

# Oak Meadow Dinner Menu

## Appetizers

<b>Tavern Fries</b> .....	\$9
Sidewinder potatoes drizzled with beer cheese and topped with bacon, sour cream, and chives	
<b>Pork Wings</b> .....	\$11
Slowly smoked pork shanks smothered in a BBQ glaze	
<b>Spinach Artichoke Dip</b> .....	\$9
Classic spinach artichoke dip served in a crock with house pita chips	
<b>Stuffed Mushroom Caps</b> .....	\$9
Mushroom caps stuffed with a blend of Asiago, smoked Gouda, cream cheese, and mozzarella cheese	
<b>Southwest Chicken Egg Rolls</b> .....	\$10
Egg rolls stuffed with chicken, spinach, whole black beans, corn, red bell pepper and Pepper Jack cheese on a bed of Asian slaw	
<b>Sesame Shrimp Canape</b> .....	\$12
Tempura fried shrimp served on fried Wontons with avocado and sesame aioli	
<b>Shrimp Cocktail</b> .....	\$15
Premium shrimp with our homemade cocktail sauce	
<b>Spicy Tuna</b> .....	\$17
Thinly sliced Ahi tuna with spicy and sweet chili sauce finished with sesame seed and toasted nori	
<b>Fried Cheese Platter</b> .....	\$8
Variety of cheddar, Pepper Jack and mozzarella cheeses that are deep fried and served with marinara sauce	

## The Garden

ADD ANY OF THESE TO YOUR SALAD. CHOPPED TURKEY - \$2, CHOPPED HAM - \$2, GRILLED CHICKEN - \$2, CRISPY CHICKEN - \$2  
STEAK STRIPS - \$5, GRILLED SALMON - \$5

<b>Indiana Harvest</b> .....	\$12
Spring mix and baby kale, apple, feta cheese, red onion, dried cherries, and walnuts. Served with a cherry balsamic vinaigrette. Half size \$8	
<b>Southwest</b> .....	\$11
Iceberg mix, corn & bean salsa, cheddar cheese, red pepper, tortilla strips, and green onion. Half size \$7	
<b>Garden Salad</b> .....	\$9
Crisp romaine lettuce, cherry tomatoes, fresh cucumbers, cheddar cheese, croutons, and bacon bits. Half size \$6	
<b>Caesar Salad</b> .....	\$9
Fresh romaine lettuce tossed with creamy Caesar dressing and topped with croutons and Asiago cheese. Half Size \$6	
<b>Greek Salad</b> .....	\$10
Fresh mixed greens, cucumbers, cherry tomatoes, red onions, Kalamata olives, and feta cheese served with a clubhouse vinaigrette. Half size \$6	
<b>Cobb Salad</b> .....	\$11
Club mixed greens, cherry tomatoes, cucumbers, trio of bleu, Asiago and cheddar cheese, bacon bits, chopped egg, and fried onions. Half size \$7	
<b>Spinach Salad</b> .....	\$11
Tender baby spinach, red peppers, chopped egg, cheddar cheese, bacon bits, and fried red onions served with warm bacon dressing. Half size \$7	

## Steaks & 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.

<b>Ribeye</b> .....	\$24
8 oz marbled ribeye cut rubbed with house made espresso seasoning. 12 oz - \$28	
<b>New York Strip</b> .....	\$25
8 oz New York Strip. 12 oz \$29	
<b>Filet Mignon</b> .....	\$26
6 oz Filet Mignon. 10 oz \$30	
<b>Smothered Beef Medallions</b> .....	\$28
Two 3 oz beef medallions seared and topped with a garlic port demi-glace	
<b>Pork Chop</b> .....	\$18
Brown sugar marinated bone-in pork chop with honey bourbon barbecue	

## Chicken

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF HOUSE, CAESAR OR SPINACH SALAD AND THE VEGETABLE OF THE DAY.

- Chicken Marsala** ..... \$15  
Three chicken medallions with cremini mushrooms and melted provolone served in a rich savory Marsala wine sauce
- Chicken Parmesan** ..... \$14  
Fried bone-in chicken breast smothered in marinara and topped with melted mozzarella and Parmesan cheese
- Chicken Cordon Bleu** ..... \$15  
Fried bone-in chicken breast with seared ham and Swiss cheese topped with a creamy white sauce

## Seafood

ALL SEAFOOD ENTRÉES ARE SERVED WITH YOUR CHOICE OF HOUSE, CAESAR, OR SPINACH SALAD AND THE VEGETABLE OF THE DAY.

FLAVOR YOUR SEAFOOD! LEMON GARLIC BUTTER, BOURBON BBQ, SPICY SWEET CHILI, TERIYAKI, MEUNIERE SAUCE - \$1.25

- Fried Crab Cakes** ..... \$22
- Grilled Salmon** ..... \$19
- Grilled Shrimp Skewers** ..... \$21
- Seared Scallops** ..... \$28
- Seared Dover Sole** ..... \$24

## Pasta

ALL PASTAS ARE SERVED WITH YOUR CHOICE OF HOUSE, CAESAR, OR SPINACH SALAD AND THE VEGETABLE OF THE DAY.

- Spaghetti Bolognese** ..... \$16  
Spaghetti tossed in a homemade marinara meat sauce with beef and Italian sausage
- Linguini Alfredo** ..... \$15  
Linguini noodles tossed in a Parmesan and Asiago cream sauce. Add Chicken \$2. Add Shrimp \$6.
- Shrimp Scampi** ..... \$21  
Shrimp sautéed in lemon, garlic and cream sauce tossed with linguini and topped with Parmesan and Asiago

## Chef Creations

ALL CHEF CREATIONS ARE SERVED WITH YOUR CHOICE OF HOUSE, CAESAR, OR SPINACH SALAD.

- Crab Stuffed Dover Sole** ..... \$28  
Crab stuffed Dover sole with Meuniere accompanied by mushroom risotto and grilled asparagus
- Honey Dijon Salmon** ..... \$26  
Pan-seared salmon served on a bed of cranberry risotto and topped with an orange fennel salad
- Specialty Scallops** ..... \$32  
Pan-seared bay scallops served with pea truffle puree and prosciutto accompanied by sticky rice and grilled asparagus
- Cherry Duck** ..... \$30  
Cherry duck breast served with mushroom risotto and grilled asparagus
- Grilled Vegetable Plate** ..... \$18  
Grilled asparagus, red peppers, green peppers, yellow peppers and sticky rice finished with a balsamic reduction and goat cheese