



~Soup~

Cup – 5.00 Bowl – 5.75

~Something to Share~

Philly Style Eggrolls – 12

(3) Deep-fried, served with a barbecue ranch dipping sauce

Oishi Shrimp Cocktail – 15

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

Everything Pretzels – 12

Served hot, with a whipped cheddar cheese spread

Greek Delight – 12

Warm bread chips, served with tzatziki sauce, feta cheese, and hummus

Potstickers – 12

This Asian dumpling is filled with chicken and cabbage, kissed with lemon grass, and served with twin Asian sauces

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, served with celery, carrot sticks and ranch or bleu cheese

~Appetizer Salads~

House – 8.25

Mixed greens, hard cooked egg, cucumbers, olives, fresh mozzarella, tomatoes, and shaved red onions

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) – 4.50

~Pizza~

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

Cheese – 11.75 Pepperoni – 13.75

Specialty Pizza of the Week – 13.75

~From the Deli~

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

Chicken BLT – 14.75

Grilled chicken placed on a hoagie roll with bacon, bibb lettuce, and tomato, served with a lemon chive mayonnaise

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

Cajun Style Chicken and Rigatoni – 23

Blackened chicken breast placed on a bed of pasta, in a sauce of cream, peppers, onions, scallions, tomatoes, and Cajun spices, topped with blended cheeses

Shrimp Risotto – 25.95

Sauteed shrimp in a carnaroli rice, kissed with kale, basil pesto, parmesan and mozzarella cheese, and topped with sun roasted tomatoes

Pittsburgh Classic – 25

Lump crabmeat tossed in angel hair in a light garlic butter, parsley, crowned with cheese, and topped with toasted pine nuts

~Entrées~

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

Mediterranean Chicken – 23

Breaded boneless chicken breast, sautéed with artichokes, lemon, garlic, kale, and crumbled feta cheese

Classic Pan-Fried Cod – 23

Lightly breaded, sautéed in butter, just plain and simple

Roasted Salmon – 29

Brushed with roasted tomato pesto, kissed with cream, and placed on a bed of sautéed kale

Roasted 8 oz. Lobster Tail – 48

North American tail, roasted with paprika, served with lemon and drawn butter

12 oz. Prime New York Strip – 48

House cut, grilled, set on a sauce of veal demiglace, sprinkled with bleu cheese, and topped with crisp onion rings, served with your choice of sauce or no sauce

Roasted 12 oz. Pork Chop – 23

House brown sugar marinated, grilled, drizzled with southern hot honey

9 oz. Filet of Beef – 59

9 oz. Angus reserve grilled and seasoned to perfection

Entrée Add Ons:

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