



~Grille Room Menu~

~Soup~

Crock of Baked French Onion 8

Baked with gruyere, Swiss, and parmesan cheese

Lobster Brie Bisque 8

~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

Creamy Spinach and Artichoke Dip 16

Topped with asiago cheese baked and served with toasted flatbread

Beans and Greens 14

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

~Salads~

Traditional Mini Wedge Salad 10

Baby iceberg wedge with chopped egg, bacon, purple onions, and blue cheese crumbles

Caesar Salad 10

Romaine, parmesan, and housemade Caesar 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 a house or Caesar salad,
Chef's vegetables and starch, rolls and butter
Substitute the Wedge salad, or French Onion soup for an additional \$4*

Twin Filets 42

Twin filets seared to your liking, topped with a lobster cognac cream

12 oz Center Cut Ribeye 38

Seared center cut 12 oz ribeye, cooked to perfection and finished with an oven roasted tomato and garlic butter

Hoisin Ginger Salmon 29

Fresh Atlantic salmon marinated in honey hoisin ginger, seared on a bed of baby Bok choy and jasmine rice

Baked Shrimp 30

Gulf shrimp topped with Fresh breadcrumbs, butter lemon juice and white wine, baked until golden brown finished with a drizzle of hollandaise sauce

Chicken Scallopini 25

Chicken cutlets sauteed and finished with a roasted garlic boursin cheese sauce and artichokes with a splash of Riesling wine

Pork Chop 32

Seared pork chop topped with Oaks grille sauce and crispy fried onions

Chef Toms Lasagna Bolognese 25

Layers of pasta and band four cheese topped with our signature Bolognese sauce

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

Classic Oaks Burger 16

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

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SEVEN OAKS
COUNTRY CLUB

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

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