

## ~Grille Room Menu~

### ~Soup~

#### **Crock of Baked French Onion 8**

Baked with gruyere, Swiss, and parmesan cheese

#### **Bowl of Traditional Wedding Soup 8**

Mama D's specialty

### ~Appetizers~

#### **Mama D's Meatballs 16**

A classic dish passed down from mom, three meatballs simmered in marinara, served with a toasted baguette

#### **Jumbo Chilled Gulf Shrimp 16**

5 jumbo shrimp, served with a lemon garlic aioli and house made cocktail sauce

#### **Buffalo Chicken Strudel 15**

Buffalo chicken and bleu cheese wrapped in puff pastry, baked and served with a Siracha bleu cheese dressing

#### **Beans and Greens 14**

Fresh spinach tossed with sweet sausage, onion, garlic, and white beans in a chicken broth, finished with parmesan cheese

### ~Salads~

#### **Wedge Salad 10**

Hearts of romaine topped with candied pecans, goat cheese crumbles, applewood smoked bacon, hard cooked eggs, and Roma tomatoes

#### **Oaks Chopped Salad 10**

Baby arugula, poached pears, beets, and array of vegetables tossed in a Papaya seed dressing

#### **House Salad 9**

Mixed greens with tomatoes, cucumbers, artichoke hearts and black olives

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions

~Entrees~

All entrees include a cup of soup or house salad, Chef's vegetable and starch, rolls and butter  
Substitute the Wedge, Chopped Salad, French Onion soup for an additional \$4

**Pan Seared Beef Medallions 42**

Two 3 oz center cut beef medallions seared to perfection, finished with a peppercorn brandy demi-glace, tomato jam, and balsamic glaze

**Blackened Ribeye Steak 38**

12 oz ribeye, cooked to your liking, topped with chimichurri sauce and bleu cheese crumbles

**Pistachio Encrusted Salmon 31**

Encrusted Atlantic Salmon sauteed on a bed of sauteed spinach topped with a citrus beurre blanc

**Coconut Shrimp 30**

5 Jumbo Gulf shrimp encrusted with panko crumbs and coconut, fried until golden brown, served with leu sauce

**Chicken Calabrese 25**

Breaded chicken cutlets stacked with fresh mozzarella, oven roasted tomatoes, and fresh spinach topped with tomato basil cream

**Frenched Pork Chop 32**

12 oz center cut Frenched pork chop, grilled to perfection with a Caribbean sauce, topped with grilled pineapple salsa

**Jumbo Three Cheese Ravioli 25**

4 jumbo raviolis tossed in our signature Bolognese sauce, topped with fresh basil and parmesan cheese

**VIP Salad 18**

Baby arugula and romaine with candied pecans, bleu cheese crumbles, roasted beets, Roma tomatoes, cucumbers, and chopped eggs, tossed in our Asian balsamic dressing  
Add a protein choice to the VIP Salad: Chicken 22, Steak 24, Salmon 28, Shrimp 26

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions

### **Classic Oaks Burger 16**

Half pound burger garnished with lettuce and tomato, and served with your choice of cheese

Add bacon, mushrooms, or onions, \$1.25 per topping

Add bacon jam, \$1.50

### **Pizza**

Stone baked shell topped with house made sauce and a blend of sharp provolone cheese finished with extra virgin olive oil and basil

Your choice of cheese \$12 or pepperoni \$14

Pick two toppings:

Sausage, pepperoni, banana peppers, mushrooms

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions