

## March 2024

~Soup of the Day~

Cup \$6.00 Bowl \$6.75

~Something to Share~

### **Deconstructed Peppers 14.50**

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

### **Shrimp Cocktail 15**

Oshi shrimp served with cocktail sauce and lemon

### **Philly Eggrolls 13.50**

(3) Shaved ribeye in an Asian wrapper with mozzarella, fried crisp, served with a ranch dipping sauce

### **Broccoli Bruschetta 12**

Toasted crostini topped with fresh mozzarella and roasted broccoli, garnished with sun roasted tomatoes

### **Smoked Salmon 14**

Served open face on a toasted bagel with herb cream cheese and everything seasoning, served with tomatoes and pickled onions

### **Arancini Rice Balls 13**

Arborio rice balls (4) stuffed with spinach and ricotta cheese, fried crisp, served with a tomato parmesan dipping sauce

### **Charcuterie 14**

Twin sliced Italian meats, roasted peppers, tzatziki, fontina cheese, roasted tomatoes, pickled giardiniera, and fruit, served with warm bread

### **Jumbo Oaks Wings 15.25**

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

\*Menu subject to change.

~From the Deli~

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

**Executive Steak Sandwich 18.25**

This fork and knife sandwich is served on Mancini bread with grilled onions, a smear of Boursin cheese, and topped with lettuce and tomatoes

**Salmon Club 23**

Grilled salmon placed on a toasted brioche roll with bacon, Swiss cheese, bibb lettuce, tomatoes, and lemon mayonnaise

**Turkey Club with Ham 15.25**

Toasted Vienna bread with roasted turkey, ham, bacon, Swiss cheese, lettuce, tomatoes, and Dijon sauce

**Sausage Sandwich 15.95**

Local sausage sautéed with house sauce and banana peppers, topped with melted mozzarella cheese

**Fried Fish Sandwich 17.95**

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

~Burgers~

**Create Your Own Burger 15.25**

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

Bacon: Additional 2.50

Additional toppings 1.15 each

~Entrees~

**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 chicken or steak and French fries, served with your choice of dressing

**Chicken 22 Steak 24 Salmon 28 Fried Fish 21**

**Caesar Salad**

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

**Chicken 22 Steak 24 Salmon 28 Fried Fish 21**

**Add anchovies (5) – 4.50**

**Chicken Alouette 23**

Sautéed, stacked with a blend of sun roasted tomatoes and alouette cheese, sauced with a basil mornay sauce, served with a house salad and Chef's accompaniments

**Chicken Marsala 23**

Sauced with demiglace, peppers, onions and mushrooms, served with a house salad and Chef's accompaniments

**Cajun Salmon 25**

Blackened and garnished with a creole aioli, served with a house salad and Chef's accompaniments

**Shrimp and Pasta 29**

Angel hair tossed with a garlicky lemon sauce garnished with sun roasted tomatoes and fried capers, accompanied by a house salad and fresh bread

**Grilled 12 oz Ribeye 34**

House cut, served with a house salad and Chef's accompaniments

**Parmesan Scrod 29.95**

Baked scrod, lightly breaded with garlic, parmesan cheese, and panko, served with a house salad and Chef's accompaniments

**Scallop Polynesian 32**

Sea scallops sautéed with twin peppers, scallions, and pineapple in a citrus Asian glaze, served on a bed of seasoned rice

**8 oz Lobster Tail 39**

This Maine lobster tail is broiled, garnished with drawn butter, and served with a house salad and Chef's accompaniments

~Desserts~

Ask your server about our delicious desserts.