

APPETIZERS

Twin Maryland Style Crab Cakes – 14.25

Made of Maryland crabmeat, mayonnaise, eggs, Old Bay and breadcrumbs, served with remoulade sauce

Rhode Island Calamari – 10.75

Dusted with flour, quick fried and served with marinara and Thai sweet chili sauce

Shrimp Bruschetta – 10.75

Toasted ciabatta bread with a boursin cheese spread and melted mozzarella cheese, topped with sautéed bay shrimp, artichokes, and roasted garlic in a light tomato sauce

Pita & Guac - 10.25

Fresh pita chips fried and seasoned, served with guacamole then topped with crumbled bleu cheese and bacon

Roasted Cauliflower – 8.75

Oven roasted then cloaked in a sauce of sun roasted tomatoes, capers, butter and white wine

Italian Oaks Nachos – 11.75

House chips seasoned and topped with capicola, sopressata, black olives, tomatoes, scallions, house seasoned peppers, asiago, bleu and mozzarella cheese, and drizzled with vodka sauce

SOUPS

Soup of the Day

Cup 4.75 Bowl 5.50

Roasted Red Pepper

Cup 4.75 Bowl 5.50

Wedding

Cup 4.75 Bowl 5.50

Classic French Onion

Crock 6

Seven Oaks Chili

Topped with cheese and onion

Cup 4.75 Bowl 6

Nonna's Meatballs and Mozzarella – 12

12 oz. meatball baked with marinara sauce and melted mozzarella cheese, drizzled with olive oil served with Italian bread

Mangie's Bacon and Onion Dip– 11.50

A blend of onion, cream cheese, parmesan, mozzarella, and crumbled bacon, served with pita chips and Italian bread

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

BURGERS WINGS & FLATBREADS

BURGERS

*All sandwiches served with your choice of two sides:
seasoned French fries, ranch chips, sweet potato fries,
coleslaw, fresh fruit or potato salad
sub battered onion rings 2.25*

Hot Bacon Burger - 12

8 oz. angus beef on a homestyle bun topped with provolone cheese, sautéed mushrooms, spinach, bacon, and a fried egg dressed with our hot bacon dressing

Oaks Cowboy Burger - 11

8 oz angus beef on a homestyle bun topped with grilled hot peppers and onions, covered in melted pepper jack cheese, served with sriracha mayonnaise

The Boss Burger - 12

8 oz angus beef on a homestyle bun, topped with bacon, chili, grilled onions, twin cheeses and avocado

Patty Melt - 11.50

8 oz. angus beef on caraway rye bread topped with grilled onions and Swiss cheese served with Thousand Island dressing

Create Your Own Burger - 10.25+

Includes three toppings:

Mushrooms, grilled onions, roasted peppers, house peppers, roasted garlic, cucumber, fried egg, artichoke, grilled pineapple, avocado, guacamole, grilled zucchini, kimchi pepperoni, American cheese, provolone cheese, bleu cheese, goat cheese, feta cheese, boursin cheese, pepper jack cheese, mozzarella cheese, pesto and parmesan cheese

Bacon: Additional 1.50

Additional Toppings: .75 cents each

WINGS

Jumbo Oaks Wings - 12.25

*10 fresh jumbo wings tossed with your choice of sauce:
plain, wet buffalo, hot buffalo, dry Cajun, ranch seasoning,
wet ranch, garlic butter, wing dust, sriracha, dry sriracha,
barbeque, hot garlic barbeque, hot garlic, and Korean barbeque
served with celery, carrot sticks and ranch*

FLATBREADS

Grilled Chicken - 11

Placed on top of Boursin cheese, melted mozzarella and provolone blend with roasted red peppers, tomatoes and caramelized onions

Shrimp Scampi - 11

Boursin cheese topped with fresh spinach and melted mozzarella and provolone blend garnished with toasted garlic and bay shrimp

Sicilian - 11

Tomato sauced topped with capicola, soppressata, parmesan and mozzarella cheese cooked with crumbled hot sausage and garnished with house marinated peppers

