

# APPETIZERS

## BREADED MUSHROOMS (V)

chipotle ranch 12

## BLACK OAK NACHOS (V)

nacho chips, nacho cheese, pickled jalapeños, salsa, sour cream 13

ADD: chicken 4 pulled pork 4

## CHICKEN WINGS

buffalo, buffalo-bleu, bbq, sweet chili thai, bourbon glaze, old bay, garlic parmesan, bacon jam, lemon pepper, asian peanut glaze  
six 12 | twelve 19

## CALAMARI

lightly battered & fried, sriracha, lemon aioli 14

## BLACKENED AHI TUNA\*

ahi tuna, seaweed salad, crushed wasabi peas, pickled ginger 16

## FIRECRACKER SHRIMP

sweet & spicy fried shrimp, mixed greens, mango salsa 15

## CRAB PRETZEL TWIST

jumbo lump crab spread, soft pretzel 16

# HANDHELD

ADD SOUP & SALAD BAR 6.5  
ADD FRESH CUT FRIES 2

## ROASTED VEGETABLE PIZZA (V)

cauliflower crust, roasted seasonal vegetables, mozzarella cheese, balsamic drizzle 17

ADD: chicken 4

## CAJUN SALMON\* BLT

cajun atlantic salmon, smoked bacon, lettuce, tomato, mayo, wheat toast, housemade chips 17

## CRAB CAKE SANDWICH

jumbo lump crab cake, lemon aioli, lettuce, tomato, brioche bun, housemade chips 21

## TRADITIONAL SMASH BURGER\*

5.3oz steak burger, american cheese, lettuce, tomato, pickle, brioche bun, housemade chips 14

## BLACK & BLEU SMASH BURGER\*

5.3oz steak burger, bleu cheese mousse, cajun seasoning, pickled onions, lettuce, tomato, brioche bun, housemade chips 16

## BACON JAM SMASH BURGER\*

5.3oz steak burger, housemade bacon jam, lettuce, tomato 16

# PLATTERS

## FRIED SHRIMP BASKET

butterfly shrimp, fresh cut fries, old bay coleslaw, cocktail sauce 19

## FISH AND CHIPS

11oz fried haddock, fresh cut fries, old bay coleslaw, tartar sauce 19

# ENTREE SALADS

## CHEF'S SALAD

mixed greens, ham, turkey, swiss cheese, hardboiled egg, bacon bits, ranch dressing 17

## LEMON PEPPER SALMON\* SALAD

fried lemon pepper salmon, mixed greens, toasted almonds, dried cranberries, lemon aioli dressing 18

## GRILLED CHICKEN CAESAR

grilled chicken, crisp romaine, parmesan cheese, caesar dressing, crouton 17

## HARVEST (V)

mixed greens, sugared pecans, pumpkin seeds, sunflower seeds, dried cranberries, dried apricots, bleu cheese crumbles, champagne vinaigrette 16

ADD: chicken 4 salmon\* 6

# ENTREES

ADD SOUP & SALAD BAR 6.5  
ADD A CRABCAKE 12  
ADD 1/2 RACK BABY BACK RIBS 6

## MEATLOAF

house meatloaf blend (pork and beef), roasted potatoes, roasted vegetable blend, bacon jam 21

## BOURBON SALMON\*

7oz bourbon glazed salmon, wild rice, roasted vegetable blend 26

## JUMBO LUMP CRAB CAKE

6oz house jumbo lump crabcake, wild rice, roasted vegetable blend, tartar sauce 29  
ADD: double crabcake 12

## SMOKED PORK RIBEYE\*

8oz pork ribeye, roasted potatoes, roasted vegetable blend, apple chutney 29

## COCONUT CHICKEN

coconut encrusted chicken, coconut curry aioli, wild rice, roasted vegetable blend, mango salsa 24

## SHORT RIB RAGU

braised short ribs, savory tomato & herb sauce, gemelli pasta 27

## 1/2 BABY BACK RIBS

bbq ribs, potato salad, cornbread 25

## CHICKEN PARMESAN

fried chicken breast, marinara, parmesan cheese, linguine, garlic bread 23

## FILET MIGNON\*

8oz grilled filet, roasted potatoes, roasted vegetable blend, herb infused cracked black pepper butter 37

## HERB ROASTED LEG OF LAMB

herb roasted lamb, mint au jus, roasted potatoes, roasted vegetable blend 35

## ROASTED BISTRO\* MEDALLIONS

tender bistro medallions, wild mushroom stroganoff, gemelli pasta 27

(V) = VEGETARIAN

\*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.