



# THE OAKS

## LAKE SIDE KITCHEN

3493 US Highway 76, Hiawassee, GA 30546  
706.896.4141

SUMMER 2025  
DINNER

### STARTERS

<b>Pork Belly Bites</b>	16
Honey Dijon, Sesame Seeds, Scallions	
<b>Skillet Bacon Brussels</b>	15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar	
<b>Ceviche</b>	18
Shrimp, Scallops, Bloody Mary Marinade, Avocado	
<b>Fried Green Tomatoes</b>	14
Whipped Red Pepper Goat Cheese, Chow-Chow	
<b>Crab Cakes</b>	25
Lump Blue Crab Meat, <i>Oaks</i> Remoulade, Fresh Mixed Greens	

### APPORTIONABLES

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

### SALADS

<b>Farmhouse</b>	15
Bibb Lettuce & Spring Mix Blend, Purple Onion, English Cucumber, Cherry Tomato, Goat Cheese, Candied Pecans, <i>Oaks</i> Balsamic Vinaigrette	
<b>Wedge</b>	15
Crisp Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Purple Onion, Blue Cheese, <i>Oaks</i> Green Goddess Dressing	

### PLATES

<b>Lemon Artichoke Chicken Breast</b>	28
Artichoke Quarters, Mushroom Blend, White Wine & Lemon Herb Caper Sauce, Pappardelle Pasta Nest	
<b>Bone-In Pork Chop</b>	36
Harissa Marinade, Sweet Pea Risotto, Romesco Sauce, Olive Tapenade	
<b>Slow Braised Short Ribs</b>	54
Enormous Bone-in Short Rib, <i>Oaks</i> Garlic Mashed, Sautéed Spinach, Carrots, Demi-Glaze, Onion Strings	
<b>The Oaks Wagyu Burger</b>	24
8 oz. Wagyu Beef Patty, Toasted Brioche Bun, Gruyere Cheese, Caramelized Onions, Bibb Lettuce, Tomato, Steak Fries, Bourbon BBQ Sauce, Crisp Dill Pickle	
<b>Espresso Rub Ribeye</b>	66
14 oz. Hand Cut Marbled Prime Grade, <i>Oaks</i> Espresso Rub Seasoning, Shallot Thyme Butter, <i>Oaks</i> Garlic Mashed	
<b>The Oaks Filet</b>	52
7 oz. Center Cut Tenderloin, Steak Seasoning Blend, <i>Oaks</i> Garlic Mashed	
<b>Duck Leg Confit</b>	38
Crispy Spaghetti Squash, Sweet Potato Purée, Charred Broccolini, Pomegranate Coulis	
<b>Bolognese Pasta</b>	32
Short Rib Tomato Ragout, Pappardelle Pasta Nest, Fresh Basil Leaves, Grated Parmesan, Whipped Mascarpone	

<b>Grilled Caesar</b>	15
Charred Romaine Heart, Crispy Prosciutto, Fried Capers, Shaved Reggiano Cheese, House-Made Caesar Dressing and Croutons	

<b>Blackened Redfish</b>	34
Fresh Skinless Fillet, <i>Oaks</i> Seafood Seasoning, Forbidden Rice, Choice of Shallot & Thyme Compound Butter or Citrus Chardonnay Sauce	
<b>Cioppino</b>	42
Shrimp, Clams, Mussels, Fresh Fish, Linguini Pasta, Tomato Saffron Broth, Calabrian Chili Butter, Garlic Bread	
<b>Creole Shrimp &amp; Grits</b>	28
Blackened Gulf Shrimp, Logan Turnpike Mascarpone & White Cheddar Grits, Andouille Sausage, Creole Inspired Sauce	
<b>Skillet Seared Salmon</b>	34
Scottish Salmon Fillet, Forbidden Rice, Citrus Chardonnay Sauce	
<b>Grain &amp; Vegetable Bowl</b>	22
Forbidden Rice, Crispy Spaghetti Squash, Grilled Ratatouille Vegetables, Mixed Greens, Sherry Vinaigrette	
<b>Potato-Wrapped Halibut</b>	38
Grilled Ratatouille Vegetables, Citrus Chardonnay Sauce	

**Gluten Free**

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.