

OAK TREE TAVERN



Appetizers

LOADED BLACK & BLEU SHOESTRINGS - \$8

Scallions, Buffalo Sauce, Sharp Cheddar, Crumbled Applewood Smoked Bacon, Bleu Cheese Crumbles and Drizzled with Bleu Cheese Dressing.

PORK POT STICKERS - \$9

Fried Pork and Cabbage Dumplings with Citrus Ponzu Dipping Sauce.

FRIED GREEN TOMATOES (3) - \$10

Applewood Smoked Bacon Relish with Roasted Red Pepper.

CALAMARI - \$10

Breaded and Tossed with Sundried Tomatoes and Olive Tapenade.

THAI STYLE SWEET CHILI DUCK WINGS - \$11

Spicy Duck over a Bed of Napa Cabbage.

SHRIMP & GRITS APPETIZER - \$11

Country Ham, Scallions, Mushrooms, Four Cheese Blend, Jumbo Shrimp with Stone Ground Organic Grits.

Salads

HOUSE SALAD - \$8

(Add Grilled Chicken \$4; Add Grilled Shrimp \$6)

Mixed Greens, English Cucumbers, Heirloom Tomatoes, Candied Pecans, Applewood Smoked Bacon, Shredded Cheddar and Purple Onion.
Served with an In-house Made Strawberry Vinaigrette.

TAVERN WEDGE - \$9

Classic Romaine, Candied Pecans, Bleu Cheese Crumbles, Applewood Smoked Bacon, Croutons and Purple Onions.
Finished with a Bleu Cheese Dressing.

FRESH BEETS & SPINACH SALAD - \$10

Roasted Almonds, Heirloom Tomatoes, Roasted Squash, Pickled Beets, Purple Onions, Feta and Mint. Served with a Light Vinaigrette.

BAY SHRIMP SALAD - \$10

Shrimp Salad served on a bed of Bibb Lettuce, Heirloom Tomatoes, English Cucumbers, Boiled Eggs, Purple Onion and Assorted Peppers.
Served with Assorted Crackers.

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Entrees

THE TAVERN SMOKEHOUSE BURGER - \$14

8oz. Angus Beef, Onion Rings, Sweet Baby Rays BBQ Sauce, Aged Smoked Cheddar, Applewood Smoked Bacon, Lettuce, Tomato and Jalapenos. Served with Fries.

PAN FRIED CHICKEN & SWEET POTATO WAFFLE FRIES - \$17

Golden Fried Chicken Breast over Sweet Potato Waffle Fries with Jalapeno Infused Syrup and Crème Fraiche.

MARINATED CHICKEN BREAST *GLUTEN FREE* - \$19

Marinated Grilled Chicken Breast over Penne Pasta with Roasted Beets, White Wine, Fresh Garlic and Herbs.

KOREAN STYLE SHORT RIBS - \$23

Served with Wasabi Slaw and Jumbo Cheddar & Bacon Potato Tots.

SALMON CROQUET - \$23

Alaskan Salmon Croquets Baked with Chipotle Lime Red Quinoa Pilaf and Fire Roasted Vegetables.

NEW ORLEANS STYLE SEARED ROCKFISH - \$24

Pan Seared with Maque Choux and Spicy Braised Purple Sweet Potatoes.

LOBSTER MAC & CHEESE - \$24

Served with Lobster Claw Infused with Crème Fresh, Four Cheese Blend with a Crispy Topping.

MARINATED FRENCHED PORK CHOP - \$25

Grilled French Pork Chop Served with Pressed Potato Tossed in Parsley Garlic Butter and Seasonal Vegetables.

FILET MIGNON 8 OZ. \$23 | 10 OZ. \$29

Grilled to Perfection with a Portobello Cabernet Sauvignon Reduction. Served with Chef's Choice Starch and Seasonal Vegetables.

PAN SEARED RIBEYE - \$26

Brown Butter, Thyme, Garlic and Fresh Rosemary basted. Served with Chef's Choice Starch and Seasonal Vegetables.

Desserts

Ask your server for the choice selections of the evening....\$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.