



---

# MENU

---

# DINNER

---

OAK MEADOW COUNTRY CLUB

---

## APPETIZERS

### PULLED PORK & MOZZARELLA ARANCINI

Four fried Italian rice balls stuffed with pulled pork and mozzarella cheese

### FRIED CHEESE PLATTER

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

### SESAME SHRIMP CANAPE

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

### HUMMUS PLATE

House made hummus topped with roasted peppers and garlic. Served with toasted pita points

### BRUSCHETTA

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

### BACON RANCH FRIES

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

### SHRIMP COCKTAIL

Premium shrimp with our homemade cocktail sauce

### SPINACH & ARTICHOKE DIP

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

## PASTA

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

### CAJUN BAKED ZITI

Ziti pasta baked with Cajun cream sauce and a three cheese blend. Add chicken or shrimp for an extra cost.

### LINGUINE ALFREDO

Linguine pasta tossed with Asiago cheese and cream sauce. Add chicken or shrimp for an extra cost

### PRIMAVERA LINGUINI

Linguini pasta with seasonal vegetables tossed with white wine and olive oil. Add chicken or shrimp for an extra cost.

### LEMON BROCCOLI LINGUINI

Linguine pasta tossed with broccoli and garlic in a lemon and white wine butter sauce. Add chicken or shrimp for an extra cost.

## SALADS

### ADD ANY OF THE FOLLOWING:

Turkey, Ham, Grilled Chicken, Crispy Chicken, Steak Strips, Grilled Salmon, or Grilled Shrimp for an extra cost.

### OAK MEADOW GARDEN SALAD MINI SIZE

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

### WEDGE SALAD MINI SIZE

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

### SPINACH SALAD MINI SIZE

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

### COBB SALAD MINI SIZE

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

### APPLE, GOAT CHEESE & ARUGULA SALAD MINI SIZE

Fresh arugula, apples, toasted almonds, roasted butternut squash, pickled onions, and goat cheese. Served with a champagne vinaigrette

### CAESAR SALAD MINI SIZE

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

### ARUGULA & ROASTED BEET SALAD MINI SIZE

Roasted baby beets, pickled onions, goat cheese, togarashi, honey, and furikake on a bed of arugula. Served with a honey thyme citrus dressing

### BLEU CHEESE & SPICED PECAN CHOPPED SALAD MINI SIZE

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

## CHICKEN

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

### CAPRESE CHICKEN

Pan seared chicken breast topped with tomatoes, basil, mozzarella cheese, and a balsamic vinegar reduction

### SMOTHERED CHICKEN

Pan fried chicken breast with caramelized mushrooms and onions and topped with cheddar and pepper jack cheese

### BLACK & BLEU CHICKEN

Blackened and pan roasted chicken breast topped with bacon and melted blue cheese

## 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 fried and served with a roasted garlic and red pepper aioli

### BLACKENED CATFISH FILLETS

Two 6 oz. catfish filets blackened and pan seared.

### GRILLED SALMON

Add Teriyaki, spicy sweet chili, or lemon butter sauce for an extra cost.

### TERIYAKI RICE BOWL

Your choice of seared salmon, seared chicken or seared shrimp tossed with white rice, teriyaki sauce, and green onion. Topped with toasted sesame seeds

## STEAK & CHOPS

All steaks and chops are served with your choice of house, Caesar, or spinach salad and the vegetable of the day.

### RIBEYE

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

### HOUSE DRY RUBBED PORK CHOP

Seasoned 8 oz. bone-in pork chop

### FILET MIGNON

6 oz. Filet Mignon. 10 oz. additional cost

### BEEF MEDALLION OSCAR

Two 3 oz. beef tenderloin medallions topped with lump crab meat and tarragon béarnaise sauce

## DINNER SIDES

### BAKED POTATO

### STEAMED BROCCOLI

### VEGETABLE OF THE DAY

### LOADED BAKED POTATO

### SAUTEED MUSHROOMS

### SEASONED WAFFLE FRIES

## DRINKS

### COFFEE

### FOUNTAIN SODA

### HOT TEA