Plain or Pepperoni

With house red sauce and melted mozzarella and provolone cheese

Plain - 9 Pepperoni - 10

*Gluten free flatbread shells are available for an addition 1.75**

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SALADS & SANDWICHES

SALADS

A La Carte Salads

House Salad - 6.50

House mixed greens with black olives, mozzarella, Italian tomatoes, shredded carrots, English cucumbers and hard-boiled eggs

Spinach Salad - 7.25

With hot bacon dressing, bleu cheese crumbles, fried egg, sliced mushrooms and tomatoes

Simple Caesar - 6.50

Hearts of romaine served with shaved parmesan, croutons, white anchovies and a lemon wedge

Entrée Salads

Beaver Valley Steak or Chicken Salad

Sliced Filet - Half: 15.50 / Full: 18

Chicken - Half: 12 / Full: 15.50

House mixed greens with tomatoes, English cucumbers, artichokes, Mediterranean olives, red onion, hard cooked egg, shredded carrots, provolone and cheddar cheeses, topped with your choice of steak or chicken and French fries with your choice of dressing

The Grandezza Island Salad - 17

Romaine lettuce topped with five grilled shrimp, roasted red peppers, diced tomato, red onion, fresh mango, strawberries, red raspberries, black berries, feta cheese and served with a poppyseed vinaigrette

California Cobb - 16

Mixed greens topped with applewood smoked bacon, avocado, grilled chicken, tomatoes, eggs, English cucumbers, blue cheese and served with a Dijon vinaigrette dressing

Chef's Caesar - 17

Romaine, croutons, prosciutto ham, bay shrimp, hard egg, avocado and grilled chicken

Par Two - 11.75

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

DRESSING: Honey Dijon, Creamy Italian, Balsamic Vinaigrette, Blue Cheese, Poppyseed, Ranch, Raspberry Vinaigrette, Thousand Island, Dijon Vinaigrette

SANDWICHES

All sandwiches served with your choice of two sides: seasoned French fries, ranch chips, sweet potato fries, coleslaw, fresh fruit or potato salad sub battered onion rings 2.25

Beaver Valley Italian Beef - 11.50

Shaved roast beef grilled with caramelized onions, garnished with tomatoes, grilled banana peppers, melted mozzarella cheese and topped with house marinated peppers

Double Reuben - 16

Our Reuben - ½ pound of corn beef, sauerkraut, Swiss cheese and house made Thousand Island dressing served on thick sliced caraway rye bread with a kosher pickle

Grilled Hawaiian Chicken Sandwich - 10.75

Grilled chicken breast glazed with teriyaki sauce, shaved ham and Swiss cheese, garnished with grilled pineapple, placed on a homestyle bun with lettuce and tomato

The Driver - 11.25

Our version of the club sandwich with oven roasted turkey, ham, bacon, Swiss, cheddar cheese, tomato, lettuce and dijonnaise sauce on toasted sour dough bread

Classic Oak Fish - 12

A generous portion of breaded North Atlantic Cod served on a Bahn Mi bun, with your choice of condiments

Oaks Garden - 11

Layers of grilled peppers, zucchini, red onions, avocado, lettuce and tomato placed on wheat bread with a Boursin cheese spread

Chicken Salad Wrap or Tuna Salad Wrap

Our special blend of our chicken salad or tuna salad in a flour tortilla wrap with shredded lettuce and diced tomatoes

Chicken - 10.25 Tuna - 10.25

Grilled Cheese & Soup - 10

American, Provolone, Monterey Jack, Cheddar and Swiss on Italian Toast, garnished with lettuce and tomato, served with the soup of your choice

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SEAFOOD / CHICKEN & PORK

SEAFOOD

*Served with your choice of soup, house or spinach salad,
house breads, and your choice of vegetable or starch,
sub French onion soup or Caesar salad 3*

Maryland Style Crab Cakes - 28

*Accompanied by Remoulade sauce and napped with an orange
butter cream sauce*

Salmon Two-Ways - 23

*Your choice of Cajun blackened salmon with a tomato butter
sauce or roasted Caribbean style salmon topped with pineapple,
twin peppers, onion and honey rum glaze*

Classic Baked Scrod - 18.50

Pan-fried scrod sautéed in butter and deglazed in white wine

Garlic Shrimp Scampi - 21

*6 jumbo shrimp sautéed, tossed with zucchini ribbon with
roasted garlic, Italian parsley and white wine topped with a
touch of asiago cheese*



