus, olives, diced cucumber, spinach, diced tomato, peppers, and balsamic glaze in a tomato tortilla*

## PASTA & PIZZA

*Served with a house salad and artisan breads, sub Caesar salad 2.<sup>50</sup>*

### ITALIAN MEAT WHITE PIZZA — 11

*Our house dough with roasted garlic infused oil, julienne Italian meats, roasted tomatoes, Machengo cheese, basil, roasted peppers*

### GRILLED CHICKEN FLAT BREAD — 18

*Grilled chicken with boursin cheese, peppers, roasted tomatoes and sautéed onions with melted provolone and mozzarella cheese*

### BAKED SEAFOOD MACARONI AND CHEESE — 19

*Cavatappi pasta tossed with shrimp, scallops, crab, cod, lobster, and green onion topped with buttered panko bread crumbs*



### CHICKEN ANGEL HAIR

17 Full

12 Half

*Sautéed chicken breast with sweet peppers, broccoli, garlic, fresh herbs and cream, garnished with shaved parmesan cheese*

### CAJUN SHRIMP PASTA—16

*Pappardelle pasta with sautéed shrimp, peppers, red onion, spinach and, mushrooms in a Cajun cream sauce topped with shaved parmesan*

### BUILD YOUR OWN PASTA — 15

*Choose your pasta: Fettuccine, angel hair, whole wheat spaghetti, cavatappi, spaghetti, Penne  
Choose your topping: Spinach, sweet peppers, roasted tomatoes, broccoli, fresh herbs, diced tomato, black olives, banana peppers, mushrooms*

*Choose your sauce: Marinara, alfredo, basil pesto cream*

*Add Grilled chicken 3.50, add sautéed shrimp 6.50*

## ENTREES

*All entrees accompanied by a house or spinach salad, sub Caesar salad 2.<sup>50</sup>  
choice of vegetable or starch, fresh sliced breads and butter*

### SEAFOOD & FISH

#### MARYLAND STYLE CRAB CAKES—28

*Accompanied by Orange Dill Butter sauce*

#### PESTO SALMON — 22

*North Atlantic salmon baked with sun-dried tomato pesto and  
nestled on a bed of basil pesto cream sauce*

#### OVEN ROASTED COD — 18

*Nestled on a bed of sherry tomato cream sauce garnished with sautéed langostinos in lime butter*

#### MISO RUBBED CHILEAN SEA BASS — 34

*Nestled on a bed of julienne vegetables in candied ginger vinaigrette,  
finished with toasted sesame sees and green onion*

#### PAN SEARED JUMBO SEA SCALLOPS — 26

*Nestled on a bed of sweet pepper marmalade*

#### COCONUT BREADED JUMBO SHRIMP — 19

*Seven (7) jumbo shrimp served with house sweet n sour sauce*

### POULTRY

#### CHICKEN BREAST MARSALA — 19

*Pan seared semi-boneless chicken breast nestled on a bed of roasted vegetables  
and accompanied by our marsala mushroom demi-glacé*

#### CHICKEN ROMANO — 17

*Herb egg battered chicken breast, pan fried and served with a lemon caper butter sauce*

#### GRILLED CHICKEN MEDITERRANEAN — 19

*Marinated chicken breast with roasted peppers, artichoke hearts, cured olives, parmesan cheese*

#### OUR “ALL DAY FRITTATA” — 11

*A delicious blend of eggs, ham, mushrooms, peppers, artichoke hearts, red onion, cheddar and  
jack cheeses*



## ENTREES

### STEAKS

#### CHAR GRILLED TWIN BEEF TENDERLOIN FILETS — 33

*2 - 5 oz char grilled beef tenderloin filets accompanied with a cabernet sauvignon demi glace*

#### DRY AGED BONE-IN RIB EYE STEAK — 34

*14 oz steak dry aged 30 days-topped with fig walnut compound butter*

#### GRILLED TUSCAN STRIP STEAK — 29.<sup>50</sup>

*2 - 5 oz beef filets marinated in lemon, rosemary, garlic and oil topped with shishito peppers*

### PORK

#### MAPLE CHIPOTLE BBQ PORK CHOP — 18

*10 oz pork rib chop grilled and roasted with a maple chipotle bbq sauce on a bed of smoked gouda grits*

#### JIM BEAM PORK CHOP — 18

*10 oz Applewood smoked boneless pork chop with sauteed apples in a Jim Beam Bourbon sauce*

### COMBINATION PLATES

#### CHAR GRILLED BEEF TENDERLOIN FILET COMBINATION — 34

*5 oz beef filet with roasted garlic butter accompanied by your choice of: two jumbo crab stuffed shrimp with saffron cream sauce **or** crock of seafood mac and cheese **or** two crab cakes*

#### CHAR GRILLED ASIAN BBQ CHICKEN BREAST COMBINATION — 29

*8 oz grilled Asian BBQ Chicken Breast accompanied by your choice of two jumbo crab stuffed shrimp with saffron cream sauce **or** crock of seafood mac and cheese **or** two crab cakes*

#### BBQ CHICKEN AND ROMAINE — 19

*A great combination of Asian bbq chicken breast with Shisito peppers and Artisan Romaine heart topped with blue cheese dressing and assorted garnish*

*Gluten Free Selections Available, Please Request a Menu from Your Server*





SEVEN OAKS  
COUNTRY CLUB

## GLUTEN FREE SELECTIONS

### CORN PASTA— 14

*Tossed with diced chicken, fresh herbs, olive oil, garlic, sweet peppers,*

### GLUTEN FREE PIZZA— 12

*With our homemade sauce, blended cheese and your choice of three toppings*

### GRILLED CHEESE — 7

*Served on gluten free bread with Swiss and American cheese, with choice of side dish*

### GLUTEN FREE CHICKEN TENDERS — 8

*Baked and served with your choice of side dish*

*We also have individually wrapped muffins, bread, hamburger buns,  
hot dog buns and cookies available*

*\* All Foods are produced in areas where gluten is used*