

## APPETIZERS

<b>SHRIMP COCKTAIL*</b> Gulf shrimp, zesty cocktail sauce	1.95 EA.	<b>FLATBREAD</b> PEPPERONI WITH MARINARA	10
		GRILLED CHICKEN WITH ALFREDO	11
<b>SOUP DU JOUR</b> Made fresh daily	6	✓ MARGHERITA	9
		SCALLOP AND BACON	13
<b>CLAM CHOWDER</b> Made fresh daily	7	PHILLY CHEESE STEAK	13
<b>CLASSIC HOUSE-MADE FRENCH ONION SOUP</b>	6	<b>FIRECRACKER CALAMARI</b>	9
Baked croûtons, Swiss cheese		Diced cherry peppers, crushed red pepper, served with Cajun aioli	
<b>CHICKEN QUESADILLA</b>	10	<b>MARYLAND-STYLE CRAB CAKES</b>	9
Cheddar cheese, sautéed onions, red & green peppers		Drizzled with Cajun aioli	
ADD STEAK	3	<b>CHEESEBURGER SLIDERS*</b>	10
		Angus beef, brioche bun, American cheese, tomatoes, pickles	

## SALADS

<b>SUNSET CHICKEN</b> Grilled chicken breast served over mixed greens, fresh strawberries, mandarin oranges, cherry tomatoes, cucumbers, red onion, and toasted almonds	14	<b>STEAK SALAD*</b> Spinach, grilled flat iron steak, red onion, roasted peppers, mushrooms, garlic dressing	16
<b>CLASSIC CAESAR*</b> Romaine, fresh Parmesan, garlic croûtons, Caesar dressing	8	<b>CALIFORNIA COBB</b> Romaine, avocado, boiled egg, chicken, bacon, tomatoes, bleu cheese, red wine vinaigrette	13
✓ <b>HOUSE SALAD</b> Field greens, cranberries, Gorgonzola, mandarin oranges, red onion, candied walnuts, balsamic dressing	7	<b>ADD-ONS</b>	
		GRILLED CHICKEN	4
		GRILLED SHRIMP*	1.95 (EACH)
		GRILLED SALMON*	10
		FALAFEL	3
		AVOCADO	1.5

## SANDWICHES

Served with your choice of seasoned fries, chips, or coleslaw.  
Substitute to sweet potato fries, side salad, onion rings, or steak fries for an additional charge.

<b>THE OAKWOOD GRILL BURGER*</b> 8 oz flame grilled Black Angus burger, lettuce, tomato, mayo	10	✓ <b>BLACK BEAN BURGER</b> Ciabatta bun, lettuce, cheddar cheese, avocado, tomato	9
ADD CHEESE, MUSHROOMS, OR ONIONS	0.5 EA		
ADD BACON	1.5		
✓ <b>FALAFEL PITA</b> House-made falafels, lettuce, tomato, tahini sauce	10	<b>THE DAGWOOD</b> Turkey, ham, salami, crisp lettuce, tomato, red onion, mustard, and mayo on a hoagie roll	12
<b>GRILLED CHICKEN</b> Grilled chicken, tomato, mozzarella, balsamic drizzle, ciabatta bread	9	<b>FRENCH DIP*</b> Prime Rib, Provolone cheese, side of au jus	12
<b>WEST COAST BURGER*</b> Fried egg, American cheese, bacon, lettuce, tomato, onion	13	<b>PRIME TIME BURGER*</b> 8 oz. Black Angus beef burger, beer battered onion rings, smoked bacon, aged cheddar cheese, lettuce, tomato, BBQ sauce	13
<b>COOL GARLIC RANCH</b> Bacon, cucumber, tomato, house garlic ranch dressing	12	<b>LOBSTER ROLL*</b>	MARKET
<b>CUBAN SANDWICH</b> Roast pork, ham, dill pickle, mustard, Swiss cheese, on a ciabatta roll	12	Served hot or cold on a grilled brioche roll	

## OFF THE GRILL

Dishes are accompanied by vegetable of the day and your choice of potato: baked, roast garlic mashed, seasoned fries, or jasmine rice

<b>SURF &amp; TURF*</b>		25
10 oz. New York strip, 3 flame grilled Cajun shrimp		
<b>OAKWOOD SIGNATURE RIB-EYE*</b>		28
12 oz. grilled rib-eye, mushroom demi-glaze		
<b>SMOTHERED NEW YORK STRIP*</b>		21
10 oz. New York strip, caramelized onions and mushrooms		
<b>BLACKENED NEW YORK STRIP*</b>		24
12 oz. New York strip with melted bleu cheese crumble		
<b>GRILLED HANGER STEAK*</b>		17
8 oz. cut of tender beef, green peppercorn sauce		
<b>PRIME RIB* - "A LOCAL FAVORITE"</b>	10 oz. / 23	16 oz. / 29
A succulent well-seasoned Prime Rib		
<b>STEAK SIZZLER*</b>		25
12 oz. New York strip with onion rings		
<b>GARLIC BUTTER RIB-EYE SIZZLER*</b>		26
12 oz. grilled rib-eye sliced, garlic butter		

## BIG PLATES

Select big plates are accompanied by vegetable of the day and your choice of potato: baked, roast garlic mashed, seasoned fries, or jasmine rice

<b>BEER BATTERED FISH AND CHIPS</b>	13
Generous piece of beer battered cod, battered French fries, coleslaw	
<b>V PASTA PRIMAVERA</b>	14
Angel hair, fresh seasonal vegetables, sautéed in olive oil and garlic	
<b>CHICKEN TERIYAKI</b>	15
An 8 oz. boneless grilled chicken breast marinated in our homemade teriyaki sauce	
<b>OVEN ROASTED CHICKEN</b>	16
Airline chicken breast, garlic, lemon dill butter	
<b>BAKED STUFFED SHRIMP</b>	18
4 Large shrimp with seafood stuffing served with drawn butter	
<b>SHRIMP SCAMPI</b>	17
5 Large shrimp with garlic and white wine butter sauce	
<b>PAN SEARED LEMON SALMON*</b>	21
Lemon herb butter	
<b>SHRIMP ALFREDO</b>	18
Marinated shrimp, garlic Alfredo sauce, fettuccine	
<b>FRIED/BROILED SEAFOOD PLATTER</b>	24
Battered cod, shrimp, calamari, and scallops served with fries, coleslaw, and tartar sauce	
<b>CATCH OF THE DAY*</b>	MARKET
Chef's special, local catch	

\*Cooked to Order: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**V** This symbol denotes vegetarian-friendly menu choices. If you have any dietary concerns, please discuss them with your server.