



# THE OAKS

LAKESIDE 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* Vinaigrette

## PLATES

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  
**ADD: Mushroom Demi 4**

THE OAKS  
**Duck Leg Confit** 38  
Crispy Spaghetti Sauce, Sweet  
Potato Purée, Charred Broccolini,  
Pomegranate Coulis

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

BOLOGNESE  
**Pasta** 24  
Short Rib Beef Ragout,  
Pappardelle Pasta Nest, Fresh  
Basil Leaves, Grated Parmesan

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

SUPERFOOD  
**Grain & Vegetable Bowl** 22  
Farro, Grilled Carrots, Asparagus,  
Mushroom Blend, Cherry Tomatoes,  
Seeds & Spices, Kale, Asian Vinaigrette

Spring 2025

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.

Gluten Free

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