

Seven Oaks Grille Room Menu

~Soup Du Jour~

Cup – 4.75 Bowl – 5.50

Seven Oaks Chili

Topped with cheese and onions

Cup – 5 Bowl – 6.25

~Something to Share~

Cajun Angels – 12.75

Six skewered blackened, Cajun bacon wrapped shrimp,
served with a southern barbeque sauce

Twin Dip – 10.75

A garlicky, tangy, creamy red lentil hummus,
accompanied with a southern pate of cheddar cheese and pimentos

Philly Egg Rolls – 10.75

Trio of beef, onion, and cheese, served with avocado ranch

Classic Nachos – 12

Corn chips topped with house chili, blended cheese, Pico de Gallo, guacamole, sour cream, queso, and jalapenos

Skillet Roasted Broccoli – 9.50

Quick stir-fry tossed in an orange ginger glaze with cashews

Calamari – 12.75

Dusted with flour, served with lemon, garlic, house peppers, parmesan cheese, and served with Nonna's sauce

Flatbreads

12" shell with house sauce, and melted mozzarella and provolone cheese

Cheese – 11.50 Pepperoni – 13.25

Chicken Tenders – 13.75

Lightly breaded, served crispy, or coated in your favorite sauce

Jumbo Oak Wings – 14.50

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 or bleu cheese

~Appetizer Salads~

House – 8

Mixed greens, hard egg, cucumbers, olives, and fresh mozzarella

Spinach – 8.50

With hot bacon dressing, hard egg, English cucumbers, tomatoes, and bleu cheese

Caesar – 8.50

Crisp romaine, croutons, tossed with shaved parmesan cheese, and classic dressing

~Entrée Salads~

Beaver Valley Salad

Served with your choice of: chicken, fish, beef tenderloin, and salmon

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, served with your choice of dressing

Chicken – 17.50 Fish – 18.50 Beef Tenderloin – 20 Salmon – 24

Caesar Salad

Served with your choice of: chicken, (6) shrimp, beef tenderloin, and salmon

Chopped romaine tossed with Caesar dressing, shaved parmesan, croutons

Chicken – 18.50 Shrimp – 21 Beef Tenderloin – 21 Salmon – 25

~From the Deli~

All sandwiches are served with your choice of two sides: seasoned French fries, ranch chips, sweet potato fries, coleslaw, fresh fruit, or potato salads

La Padina – Pepperoni – 14

This not so ordinary sandwich is made with cup pepperoni, and is best eaten open face

La Padina – Vegetable – 14

Grilled flatbread with crisp eggplant, roasted peppers, mozzarella, feta and provolone cheese, sun roasted tomatoes, tzatziki, hummus, and artichoke salad

Executive French Dip Sandwich – 17.50

Shaved ribeye on an Italian roll with a boursin cheese spread, topped with garlicky spinach, caramelized onions, and au jus for you to dip and enjoy

BLATT – 13.25

This delicious sandwich of bacon, lettuce, avocado, tomato, turkey, and Swiss cheese is placed between two slices of toasted Vienna bread and kissed with a lemon garlic mayonnaise

Buffalo Blue – 13.50

Breaded boneless chicken tenders tossed in buffalo sauce, served crispy on a toasted Italian roll with applewood bacon, lettuce, tomato, served with your choice of bleu cheese or ranch

Fried Fish – 13.75

Breaded North Atlantic cod, served crispy on an Italian roll

Create Your Own Burger – 14

Includes three toppings: mushrooms, grilled onions, roasted peppers, garlic butter, fried egg, artichoke, guacamole, pimento cheese, American cheese, provolone cheese, bleu cheese, boursin cheese, pepper jack cheese, mozzarella cheese, parmesan cheese, and pesto

Two Pieces of Bacon: Additional 1.75

Additional toppings: 1.00 each

Southern Oak Burger – 14.50

On a brioche bun, topped with bacon, grilled onions, covered in melted cheddar cheese, and barbeque sauce

Cowboy Burger – 14.50

Hamburger with grilled hot peppers and onions, covered in melted pepper jack cheese and sriracha mayonnaise

~Entrées~

Served with your choice of soup or house tossed salad, and vegetable or starch
Substitutes for \$3.50: French onion soup, Caesar salad, and spinach salad

~Seafood~

Maryland Style Crab Cakes – 32

Placed on sauteed spinach with a Russian dressing

Roasted Salmon – 24

Napped with a lemon, caper cream sauce

Ellen's Favorite – 18

Atlantic scrod lightly blackened, breaded, and sauced, placed on a bed of garlicky lemon spinach

~Chicken~

Chicken Caprese – 21

Grilled twin chicken breasts brushed with basil pesto, sliced tomatoes, and melted mozzarella cheese, placed on a slice of garlic bruschetta, and drizzled with balsamic syrup

Gorgonzola Chicken – 21

Lightly breaded, sautéed with broccoli, and finished with a gorgonzola cream sauce

~Pasta~

Shrimp Diablo – 24.95

A daring dash of red pepper flakes gives off a flavorful kiss of heat in this marvelous tomato garlic sauce with shrimp

Cajun Pasta – 26.95

Bay and Gulf shrimp with scallops, tossed with Garganelli pasta, diced tomatoes, served in a cheese, Cajun cream sauce topped with crab

Italian Sausage & Chicken Ravioli Lasagna – 21.50

Cheese ravioli, local sausage, boneless chicken, baked with house red sauce, mozzarella, and provolone cheese

Chicken Angel Hair – 21.50

Grilled chicken on a top of angel hair, tossed with garlic and broccoli in a light broth sauce, crowned with sun roasted tomatoes

Ravioli Pazzo – 21

Trio of cheese ravioli sauced with spinach, artichokes, and roasted peppers in a vodka cream sauce

~Steaks~

All steaks are angus reserve and seasoned with house seasoning

16 oz Ribeye – 40

8 oz Filet – 49

Entrée Add Ons:

8 oz Lobster Tail – 48

Twin Crab Cakes – 22

4-piece Cajun Angels – 12

Steak toppings:

Mushroom demiglace – 4.50

Gorgonzola Cream Sauce – 4.50

Sauteed Mushrooms and Onions – 5.75

Additional Sides:

House French Fries – 4.25

Maple Cinnamon Sweet Potatoes Fries – 4.75

Ranch or Sriracha House Chips – 4.75

Pasta with Nonna's Red Sauce or Spinach, Garlic, and Olive Oil – 6.25

Beer Battered Extra Thick Onion Rings with Yum Yum Sauce – 10.95