



SALADS

CAESAR SALAD Small \$5 Large \$8

Romaine / grated parmesan / house-made croutons / tossed in Caesar dressing

STRAWBERRY SALAD \$11

Mixed greens / strawberries / Craisins / red onion / blue cheese crumbles
candied pecans / balsamic vinaigrette dressing on the side

WEDGE SALAD \$8

Iceberg lettuce / blue cheese crumbles / smoked bacon / tomatoes / blue cheese dressing

~Add on~

6 oz. Chicken-grilled or fried \$5.50

4 oz. Salmon \$8

4 oz. Ribeye \$8

OAKS CLASSIC CHICKEN SALAD \$13

Choice of fried chicken strips or grilled chicken breast / mixed greens / cheddar cheese
tomatoes / smoked bacon / homemade honey mustard dressing on the side

~add pecans \$1.50

MCC STEAK SALAD \$16

Grilled Ribeye steak / mixed greens / tomatoes / blue cheese crumbles / walnuts
fried onion straws / balsamic vinaigrette dressing on the side

SAN ANTONIO CHICKEN SALAD \$15

Choice of fried chicken strips or grilled chicken breast / mixed greens / avocado / black beans
roasted corn / tomatoes / pepper-Jack cheese / tortillas strips / southwest dressing on the side

SALMON SALAD \$15

Grilled salmon / mixed greens / red onions / pineapple mango salsa / tomatoes
lemon vinaigrette dressing on the side

COBB SALAD \$14

Deli Turkey breast / mixed greens / smoked bacon / boiled egg / tomatoes
blue cheese crumbles / shredded cheddar / orange slices / choice of dressing

PICK TWO \$12

½ Tuna Salad or Chicken Salad Sandwich

~paired with~

House or Caesar Salad, Cup of Soup, or Fresh Fruit

STARTERS

SPINACH and ARTICHOKE DIP Baked and served with warm pita bread **\$12**

LOBSTER RANGOON Fried and served with sweet chili sauce for dipping **\$9**

PORTABELLA FRIES Crispy Portabella mushrooms, fried, tossed with grated parmesan, and served with ranch for dipping **\$10**

MEDITERRANEAN FLAT BREAD Brushed with olive oil and topped with tomatoes, ripe olives, artichokes, red onions, feta, and dried oregano **\$12**

CRAFTED SANDWICHES AND BURGERS

Served with house or skinny fries and a pickle spear
Substitute sweet potato fries for an additional \$1.50
Substitute fresh fruit or side salad for an additional \$2.00,
or a cup of soup for \$2.50

TRIPLE DECKER CLUB Turkey / ham / smoked bacon / lettuce / tomato herb mayo / American and Provolone cheeses / sourdough bread **\$15**

CHICKEN CLUB Grilled chicken breast / smoked bacon / Provolone cheese lettuce / tomato / herb mayo / brioche bun **\$14.50**

RIBEYE STEAK SANDWICH 6 oz. Grilled Ribeye steak / caramelized onions horseradish aioli / lettuce / tomato / hoagie bun **\$16**
Add \$1 for blackened

BLACKENED FISH TACOS Blackened tilapia / lettuce / pineapple mango salsa house-made Remoulade / lime / soft flour tortilla **\$12**

BUILD YOUR OWN BURGER 8 oz. Certified Angus ground beef **\$12**
grilled to order and served on a brioche bun

Add on

~ Choice of Provolone, pepper Jack, or American cheese **\$.65**

~ Smoked bacon **\$1.75** ~ Caramelized onions **\$.75** ~ Mushrooms **\$1.00**



ENTREES

STEAK AND RISOTTO 4 oz. Beef tenderloin medallion served over Parmesan mushroom risotto **\$19**

CHICKEN STRIPS AND FRIES Chicken breast strips breaded in-house, fried, and served with house fries. Choice of ranch, honey mustard, or BBQ sauce for dipping **\$12.50**

CAJUN CHICKEN PASTA Grilled chicken and Andouille sausage tossed with fettuccini pasta in a Cajun cream sauce and served with a garlic bread stick **\$16**

OZARK CHICKEN PASTA - 6 oz. Grilled chicken breast, sautéed mushrooms, and caramelized onions in a parmesan cream sauce over fettuccini pasta
Served with vegetable of the day **\$17**

~Entrees below are served with choice of potato and vegetable of the day~
some substitutions available may have an additional charge

PORK CHOP - 6 oz. Boneless Berkshire chop wrapped with apple wood bacon, grilled to perfection, and topped with a maple Bourbon glaze **\$20**

RIBEYE - 10 oz. Ribeye grilled to order and brushed with compound steak butter **\$28**
Make it blackened for **\$1** more

ATLANTIC SALMON - 8 oz. Salmon filet pan-seared, oven finished, and topped with honey almond dill butter **\$26**

PETITE TENDERLOIN - 4 oz. Beef tenderloin medallion brushed with compound steak butter **\$20**
Two 4 oz. medallions **\$34**