

OAK MEADOW

DINNER MENU

APPETIZERS

Fried Cheese Platter 10

Variety of cheddar, Pepper Jack and mozzarella cheeses that are deep fried and served with marinara sauce

Sesame Shrimp Canape 12

Tempura fried shrimp served on fried wontons with avocado and sesame aioli

Southwest Chicken Egg Rolls 10

Egg rolls stuffed with chicken, spinach, whole black beans, corn, red bell pepper and Pepper Jack cheese served with fresh corn salsa

Shrimp Cocktail 15

Premium shrimp with our homemade cocktail sauce

Chili Cheese Fries 9

Sidewinder fries smothered in our homemade chili and cheese sauce. Topped with jalapenos and green onions

Pulled Pork Sliders 11

Slow roasted pulled pork on Hawaiian rolls. Served with pickle and onions

Spinach and Asiago Dip 9

Spinach, Asiago, and cream cheese dip served with toasted pita points

Stuffed Portabella with Balsamic Reduction 12

Roasted portabella mushroom stuffed with spinach, Asiago, and cream cheese. Served with toasted pita points

Pulled Pork Tacos 12

Slow roasted pulled pork tacos on flour tortillas, served with lettuce, onions, pickled jalapenos, and cilantro sour cream

Corn and Crab Fritters 12

Deep fried fritters made with sweet corn and lump crab meat

THE GARDEN

ADD ANY OF THE FOLLOWING:

Turkey \$2, Ham \$2, Grilled Chicken \$2, Crispy Chicken \$2, Steak Strips \$5, Grilled Salmon \$5

Spinach Salad 11**Half Size 7**

Tender baby spinach, red peppers, chopped egg, cheddar cheese, bacon bits, and fried red onions served with warm bacon dressing

Cobb Salad 11**Half Size 7**

Club mixed greens, cherry tomatoes, cucumbers, trio of bleu, Asiago and cheddar cheese, bacon bits, chopped egg, and fried onions

Greek Salad 10**Half Size 6**

Fresh mixed greens, cucumbers, cherry tomatoes, red onions, Kalamata olives, and feta cheese served with a clubhouse vinaigrette

Caesar Salad 11**Half Size 7**

Fresh Romaine lettuce tossed in a creamy Caesar dressing topped with croutons and Asiago cheese

Midwest Roasted Beet Salad 12**Half Size 8**

Roasted beets, pickled onions and red peppers, toasted pecans, and feta on a bed of spring greens. Served with a honey thyme citrus dressing

Thai Salad with Mixed Peppers 12**Half Size 8**

Fresh mixed greens, mixed peppers, red onions, sugar snap peas, shredded carrots. Served with a Thai peanut dressing

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DINNER MENU

PASTA

All pasta entrées are served with your choice of house, Caesar, or spinach salad and the vegetable of the day

Chicken Parmesan 16

Breaded and fried chicken breast topped with mozzarella and marinara on a bed of spaghetti

Linguine Alfredo 15

Linguine pasta tossed with Asiago cheese and cream sauce. Add chicken \$2 or shrimp \$6

Cheese Tortellini 18

Cheese stuffed tortellini tossed in your choice of marinara or Alfredo sauce

Pesto Prima Vera 18

Linguine pasta, mixed peppers, mushrooms, and asparagus tips tossed with pesto

CHICKEN

All chicken entrées are served with your choice of house, Caesar, or spinach salad and the vegetable of the day

Chicken Marsala 16

Three chicken medallions with cremini mushrooms and melted provolone served in a rich savory Marsala wine sauce

Pecan Encrusted Chicken 17

Pan fried pecan crusted chicken breast served with a honey Dijon sauce

Chicken Piccata 16

Pan seared chicken breast in a white wine and caper piccata sauce

SEAFOOD

All seafood entrées are served with your choice of house, Caesar, or spinach salad and the vegetable of the day

Sweet Corn Crab Cake 22

Sweet corn and lump crab cakes served with a red pepper aioli

Grilled Salmon 19

Add Teriyaki, spicy sweet chili, or lemon butter sauce for \$1.25

Shrimp Stir Fry 21

Shrimp sautéed with mixed peppers, mushrooms, and sugar snap peas. Served with steamed rice

Grilled Mahi Mahi 21

Add Teriyaki, spicy sweet chili, or lemon butter sauce for \$1.25

STEAKS & CHOPS

All steaks and chops are served with your choice of house, Caesar, or spinach salad and the vegetable of the day. Ask your server about additional steak sauces and toppings for full flavored meals

Ribeye 24

8 oz marbled ribeye cut rubbed with house made espresso seasoning. 12 oz - \$28

Filet Mignon 26

6 oz Filet Mignon. 10 oz. \$30

Grilled Pork Chop 18

Bone in pork chop seasoned and grilled to perfection

Pork Stir Fry 18

Seared pork sautéed with mixed peppers, mushrooms, and sugar snap peas. Served with steamed rice