

TAVERN LUNCH MENU

TAVERN BURGER 10

8 oz. Burger, Cheddar Cheese, Lettuce, Tomato, Red Onion, Sourdough Bun

FISH & CHIPS 10

Beer Battered Cod, Handcut Fries, House Made Tarter

OAKS CLUB 10

Honey Wheat, Ham, Turkey, Bacon, Cheddar, Swiss, Lettuce, Tomato, Onion, Mayo

TURKEY REUBEN 10

Marble Rye, Turkey, Swiss, Thousand Island, Sauerkraut

CREOLE SHRIMP PO'BOY 10

Leidenheimer French Loaf with Creole Shrimp, Lettuce, Tomato & Roasted Red Pepper Remoulade

PHILLY CHEESESTEAK 10

Served on a French Loaf with Peppers, Onions, White American, Chipotle Aioli

CHICKEN SANDWICH 10

Arugula Pesto, Smoked Fontina, Roma Tomatoes, Arkansas Bacon, Served on a Sourdough Bun

CHICKEN TENDERS 10

House Breaded Chicken Tenders, Served with Garlic Herb Sauce

BRAISED SHORT RIB NACHOS 10

Slow Cooked Short Ribs, Queso, Roma Tomatoes, Green Onions, and Served with House Made Salsa & Guacamole

GRILLED SALMON 16

Asparagus, Risotto, Shiitake Mushroom Risotto

STEAK FRITES 22

12 oz. New York Strip, Garlic Aioli

OAKS FAMOUS SOUP AND SALAD BAR

Soup and Salad Bar 10

Salad Bar Only 8

Soup of the Day

Cup 4

Bowl 6

SIDES

Handcut Fries, Truffle Fries, House Chips, Fresh Fruit, Tabouli

If you don't see one of your favorites, please ask your server!

TAVERN DINNER MENU

APPETIZERS

DEVEILED EGG TRIO 8

Classic, Horseradish, Lox

SHIITAKE MUSHROOM ARANCINI 10

Roasted Red Bell Pepper Sauce

BEEF CARPACCIO 14

Lemon, Capers, Red Onion, Crostini

SEARED AHI TUNA 14

Carrot Ginger Puree, Carrot and Jamaica Slaw, Soy Ginger Sauce

TAVERN FRIED SHRIMP 8

House Made Cocktail Sauce

ENTREES

Includes Oaks Soup and Salad Bar

GRILLED PORK CHOP 21

Vegetable Couscous, Seikel's Mustard Sauce

SCALLOPS 25

Brown Butter, Arugula, Red Potato Hash, Bacon Marmalade

8 OZ. FILET MIGNON 32

Shiitake Mushroom Risotto, Asparagus, Demi-Glace

STEAK FRITES 24

12 oz. New York Strip, Handcut Fries, Garlic Aioli

16 OZ. RIBEYE 38

Served With Your Choice of Starch or Vegetable, Steak Butter

EN PAPIOTE 28

Seabass, Lemon, Garlic, Tomato, Capers

CHICKEN 22

Bone-in Airline Breast, Parisian Gnocchi, Sautéed Spinach, Pan Sauce

OAKS FAMOUS SOUP AND SALAD BAR

Soup and Salad Bar 10

Salad Bar Only 8

Soup of the Day

Cup 4

Bowl 6

SIDES

Mashed Potatoes, Handcut Fries or Truffle Fries, Grilled Asparagus, Bacon Brussels Sprouts, Scalloped Potatoes

If you don't see one of your favorites, please ask your server!

DRINK & DESSERT MENU

WINES BY THE GLASS

Oaks Pour +2

Sparkling Chandon Brut 187ml 10

WHITES 8/32

Blush, Barnard Griffin, Columbia Valley

Moscato, Ruffino Moscato d'Asti, Italy

Riesling, Covey Run, Columbia Valley

Pinot Grigio, Barnard Griffin, Columbia Valley

Sauvignon Blanc, Prisma, Casablanca Valley

Chardonnay, Angeline Reserve, Monterey County

REDS 8/32

Pinot Noir, Mark West, California

Merlot, Red Diamond, Washington

Red Blend, Exem, Bordeaux

Zinfandel, Grayson Cellars, California

Malbec, MDZ, Mendoza

Shiraz, Kermit Lynch, Cotes du Rhone

Cabernet Sauvignon, Broadside, Paso Robles

WINES BY THE BOTTLE

SPARKLING

34 JCB No. 21

73 Schramsberg Blanc de Blanc 2010

96 Veuve Clicquot Yellow Label Brut

ROSE

36 Trinquedell, Tavel

42 Buoncristiani Rosato

INTERESTING WHITES

27 Principessa Gavia, Cortese

27 Alexander Valley, Gewurz

33 Bongiovanni, Arneis

40 Conundrum White

44 Willakenzie Estate, Pinot Blanc

PINOT GRIGIO / SAUVIGNON BLANC

36 Anne Amie Pinot Gris

34 Hillersden, Marlborough

36 Chateau Ducasse, Bordeaux

CHARDONNAY

32 Louis Jadot Pouilly Fuisse

40 Henri Perrusset, Macon Villages

55 Darms Lane

66 Rombauer Carneros

ZINFANDEL

58 Titus, Napa

76 Grgich Hills, Napa

PINOT NOIR

31 Mirassou

76 Etude Carneros

120 Chapter 24 The Fire

120 Chapter 24 The Flood

MERLOT

32 Canoe Ridge

40 Chelsea Goldschmidt

70 Gundlach Bundschu

BLENDS

33 Emiliana Coyam

40 Conundrum Red

46 Vall Llach Embruix

48 Chanrion, Cote-de-Brouilly

62 Chateau Aney, Medoc

80 Leviathan

100 David Arthur Meritaggio

100 Rodney Strong "Symmetry"

105 Betz Clos De Betz

149 Justin Isosceles

CABERNET SAUVIGNON

46 Goldschmidt Yardstick

56 Darms Lane Fortune 1621

61 Mount Veeder

121 Darioush Signature

125 Chappellet

156 Silver Oak Napa Valley

DESSERTS 6

LEMONCELLO SHORTCAKE

Lemoncello Pound Cake, Strawberries, Lemoncello
Cream Sauce, Chantilly Cream

FLOURLESS CHOCOLATE TORTE

Cherry Compote

BLONDIE BROWNIE

Raspberry Sauce, White Chocolate Shavings, Sea Salt
Caramel Ice Cream

CHALLAH BREAD PUDDING

Mascarpone Cream, Butterscotch Bourbon Sauce

CREME BRULEE

Seasonal Fruit