

DINNER

STARTERS

Charcuterie Board 25
Three Seasonal Imported Cheeses, 2 Cured Meats, Dried Fruit,
Pickled Vegetables and Seasonal Preserves

Signature Skillet Bacon Brussels (gf) 15
Fig Balsamic Reduction, Fresh Grated Vermont Cheddar

Crab Cakes (2) 25
Lump Blue Crab, Traditional Remoulade, Fresh Arugula

Pork Belly Bites (gf) 16
Honey Dijon, Sesame Seeds, Scallions

Aged Cheddar Corn Muffins 16
Fresh Made Cheddar Corn Muffins, Warm Pepper Jelly, Whipped Goat Cheese

SALADS

Apple & Arugula (gf) 17
Fresh apples, Peppery Arugula Blend, Candied Pecans, Feta cheese, Apple cider vinaigrette

The Wedge (gf) 15
Crisp Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Pickled Onion,
Blue Cheese, Oaks Green Goddess Dressing

Grilled Caesar 15
Charred Romaine Heart, Crispy Pancetta, Fried Capers, Shaved Reggiano Cheese,
Oaks Caesar Dressing

ACCOMPANIMENTS

White Cheddar Stone Ground Grits (gf) 8
Stone-Ground Grits, White Cheddar, Whipped Mascarpone.

Vegetable Forbidden Rice (gf) 8
Black Whole Grain Rice, Sautéed Mirepoix

Oaks Garlic Mashed (gf) 8
Whipped Yukon Gold Potatoes, Roasted Garlic Puree, Butter & Cream

Wild Mushroom Medley 12
Roasted wild mushrooms with garlic-basil oil, featuring shiitake, beech, trumpet,
and maitake mushrooms

Heirloom Carrots 12
Roasted and dressed with a chili hot honey drizzle

(gf) Gluten Free Vegetarian Vegan Signature Dish



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MAIN DISHES

Oaks Blackened Seafood (gf)

Salmon 35
Shrimp 32
Redfish 37

Blackened seafood over forbidden rice with citrus Chardonnay beurre blanc

Pairs with
Luna Nuda Pinot Grigio
Crisp peach, pear and citrus.

Lemon Artichoke Pappardelle

Chicken 28
Shrimp 35
Salmon 37

Pappardelle, artichoke hearts and wild mushrooms in a white wine, lemon, caper and oregano reduction.

Pairs with
DAOU Chardonnay
Pear, apple, citrus and a hint of vanilla

Classic Cajun Filé Gumbo 28

Shrimp and smoky Andouille sausage, traditional filé and fragrant basmati rice.

Pairs with
Kim Crawford Sauvignon Blanc
Bright citrus, tropical fruit and herbs

Salmon Oscar (gf) 42

Grilled salmon topped with lump crab, asparagus and silky hollandaise.

Pairs with
Josh Cellars Chardonnay
Apple, peach, citrus and soft toasted oak.

Forbidden Rice Vegetable Bowl (gf) 22

Forbidden black rice, roasted carrots, wild mushrooms, grilled asparagus, arugula and apple cider vinaigrette.

Pairs with
Inscription Pinot Noir
Silky dark berries, earth and warm spice

THE GRILL

Char-Grilled Ribeye (gf) 66

Hand cut Prime ribeye, garlic whipped Yukon Gold potatoes, red wine demi glace and shallot herb butter.

Pairs with
MDW Earthquake Cabernet Sauvignon
Bold dark fruit, mocha and toasted oak

Apple Cider-Glazed Pork Chop (gf) 42

Char grilled pork chop, maple whipped sweet potatoes, candied pecans and red currant demi glace.

Pairs with
MacMurray Estate Pinot Noir
Silky dark cherry, boysenberry and vanilla

The Oaks Filet (gf) 56

Hand cut filet with Oaks steak seasoning, garlic whipped Yukon Gold potatoes, port wine demi glace and shallot herb butter.

Pairs with
Clos Du Val Cabernet Sauvignon (Bottle only)
Black fruit, cassis and dark chocolate

The Oaks Steakhouse Burger 31

Premium beef on brioche with Vermont white cheddar, caramelized onions, Bibb lettuce, tomato, dill pickle and American sauce. Served with hand cut fries.

Pairs with
Josh Cellars Cabernet Sauvignon
Blackberry, toasted hazelnut and warm spice

Slow Braised Short Ribs ..... MKT

Bone in beef short rib, garlic whipped Yukon Gold potatoes, sautéed spinach, port wine demi and crispy onion strings.

Pairs with
MDW Earthquake Cabernet Sauvignon
Black cherry, plum and smooth tannins