



THE OAKS

LAKE SIDE KITCHEN

3493 US Highway 76, Hiawassee, GA 30546
706.896.4141

DINNER

STARTERS

- Pork Belly Bites** 🍷 16
Honey Dijon, Sesame Seeds, Scallions
- Skillet Bacon Brussels** 🍷 15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar
- Charred Shishito Peppers** 🍷 13
Oaks 11 Spice Pepper Dust, Garlic Ginger Tamari Dipping Sauce
- Fried Green Tomatoes** 14
Pimento Cheese, Onion Bacon Jam
- Crab Cakes** 25
Lump Blue Crab Meat, *Oaks* Remoulade, Fresh Arugula

APPORTIONABLES

- Oaks*
Garlic Mashed 🍷 8
Whipped Skin On Red Potatoes, Roasted Garlic Puree, Butter & Cream
- Vegetable Forbidden Rice** 🍷 8
Black Whole Grain Rice, Sauteed Mirepoix
- Grilled Broccolini** 14
Slightly Charred, Lemon Infused Herb Oil, Walnut Parmesan Pangritata
- Grilled Asparagus** 🍷 12
Seasoned Spears, Citrus Chardonnay Sauce, Grated Grana Parmesan
- Sauteed Garlic Mushrooms** 🍷 10
Pan Seared Cremini Caps, Garlic & Wine Butter Sauteed, Fresh Parsley
- Creole Style Grits** 10
Logan Turnpike Mascarpone & White Cheddar Grits, Creole Inspired Sauce
- Skillet Bacon Brussels** 🍷 15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar
- Tri-Color Carrots** 🍷 12
Rosemary Bourbon Glaze, Chopped Pistachios

SALADS

- Farmhouse** 15
Bibb Lettuce & Spring Mix Blend, Purple Onion, English Cucumber, Cherry Tomato, Goat Cheese, Candied Pecans, *Oaks* Balsamic Vinaigrette

PLATES

- Pasture*
LEMON ARTICHOKE Chicken Breast 28
Artichoke Quarters, Mushroom Blend, White Wine & Lemon Herb Caper Sauce, Pappardelle Pasta Nest
- BONE-IN Pork Chop** 🍷 36
Apple Currant Gastrique, Logan Turnpike White Cheddar & Mascarpone Grits
- SLOW BRAISED Short Ribs** 54
Enormous Bone-in Short Rib, *Oaks* Garlic Mashed, Sauteed Spinach, Carrots, Demi-Glace, Onion Strings
- THE OAKS Wagyu Burger** 24
8 oz. Wagyu Beef Patty, Toasted Brioche Bun, Gruyere Cheese, Caramelized Onions, Bibb Lettuce, Tomato, Steak Fries, Bourbon BBQ Sauce, Crisp Dill Pickle
- ESPRESSO RUB Ribeye** 🍷 66
14 oz. Hand Cut Marbled Prime Grade, *Oaks* Espresso Rub Seasoning, Shallot Thyme Butter, *Oaks* Garlic Mashed
- THE OAKS Filet** 🍷 48
7 oz. Center Cut Tenderloin, Steak Seasoning Blend, *Oaks* Garlic Mashed
- Garden*
SUPERFOOD Grain & Vegetable Bowl 🍷 22
Farro, Grilled Carrots, Asparagus, Mushroom Blend, Cherry Tomatoes, Seeds & Spices, Kale, Asian Vinaigrette

- Wedge** 15
Crisp Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Purple Onion, Blue Cheese, *Oaks* Green Goddess Dressing

- Sea*
BLACKENED Redfish 🍷 38
Fresh Skinless Fillet, *Oaks* Seafood Seasoning, Forbidden Rice, Choice of Shallot & Thyme Compound Butter or Citrus Chardonnay Sauce
- SEAFOOD Pasta Diablo** 48
Lobster, Scallops, Gulf Shrimp, Artichoke Hearts, Sun-Dried Tomatoes, Roasted Red Peppers, Mushroom Mix, Black Squid Ink Pasta Nest, Seafood Stock, Chipotle Butter Sauce
- CREOLE Shrimp & Grits** 28
Blackened Gulf Shrimp, Logan Turnpike Mascarpone & White Cheddar Grits, Andouille Sausage, Creole Inspired Sauce
- SKILLET SEARED Salmon** 🍷 34
Scottish Salmon Fillet, Forbidden Rice, Citrus Chardonnay Sauce

STEAK

Enrichments

- The Oaks Steak Sauce** -
- Cream Sauce** 3
Cracked Peppercorn & Bourbon
- Mushroom Demi** 🍷 4
Cap Blend
- Compound Butter** 🍷 2
Shallots & Fresh Thyme
- Oscar** 🍷 18
Crabmeat, Asparagus, Citrus Chardonnay Sauce

Our talented culinary staff is precise with recipes and crafting menu items. Please allow them adequate time to prepare your order.

* Gratuity will be added for parties of six or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.