

# THE OAKS



## LAKE SIDE KITCHEN

### STARTERS

#### PORK BELLY BITES | 16 GF

Honey Dijon | Sesame Seeds | Scallion

#### SKILLET BACON BRUSSELS | 15 GF

Fig Balsamic Reduction |  
Fresh Grated Vermont Cheddar

#### CHARRED SHISHITO PEPPERS | 13 GF

Oaks 11 Spice Pepper Dust |  
Garlic Ginger Tamari Dipping Sauce

#### FRIED GREEN TOMATOES | 14

Pimento Cheese | Onion Bacon Jam

#### CRAB CAKES (TWO) | 25

Lump Blue Crab Meat | Oaks Remoulade |  
Fresh Arugula

### SALADS

#### FARMHOUSE SALAD | 15

Bibb Lettuce & Spring Mix Blend |  
Purple Onion | English Cucumber | Cherry Tomato |  
Goat Cheese | Candied Pecans |  
Oaks Balsamic Vinaigrette

#### ICEBERG WEDGE | 15

Crisp Iceberg Lettuce | Applewood Smoked Bacon |  
Cherry Tomato | Purple Onion | Blue Cheese |  
Oaks Green Goddess Dressing

### LARGE PLATES

#### LEMON ARTICHOKE AIRLINE CHICKEN BREAST | 28

Artichoke Quarters | Mushroom Blend |  
White Wine & Lemon Herb Caper Sauce |  
Pappardelle Pasta Nest

#### BONE-IN PORK CHOP | 36 GF

Apple Currant Gastrique |  
Logan Turnpike White Cheddar & Mascarpone Grits

#### SLOW BRAISED SHORT RIBS | 54

Enormous Bone-in Short Rib |  
Oaks Garlic Mashed | Sauteed Spinach | Carrot |  
Demi-Glace | Onion Strings

#### SUPERFOOD GRAIN AND VEGETABLE BOWL | 22 V

Farro | Grilled Carrots | Asparagus | Mushroom Blend |  
Cherry Tomatoes | Seeds & Spices | Arugula

#### THE OAKS GOURMET BURGER | 24

Gourmet 8 oz Wagyu Beef Patty |  
Toasted Brioche Bun | Gruyere Cheese |  
Caramelized Onions | Bibb Lettuce | Tomato |  
Steak Fries | Bourbon BBQ Sauce | Crisp Dill Pickle

#### ESPRESSO RUB RIBEYE 14 OZ | 66 GF

Hand Cut Marbled Prime Grade | Shallot Thyme Butter |  
Oaks Espresso Rub Seasoning | Oaks Garlic Mashed

#### OAKS FILET 7 OZ | 48 GF

Center Cut Tenderloin Hand Cut |  
Steak Seasoning Blend | Oaks Garlic Mashed

### SEAFOOD

#### BLACKENED REDFISH | 38 GF

Fresh Skinless Fillet | Oaks Seafood Seasoning |  
Forbidden Rice | Choice of Shallot & Thyme  
Compound Butter or Citrus Chardonnay Sauce

#### SEAFOOD PASTA DIABLO | 48

Lobster | Scallops | Gulf Shrimp | Artichoke Hearts |  
Sun-Dried Tomatoes | Roasted Red Peppers |  
Mushroom Mix | Black Squid Ink Pasta Nest |  
Seafood Stock & Chipotle Butter Sauce

#### SHRIMP & GRITS 28

Blackened Gulf Shrimp |  
Logan Turnpike Mascarpone & White Cheddar Grits |  
Andouille Sausage | Creole Inspired Sauce

#### SKILLET SEARED SALMON 34 GF

Scottish Salmon Fillet |  
Forbidden Rice Vegetable Blend |  
Citrus Chardonnay Sauce

### APPORTIONABLES

#### Oaks GARLIC MASHED | 8 GF

Whipped Skin On Red Potatoes |  
Roasted Garlic Puree | Butter/Cream

#### VEGETABLE FORBIDDEN RICE | 8 GF

Black Whole Grain Rice | Sauteed Mirepoix

#### GRILLED BROCCOLINI | 14

Slightly Charred | Lemon Infused Herb Oil Brushed |  
Walnut Parmesan Pangritata

#### GRILLED ASPARAGUS | 12 GF

Seasoned Spears | Citrus Chardonnay Sauce |  
Grated Grana Parmesan

#### SAUTEED GARLIC MUSHROOM | 10 GF

Pan Seared Cremini Caps |  
Garlic & Wine Butter Sauteed | Fresh Parsley

#### CREOLE STYLE GRITS | 10

Logan Turnpike Mascarpone & White Cheddar Grits |  
Creole Inspired Sauce

#### SKILLET BACON BRUSSELS SPROUTS | 15 GF

Chopped Bacon | Sesame Seeds | White Cheddar

#### TRI-COLOR CARROTS | 12 GF

Rosemary Bourbon Glaze | Chopped Pistachios

### STEAK ENRICHMENTS

Oaks Steak Sauce (no charge)

Cracked Peppercorn & Bourbon Cream Sauce 3

Mushroom Blend Demi 4 GF

Chimichurri 3 GF

Shallots & Fresh Thyme Compound Butter 2 GF

Oscar Style 18 GF

Crabmeat | Asparagus | Citrus Chardonnay Sauce

\*Our talented culinary staff is precise with recipes and crafting menu items. Please allow them adequate time to prepare your order.