



SEVEN OAKS
COUNTRY CLUB

~Soup~

Cup – 5.00 Bowl – 5.75

~Something to Share~

Green Chickpea Smash – 11.50

Young garbanzo beans, with a touch of sweetness, garnished with feta, Mediterranean olives, served with dipping bread

Crisp Edamame Potstickers – 11.75

Potstickers with wasabi and Asian dipping sauce

Fried Calamari – 12.50

Deep fried Rhode Island squid lightly floured and topped with house peppers served with house red sauce

BANG BANG Shrimp Tacos – 14

Twin tacos layered with Asian slaw and Gulf shrimp, tossed in a sweet Thai chili sauce and drizzled with a cilantro crema

Provolone & Corrozza – 11.50

This dish is of indescribable pleasure, a warm and stringy core of provolone enclosed in crunchy breadcrumbs and kissed with house red sauce

Pesto Roasted Cauliflower – 10.50

Skillet roasted florets, tossed with garlic and basil pesto

Bucket of Meatballs – 13.95

House made from three meats, tossed in house red sauce, served with fresh bread

Chicken Tenders – 13.95

Lightly breaded, served crispy or coated in your favorite sauce, served with house fries

Jumbo Oaks Wings – 15.95

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

~Appetizer Salads~

House – 8.25

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

Caesar – 8.75

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

Fresh Fruit Tasting– 6.75

A mosaic of seasonal fruit with a yogurt dip

~Entrée Salads~

Beaver Valley Salad

Served with your choice of chicken or steak

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

Chicken –19 Steak – 21 Fried Fish – 19 Salmon – 25

Caesar Salad

Served with your choice of chicken, steak, or salmon

Chopped romaine tossed with Caesar dressing, shaved parmesan, croutons

Chicken – 21 Steak – 22 Salmon – 26

Add anchovies (5) – 3.50

Chef's Creative Salad -18

Interesting Chef's creations. Changes weekly, please ask your server

~Pizza~

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

Cheese – 11.75 Pepperoni – 13.75

~From the Deli~

All sandwiches are served with your choice of two sides: seasoned French fries, chips, sweet potato fries, coleslaw, or featured side

The 3 Wood– 14.75

Toasted Vienna bread with roasted turkey, ham, bacon, Swiss cheese, lettuce, tomato, Dijonae sauce

Vegetarian Stuffed Sandwich –14.75

Multigrain bread filled with Pimento cheese, chickpea smash, grilled zucchini, roasted peppers, Asian slaw and pea shoots

BV French Dip – 15.95

Shaved roast beef, warmed in French onion soup, placed on Italian Bread with Swiss cheese, beer onions, marinated house pepper rings served with au jus

Tuna Melt– 14.75

Albacore tuna salad seared on the flat top and placed on buttered toasted Vienna bread with lettuce and tomato, and choice of cheese

Roasted Chicken Caprese Sandwich- 14.75

Grilled chicken placed on bread, brushed with pesto, sliced tomato, lettuce, mozzarella, and drizzled with balsamic syrup

Seven Oaks Fish Sandwich – 16.95

Hand breaded and deep fried 12 oz. scrod served on a brioche roll

~Double Stackers~

Twin angus 4 oz. patties served with your choice of two sides: seasoned French fries, chips, sweet potato fries, coleslaw, or featured side

The Big John- 14.95

Double stacker, bibb lettuce, American cheese, onion, pickle slices and special sauce

The Kitchen- 14.95

Double stacker with American, provolone, bacon, caramelized onions, house marinated peppers, lettuce, and tomato

Southern Buffalo - 14.95

Double stacker smeared with buffalo sauce layered with bacon, provolone, beer onions, pimento cheese, and crumbled bleu, lettuce and tomato

Create Your Own Burger- 14.95

Includes three toppings: mushrooms, grilled onions, roasted peppers, house peppers, fried egg, artichoke, grilled zucchini, American cheese, provolone cheese, bleu cheese, pepper jack cheese, mozzarella cheese, and cheddar

Bacon: Additional 2.00

Additional toppings .95 each

~Pasta~

Pasta entrées served with soup or salad and house bread

Asian Chicken Pasta - 23

Crisp marinated chicken tossed with pappardelle noodles, Asian vegetables, kissed with an oriental peanut sauce

Shrimp Diablo – 24.95

Gulf shrimp tossed with bucatini pasta in house red sauce, and kissed with pepper flakes

Blackened Chicken Alfredo - 23

Bayou style blackened chicken, placed on a bed of fettuccine alfredo

~Entrées~

The entrées below are served with soup or salad and Chef's starch and vegetable, and fresh house bread

Apple Bourbon Pork-22

Grilled pork loin topped with a demi glaze of scalloped apples and bourbon

Champagne Chicken – 21

(2) Boneless cutlets with champagne sauce and seedless grapes

Horseradish Salmon - 24

Roasted and encrusted with horseradish, panko, placed on a bed of sauteed spinach

Slow Roasted Cod - 21

Roasted with tricolored peppers, caramelized onions, and a kiss of red wine vinegar

Gratin Scallops -24

A combination of scallops, mushrooms, cream, bleu cheese, topped with shaved parmesan and toasted crumbs

16 oz. Ribeye - 44

Angus reserve seasoned and grilled to your liking

9 oz. Filet of Beef - 49

9 oz. Angus reserve grilled and seasoned to your perfection

Steak toppings:

Black Peppercorn Demiglace – 5.25

Gorgonzola Cream Sauce – 5.25

Sautéed Mushrooms– 4.25

Sautéed Onions – 4.25

Entrée Add Ons:

8 oz Lobster Tail — Allow time for prep - 65

7 Gulf Shrimp with house cocktail sauce– 14.75

Pasta with house red sauce – 9.25

Additional Sides:

House French Fries – 5.25

Ranch or Sriracha House Chips – 5.25

Menu subject to change due to availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



~Golfers' Choice~
Served with house fries

Ham & Cheese Melt - 10

Ham and twin cheeses of Swiss and American placed between two slices of buttered grilled Caraway Rye

Chicken & Cheese - 10

Crisp chicken tenders tossed in choice of wing sauce topped with melted provolone on a brioche roll, lettuce, and tomato

Cheeseburger - 10

Angus ¼ pounder topped with bacon, American cheese, lettuce, tomato, placed on a brioche roll

Meatball Sub-12

Italian meatballs, melted provolone, house red sauce and Italian seasonings

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