

OAK TREE TAVERN



VIR RESORT

Appetizers

BUFFALO STYLE CAULIFLOWER

Served with Celery and Bleu Cheese Dressing

\$8

ROASTED RED PEPPER HUMMUS

Served with Fresh Vegetables and Flat Bread Points

\$8

CRISPY CAROLINA SHRIMP

Fresh Carolina Shrimp, lightly fried and tossed in Honey Sriracha Sauce

\$10

SHRIMP AND CRAB FONDUE

Melted Assorted Cheeses, Spices and Baguettes

\$10

AHI TUNA NACHOS

Seared Ahi Tuna over crispy Won Tons with a Sriracha Glaze, red onion compote and nappa cabbage.

\$11

Salads

GRILLED OR CLASSIC CAESAR SALAD

1/4 Romaine Heart, Shaved Parmesan, Caesar Dressing

\$8

CLASSIC IN HOUSE SALAD

Mixed Greens, Local Tomatoes, English Cucumbers, Purple Onions, Cheddar Cheese, and Croutons. Ranch, Bleu Cheese or Vinaigrette Dressing.

\$8

Add Grilled Chicken for \$6.95

BIBB WEDGE

Buttermilk Bleu Cheese, Blue Cheese Crumbles, Applewood Smoked Bacon Crumbles, Corn Meal Croutons and Roasted Tomatoes

\$9

TAVERN BLACKENED CHICKEN SALAD

Mixed Greens, Candied Pecans, Cucumbers, Roasted Tomatoes, Chopped Egg, Purple Onion, and Smoked Gouda. Apricot and Ginger Dressing.

\$10

THAI CHICKEN SALAD

Mixed Greens, with roasted cashews, mandarin oranges, and chow mein noodles. Served with a spicy Ginger Dressing.

Substitute Shrimp for an additional \$2.95

\$12

AHI TUNA SALAD

Fresh Spinach, Local Tomatoes, Wasabi Roasted Almond Slithers, Craisins In House Made Citrus Ponzu Dressing.

\$13

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Entrees

BARNYARD BURGER

Served with Pork Belly, Grilled Onions, Fried Egg, Colby Jack, Lettuce and Tomato
Served with Steak Cut Fries
\$13

BABY BACK RIBS

Served with Cucumber Dill Slaw and Sweet Potato Tots
Half Rack \$17 | Full Rack \$22

LOW COUNTRY SHRIMP & GRITS

Stone Ground Organic Grits, Virginia Country Ham, Mushrooms, Scallions, Grape
Tomatoes, finished with a Parmesan Cream Sauce
\$18

LOCAL GRILLED VEGETABLES WITH TOFU

Portobello Mushrooms, Asparagus, Red Peppers, Fresh Garlic, White Wine,
Grape Tomatoes, Topped with Fresh Parmesan
\$18

PECAN CRUSTED CHICKEN BREAST

Bowtie Pasta, Red Peppers, with White Wine Cream Sauce
\$18

COCONUT AND LIME ENCRUSTED SOUTH AFRICAN SEA BASS

White, Flaky Fish with a Curry Ginger Risotto
\$22

SHORT RIBS AND SWEET POTATO TOTS

Thai Braised Short Ribs, Sweet Potato Tots, Green Onions, Red Peppers, and Garlic Aioli
\$24

PETITE LAMB CHOPS

3 Lamb Chops Served with Local Asian Pear, Sweet Potato, Mint, and Feta Gremolata
\$25

(2) 4 OZ. FILET MEDALLIONS AU POIVRE

Pan Peppercorn Sauce with Reduced Cognac, Chef's Choice Starch and Vegetable
\$28

8 OZ. GRILLED SPICY MARINATED BISON FILLET

Served with Chef's Choice Starch and Vegetable
\$33

Desserts

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