

OAK  MEADOW
COUNTRY CLUB

DINNER MENU

APPETIZERS

LOADED NACHOS

Tortilla chips topped with seasoned beef, queso cheese, jalapenos, & green onion. Served with salsa and sour cream

SESAME SHRIMP CANAPE

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

BRUSCHETTA

Sliced French loaf topped with melted mozzarella, diced tomato, fresh basil and olive oil

SHRIMP COCKTAIL

Premium shrimp with our homemade cocktail sauce

FRIED CHEESE PLATTER

Variety of cheddar, pepper jack and mozzarella cheeses that are deep fried and served with marinara sauce

FRIED ONION RING PLATTER

Our famous onion rings served with your choice of dipping sauces. Horseradish cream, chipotle ranch, or creole honey mustard

BACON RANCH FRIES

Classic cut fries tossed in ranch seasoning and topped with bacon, green onion, and drizzled with ranch dressing

SPINACH AND ASIAGO DIP

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

DINNER SIDES

BAKED POTATO

LOADED BAKED POTATO

VEGETABLE OF THE DAY

STEAMED BROCCOLI

SAUTÉED MUSHROOMS

SEASONED WAFFLE FRIES

SALADS

ADD ANY OF THE FOLLOWING

Turkey, Ham, Grilled Chicken, Crispy Chicken, Steak Strips, Grilled Salmon, Grilled Shrimp

OAK MEADOW GARDEN SALAD

Chopped romaine lettuce served with tomato, cucumber, carrots, cheddar cheese, crumbled bacon, and croutons

COBB SALAD

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

MIDWEST ROASTED BEET SALAD

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

WEDGE SALAD

Iceberg lettuce wedge served with bleu cheese, tomato, red onion, and crumbled bacon

CAESAR SALAD

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

SPINACH SALAD

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

MIDWEST APPLE & CANDIED PECAN SALAD

Fresh mixed greens, apples, pecans, dried cranberries, pickled onions, and feta cheese. Served with an apple cider vinaigrette

BLEU CHEESE & SPICED PECAN CHOPPED SALAD

Chopped iceberg and romaine lettuces, bleu cheese, spiced pecans, tomato, red onion, chopped egg, and crumbled bacon

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

OAK MEADOW DINNER MENU

PASTA

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

BAKED ZITI

Classic ziti pasta baked with marinara and a three cheese blend

LEMON CAPER LINGUINI

Linguini pasta tossed with capers in a white wine butter sauce. Add chicken or shrimp

LINGUINI ALFREDO

Linguini pasta tossed with Asiago cheese and cream sauce. Add chicken or shrimp

CAPRESE LINGUINI

Linguini pasta tossed with tomatoes, fresh mozzarella, and pesto. Add chicken or shrimp

CHICKEN

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

CHICKEN MARSALA

Pan fried chicken breast with cremini mushrooms and melted provolone served in a rich savory Marsala wine sauce

PECAN ENCRUSTED CHICKEN

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

CHICKEN PICCATA

Pan roasted chicken breast in a white wine lemon caper sauce

SEAFOOD

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

PAN FRIED CRAB CAKES

Two handmade crab cakes pan seared and served with garlic aioli

GRILLED SALMON

Add Teriyaki, spicy sweet chili, or lemon butter sauce

SPICY TUNA RICE BOWL

Sushi grade tuna, avocado, green onion, julienned carrots, spicy mayo, and toasted sesame nori. (Tuna served raw)

TERIYAKI SALMON RICE BOWL

Sushi grade salmon, avocado, green onion, julienned carrots, drizzled with teriyaki sauce and toasted sesame nori

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

8 oz. marbled ribeye cut rubbed with house made seasoning. 12 oz.

FILET MIGNON

6 oz. Filet Mignon. 10 oz.

CHIPOTLE BROWN SUGAR PORK CHOP

Seasoned 12 oz. bone-in pork chop

BEEF TIPS AND MUSHROOMS

Cubed beef tips and mushrooms served in a demi-glace

BEVERAGES

FOUNTAIN SODA

LEMONADE

HOT TEA

FLAVORED TEA

COFFEE

ICED TEA

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