

Dinner Menu

OAK MEADOW COUNTRY CLUB

APPETIZERS

FRIED SHRIMP BASKET

Breaded and fried gulf shrimp served with tartar sauce or cocktail sauce. Make it spicy with our homemade Bang Bang sauce

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

CAPRESE SALAD

Sliced heirloom tomatoes, fresh mozzarella, basil, basil oil, and balsamic glaze

BRUSCHETTA

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

BACON RANCH FRIES

Classic cut fries tossed in ranch seasoning and topped with bacon, green onion, and drizzled with ranch dressing. Want to make it spicy? Request Buffalo sauce drizzle.

SHRIMP COCKTAIL

Premium shrimp with our homemade cocktail sauce

CRAB RANGOON DIP

Lump crab mixed with cream cheese, soy and sesame served with toasted pita points and topped with green scallions

PASTA

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

MERRY ME ZITI

Ziti pasta with sundried tomatoes and basil in a garlic cream sauce. Add chicken or shrimp

LINGUINE ALFREDO

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

GARLIC AND BROCCOLI LINGUINI

Linguini pasta tossed with sautéed broccoli and garlic in white wine and olive oil. Add chicken or shrimp

CAPRESE LINGUINI

Linguine pasta tossed with fresh tomatoes, basil, and asiago cheese. Add chicken or shrimp

SALADS

ADD ANY OF THE FOLLOWING:

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

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

COBB SALAD MINI SIZE

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

WILD BERRY & ARUGULA SALAD MINI SIZE

Fresh arugula, blueberries, raspberries, sliced almonds, and goat cheese. Served with a blackberry vinaigrette

CAESAR SALAD MINI SIZE

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

APRICOT & ARUGULA SALAD MINI SIZE

Fresh arugula, apricots, sliced oranges, toasted pecans, and basil oil. Served with a 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

SPINACH SALAD MINI SIZE

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

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness
A 3% processing fee will be applied to all credit card transactions.

CHICKEN

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

MERRY ME CHICKEN

Pan fried chicken breast with a sundried tomato and basil cream sauce

CAPRESE CHICKEN

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

BLACKENED CILANTRO CHICKEN

Blackened and pan roasted chicken breast topped with a tomato, cilantro, and lime salsa

SEAFOOD

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

BLACKENED MAHI

Blackened and seared Mahi filet served with a garlic aioli

CORNMEAL FRIED CATFISH FILETS

Two 6 oz. catfish filets fried to perfection.

GRILLED SALMON

Add Teriyaki, spicy sweet chili, or lemon butter sauce for additional price

BOURBON RICE BOWL

Your choice of seared beef, seared chicken or seared shrimp tossed with peppers and onions and bourbon sauce. Served on steamed white rice.

STEAK & 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. -

CHIPOTLE MARINATED PORK CHOP

Seasoned 8 oz. bone-in pork chop

FILET MIGNON

6 oz. Filet Mignon. 10 oz.

CREOLE FILET OSCAR

6 oz. Filet Mignon topped with lump crab meat and creole 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