

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 14 | twelve 26

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 PRETZELS

jumbo lump crab spread, soft pretzels 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, 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 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.