CHICKEN

*Served with your choice of soup or house or spinach salad,
house breads, and your choice of vegetable or starch,
sub French onion soup or Caesar salad 3*

Greek Chicken - 19

*Lightly breaded and sautéed in olive oil with roasted artichokes,
lemon, Mediterranean olives, onions, and fresh spinach, topped
with feta cheese*

Chicken Piccata - 18

Chicken breast sautéed in butter caper white wine sauce

Grilled Chicken Cacciatore - 18

*Boneless breast topped with roasted red peppers, onions and
melted mozzarella cheese placed on a bed of house sauce*

PORK

Pork Alexander - 18

*Lightly breaded and sautéed in butter with bay shrimp flashed
with brandy and simmered with cream and mushrooms*

Pork Saltimbocca - 18

*Dusted with Italian herbs topped with prosciutto ham, asiago
cheese and topped with a fried sunny side up egg*

SEVEN OAKS
COUNTRY CLUB

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PASTA & STEAKS

PASTA

*Served with your choice of soup, house or spinach salad,
house breads, and your choice of vegetable or starch,
sub French onion soup or Caesar salad 3*

Cajun Seafood Macaroni and Cheese - 23

Cavatappi pasta tossed with shrimp, scallops, crab, cod, lobster, and green onion, served in a rich Cajun triple cheese sauce topped with buttered panko breadcrumbs

Scallops Over Fettuccine - 22

Scallops browned with garlic and mushrooms then tossed with fresh spinach and fettuccine, served in a gorgonzola sauce topped with parmesan cheese and black sesame seeds

Baked Gnocchi A La Vodka - 16

Baked gnocchi in a vodka sauce topped with mozzarella and parmesan cheese

Chicken Angel Hair - 18

Sautéed chicken breast with broccoli, roasted garlic, sundried tomatoes, tossed in a light garlic broth, topped with parmesan cheese

Chicken and Sausage - 18

Locally made hot sausage tossed with roasted peppers, caramelized onions, mushrooms and roasted garlic, tossed with pappardelle noodles, house made red sauce and crowned with parmesan cheese

Build Your Own Pasta - 16

Choose your pasta: fettuccine, angel hair, cavatappi or spaghetti

Choose your topping: spinach, sweet peppers, roasted tomatoes, broccoli, fresh herbs, cauliflower, scallions, diced tomatoes, black olives, banana peppers, mushrooms

Choose your sauce: marinara, alfredo, basil pesto cream or vodka

*Add grilled chicken 4,
add sautéed shrimp 7*

STEAKS

*Served with your choice of soup, house or spinach salad,
house breads, and your choice of vegetable or starch,
sub French onion soup or Caesar salad 3*

**All steaks are Angus Reserve and seasoned
with house seasonings**

14 oz. Bone in Ribeye - 24.75

5 oz Filet - 18

10 oz Filet - 36.25

12 oz Sirloin - 23.50

Add on Sauces and Toppings:

7 Oaks Oscar Style - 8.50

Sautéed Mushrooms and Onions - 4.25

Gorgonzola Cream Sauce with Mushrooms - 4.25

Peppercorn Demiglace - 3.25

Bearnaise Sauce - 3.25



Entrée Add Ons:

4 oz. Lobster Tail - 23

Crab Cake with Remoulade sauce - 8

Crock of Shrimp Scampi - 8.50

Grilled Chicken Breast - 4.50

Side Dish of Pasta - 4.50

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DRAFT BEER



4.2% ABV
MILWAUKEE, WISCONSIN



LAKE SHORE FOG - 6.5% ABV
LAKEWOOD, NEW YORK



CONWAY IRISH - 6.3% ABV
CLEVELAND, OHIO



MISCHEV BROWN - 5.5% ABV
MOUNT PLEASANT, PENNSYLVANIA



HERSHEY'S CHOCOLATE PORTER - 4.7% ABV
POTTSVILLE, PENNSYLVANIA

TRADITIONAL LAGER - 4.5% ABV
POTTSVILLE, PENNSYLVANIA

