

June 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 and drizzled with balsamic

Arancini Rice Balls 13

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

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

~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, fried fish 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 59

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.