



DINNER

TUESDAY-SUNDAY

5:00 - 9:00 PM

STARTERS

Pork Belly Bites *	16
Honey Dijon, Sesame Seeds, Scallions	
Signature Skillet Bacon Brussels *	15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar	
Beet & Burrata Salad	23
Burrata, Roasted Golden Beets, Crispy Pancetta, Pistachio Crumbs, Toasted Garlic Naan, Lemon Vinaigrette, Pickled Onions	
Crab Cakes (2)	25
Lump Blue Crab Meat, Oaks Remoulade, Fresh Mixed Greens	

SALADS

Apricot & Spinach *	17
Baby Spinach, Turkish Apricots, Pistachios, Goat Cheese, Oaks Strawberry-Champagne Vinaigrette	
Signature Wedge *	15
Crisp Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Pickled Onion, Blue Cheese, Oaks Green Goddess Dressing	
Signature Grilled Caesar	15
Charred Romaine Heart, Crispy Pancetta, Fried Capers, Shaved Reggiano Cheese, Oaks Classic Anchovy Dressing and Croutons	

APPORIONABLES

Oaks Garlic Mashed *	8
Whipped Yukon Gold 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, Walnuts, Parmesan Pangritata	
Grilled Summer Squash *	14
Drizzled with Aged Balsamic and Oaks Pesto	
Sauteed Garlic Mushrooms *	10
Pan Seared Cremini Caps, Garlic & Wine Butter Sautee, Fresh Parsley	
White Cheddar Grits	8
Stone-Ground Grits with White Cheddar and Whipped Mascarpone	
Skillet Bacon Brussels *	15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar	

PLATES

Lemon Artichoke Chicken Breast	28
Artichoke Quarters, Mushroom Blend, White Wine & Lemon Herb Caper Sauce, Pappardelle Pasta Nest	
Blackened Salmon *	35
Fresh Skinless Filet, Oaks Seafood Seasoning, Forbidden Rice, Citrus Chardonnay Sauce	
Slow Braised Short Ribs	65
Short Rib, Oaks Garlic Mashed, Sautéed Spinach, Demi-Glaze, Onion Strings	
Oaks Steakhouse Burger	31
Toasted Brioche Bun, Vermont White Cheddar, Caramelized Onions, Bibb Lettuce, Tomato, Hand Cut Fries, Classic American Sauce, Crisp Dill Pickle	
The Oaks Filet*	56
Fresh Cut Filet, Oaks Steak Seasoning, Garlic Whipped Yukon Gold, Bordelaise Demi	
Prime Grilled Ribeye	66
Fresh Cut Prime Ribeye, Char-Grilled, Garlic Whipped Yukon Gold, Red Wine Demi	
Blackened Redfish *	34
Fresh Skinless Filet, Oaks Seafood Seasoning, Forbidden Rice, Citrus Chardonnay Sauce	
Oaks Signature Etouffee	23
Shrimp, Crawfish, Tasso Ham, White Cheddar Mascarpone Grits	
Salmon Picatta	37
Seared Atlantic Salmon, Black Rice, Lemon Butter Caper Sauce	
Forbidden Rice Vegetable Bowl *	22
Forbidden Rice, Grilled Summer Squash, Arugula, Sherry Vinaigrette	