



SOUP & SALAD

CAESAR SALAD \$9
Hearts of Romaine lettuce, tossed with creamy Caesar dressing, Parmesan cheese, garlic croutons and lemon wedge. Served with garlic bread. (Add Chicken or Shrimp \$ 5.00)

OAK TREE HOUSE SALAD \$10
Mixed Baby greens, Bleu cheese, candied pecans, cucumber, and tomato. Served with Balsamic vinaigrette.

FRENCH ONION SOUP WITH CROUTON AND GRUYERE \$6
Housemade, authentic French Onion soup, served in beef broth with a hint of sherry wine. Presented with melted Gruyere cheese and garlic croutons.

APPETIZERS

PHILLY STEAK EGG ROLLS \$11
(2) stuffed egg rolls, with thinly sliced tender steak with sautéed peppers and onions, homemade Southern Pimento cheese and served with Chipotle Ranch.

CHICKEN WINGS \$15
1lb. of lightly breaded chicken wings. Choice of, Caribbean Jerk, Sweet & Spicy Buffalo or Sweet BBQ. Served with Bleu cheese dressing, celery and carrot sticks.

STEAMER CLAMS \$16
Littleneck clams, steamed in garlic butter and white wine with tomato and fresh herbs. Served with garlic bread.

CAJUN QUESADILLA \$13
Our popular Quesadilla with a twist, Cheddar cheese and our Pimento cheese spread and spicy Andouille sausage with crawfish. Presented with roasted jalapeno aioli.

ENTREES

VIR PUB BURGER \$12
Our Signature Tavern Burger, 1/3lb. flame-grilled chuck patty, served with bacon jam, avocado, lettuce and tomato, Chef's burger sauce, on a Kaiser Bun. Served with French Fries.

KOREAN CHICKEN LETTUCE WRAPS \$12
Asian marinated chicken, wrapped in Roma-crunch lettuce, crunchy chow-mein noodles, and avocado. Served with Spicy Peanut sauce and green onion.

SOUTHERN PILE-UP \$14
Chicken tenders, chopped bacon, Cheddar cheese, pulled BBQ pork, sliced jalapeno, served on a bed of beer battered french fries, and a dollop of sour cream and green onion.

HONEY DIJON CHICKEN \$22
Roasted half chicken with honey mustard glaze, finished on char-grill. Presented with choice of side and Chef's seasonal vegetable.

NEW YORK STEAK \$32
Char-grilled 10oz. Choice hand-cut New York steak. Finished with brulee of Bleu Cheese. Served with garlic mashed potatoes and Chef's seasonal vegetable.

ST. LOUIS STYLE BBQ RIBS **HALF RACK \$23**
FULL RACK \$28
Dry rubbed and slow roasted tender St. Louis Style pork ribs. Char-Grilled and served with garlic mashed potatoes and our spicy slaw.

ALE BATTERED FISH & CHIP \$14
(2) Battered whitefish filets in Samuel Adams Boston Lager, served with our sweet and spicy slaw, and beer battered fries. Served with Tartar sauce and lemon.

DESSERTS

CHEESECAKE XANGO \$7
The original fried Cheesecake in a flaky pastry tortilla, drizzled with Caramel & Chocolate. Served with vanilla ice cream.

CHOCOLATE FUDGE LAVA CAKE \$7
Chocolate fudge molten lava cake with ice cream.



PIZZA

QUATTRO FROMAGE CHEESE PIZZA

12" \$12 | 16" \$16

Housemade pizza sauce from crushed tomatoes, fresh garlic and herbs, Four Cheese blend of Mozzarella, Provolone, Romano and Parmesan.

PEPPERONI PIZZA

12" \$14 | 16" \$18

Our fresh made pizza sauce, Four Cheese pizza blend and Imported Pepperoni, with a garlic herb crust.

GRILLED BBQ CHICKEN PIZZA

12" \$18 | 16" \$22

Sweet Baby Rays BBQ grilled chicken, Cheddar and Monterey Jack cheese blend, sweet red onion, finished with fresh cilantro

OAK TREE SUPREME PIZZA

12" \$18 | 16" \$22

House recipe pizza sauce, Pepperoni, Italian sausage, bell pepper, mushroom, black olives, and tomato.

MEXICAN PIZZA

12" \$18 | 16" \$22

Frijoles fritos, Cheddar and Monterey Jack cheese, Angus beef seasoned taco beef, black olives, shredded crisp lettuce and tomatoes, finished with Chipotle Ranch.