



**~Soup~**

Cup – 5.00    Bowl – 5.75

**~Something to Share~**

**Maryland Crab & Avocado Dip – 13**

A marriage of chilled Maryland crab, ripe avocado, sour cream & Old Bay, topped with crisp bacon and served with house crackers

**Oshi Shrimp Cocktail – 15**

5 large shrimp boiled in salt water, served with lemon and cocktail sauce

**Battered Zucchini – 11**

5 pieces of crispy fried zucchini set on a bed of house red sauce kissed with parmesan cheese painted with roasted garlic aioli

**Charred Cauliflower – 12**

Skillet fried then tossed with a pinch of crushed pepper and dusted with parmesan cheese, drizzled with balsamic glaze served with red pepper humas

**Fried Calamari – 13.50**

Deep fried Rhode Island squid lightly floured and topped with house peppers, served with Thai Chile glaze

**Deconstructed Peppers – 14.25**

Local sausage sautéed with banana peppers tossed in house tomato sauce topped with melted mozzarella

**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 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

## ~Entrée Salads~

### **Beaver Valley Salad**

**Served with your choice of chicken, steak, or salmon**

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 – 20    Steak – 22    Fried Fish – 20    Salmon – 26**

### **Caesar Salad**

**Served with your choice of chicken, steak, or salmon**

Chopped romaine tossed with Caesar dressing, shaved parmesan, and croutons

**Chicken – 22    Steak – 23    Salmon – 27**

**Add anchovies (5) – 3.50**

## ~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, or coleslaw*

### **Roasted Chicken Caprese Sandwich – 14.75**

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

### **The 3 Wood – 14.95**

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

### **Seven Oaks Fish Sandwich – 17.95**

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

## ~Burgers~

*Angus 7 oz. patty served with your choice of two sides: seasoned French fries, chips, sweet potato fries or coleslaw,*

### **Create Your Own Burger – 14.95**

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

**Bacon: Additional 2.50**

**Additional toppings 1.15 each**

## ~Pasta~

*Pasta entrées served with soup or salad and house bread*

### **Spaghetti with Chicken and Spinach – 23**

Grilled chicken placed on a bed of spaghetti in a sauce of caramelized onions, sautéed spinach, bacon, pinole and garlic

### **Shrimp Diablo – 25.95**

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

## ~Entrées~

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

**Acini Di Pepe – 25**

Carnaroli rice simmered in crab stock , tossed with wild mushroom, scallions and Maryland crab topped with mozzarella, and Parmesan cheese

**Balsamic Chicken – 23**

Lightly breaded boneless breast sautéed with trio of peppers and onions, kissed with goat cheese and drizzled with balsamic

**Classic Pan-Fried Cod – 23**

Lightly breaded, sautéed in butter, just plain and simple

**Honey Roasted Salmon –29**

Kissed with honey, roasted garlic, butter, and apple cider

**16 oz. Ribeye – 48**

Classic boneless Angus reserve seasoned and grilled to your liking

**9 oz. Filet of Beef – 59**

9 oz. Angus reserve grilled and seasoned to perfection

**Entrée Add Ons:**

8 oz Lobster Tail — (Allow time for prep) – **65**

Pasta with house red sauce – **9.25**

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*

**Golf Classic Hot Dog – 10**

Topped with your choice of ketchup, mustard, relish, and onions in a gourmet bun

**Golf Chicken Tenders – 10**

3-piece chicken lightly breaded, served crispy

**Golf Ham & Cheese Melt – 10**

Ham and twin cheeses of Swiss and American placed between two slices of buttered grilled caraway rye

**Golf Chicken & Cheese – 10**

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

**Golf Cheeseburger – 10**

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

**Golf Meatball Sub – 12**

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

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