

The Oak Room Restaurant & Lounge

All Dinner Entrees excluding Entrée Salads are served with choice of Soup of the Day, House or Caesar Salad
All Dinner Entrees excluding Entrée Salads Served with Side & Chefs Vegetable of the Day

Entrée Salad Selections

Caesar Salad – Romaine Lettuce, Parmesan Cheese & Croutons **8**

Add Grilled Chicken **12**

Add Salmon or Shrimp **13**

Oak Room Salad – Romaine Lettuce, Strawberries, Walnut's & Blue Cheese Crumble with Raspberry Vinaigrette Drizzle **10**

Honey Bronzed Steak Salad – Blackened Honey Glazed Tenderloin, Tomato, Cucumbers, Grilled Corn & Onion

14

Green Goddess Salad - Spinach, Egg, Feta Cheese, Walnuts, Green Apple Vinaigrette **9**

Add Grilled Chicken **12**

Add Salmon or Shrimp **13**

Chicken & Duck

Chicken Apple Brie

Chicken Breast stuffed with Apples & Brie Cheese finished with Cranberry Relish

16

Pecan Herb Crusted Chicken

Chicken Breast rolled in Italian Herbs and Pecans finished with a Bourbon Butterscotch Sauce

15

Port Wine & Cherry Lacquered Duck

Boneless Breast of Duck with Port Wine & Cherry Reduction

23

Vegetarian Dishes

Vegetarian Quesadilla

Spinach, Tomato, Mushrooms, Onions, Peppers & Cheddar Cheese served with a side of Salsa

9

Veggie Pasta

Penne Pasta tossed with Spinach, Tomato, Mushrooms, Peppers and Parmesan Cheese

10

Pasta Entrees

Chicken & Tomato Concasse Pasta

Grilled Chicken & Penne Pasta tossed with Diced Tomatoes, Parmesan in a Sweet Basil Cream

14

Seafood Dominical Pasta

Penne Pasta, Mussels, Scallops & Shrimp simmered in White Wine, Bacon, Sundried Tomatoes & Artichoke Hearts

20

Veal & Lamb

Veal Saltimbocca

Medallions of Veal sautéed and layered with Spinach, Tomatoes, Basil, Prosciutto Ham & finished with Marsala Wine Sauce

21

Veal Oscar

Lightly breaded Thin Veal Medallions sautéed and topped with Asparagus, Crab and Citrus Hollandaise

24

Lollipop Lamb Chops

Chargrilled Lamb Chops with Risotto over Wilted Spinach with a Minted Demi-Glace

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Steaks

Tenderloin Beef Tournedos

Chargrilled Medallions of Beef & Cremini Mushrooms.
Finished with Port Wine Demi-Glace and Double
French Brie Cream

27

Steak Benedict Florentine

Chargrilled Petit 5oz Filet Mignon stacked with
Roasted Red Pepper, Spinach, Poached Egg &
Hollandaise on a toasted English Muffin

27

Black & Blue Rib Eye

10oz Rib Eye Steak blackened
with a Blue Cheese Gratin and served with a Merlot Jus

33

Seafood Dishes

Macadamia Nut Crusted Grouper

Filet of Grouper rolled in a Macadamia Nut Crumbs,
Pan seared with a Hazel Nut Buttercream

23

Honey Maple Walnut Salmon

Filet of Atlantic Salmon baked
with a Honey Walnut Maple Glaze

22

Jerked Mahi Mahi with Tropical Fruit Salsa

Tender Filet of Mahi with Toasted Coconut Rice and
Pineapple, Mango, Orange and Lime Salsa

20

Pan Seared Sea Scallops

Extra Large Diver Scallops over Swiss Potato
Pancakes with Avocado Butter

24

Soups & Sides

Soups of the Day are all served with Crackers

Soup of the Day

Bowl 4

To Go Soup 5

Cole Slaw 2

French Fries 2

Sweet Potato Fries 3

Onion Rings 3

Side Cranberry Mayo 1

Side Chipolte Mayo 1

Datil Pepper Bacon Onion Jam 2

Freshly Baked Roll 1

House Side Salad 3

Side Caesar Salad 3

Side Fresh Cut Fruit 3

Fountain Drinks: Iced Tea Sweet and Unsweetened, Orange Juice, Cranberry Juice & Pink Lemonade

We Support and Use Local Seafood and Fresh Area Fruits and Vegetables Daily.

Prices do not include tax or gratuity. Gratuity of 20% will be added to parties of 8 or more.

The consumption of raw or under cooked egg, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please note that not every ingredient is listed on the menu; please make your server aware of any food allergies.