

APPETIZERS

Blood Mary Chopped Shrimp Cocktail	12
Tender chopped shrimp tossed with our bloody mary cocktail sauce served in a martini glass with horseradish sauce and pickled okra	
Ahi Tuna & Avocado Egg Rolls*	11
Diced ahi tuna with creamy avocado in a crispy egg roll served with Asian slaw and honey teriyaki dipping sauce	
Warm House-Made Garlic Chips	7
Thinly sliced russet potatoes tossed in fresh herbs and garlic sea salt and topped with bacon, blue cheese crumbles, and scallions. Served with buttermilk blue cheese dressing	
Crispy Calamari	10
Flash fried tubes and tentacles served with bloody mary cocktail sauce and a citrus cream fraiche	
BBQ Pork Nachos	11
Our signature in-house pulled pork with sautéed onions, green chili queso, and banana peppers	

SOUPS

Baked French Onion Soup	7
A crock of sherry infused onion soup, house-made rusk, and bubbling three cheese blend. Garnish with onion straws	
Roasted Butternut Squash Soup	7
Tender herbed roasted butternut squash pureed creamy smooth with spices and aromatics. Served with toasted cheese croutons and citrus crème fraiche	

SALADS

Classic Caesar Salad	8
Crisp romaine lettuce, tossed herbed croutons, and parmesan cheese tossed with a creamy Caesar dressing	
Add Grilled Chicken \$3, Shrimp \$5, or Fried Calamari \$3	
Roasted Butternut Squash & Arugula Salad	10
Herbed roasted squash, sweet dried cranberries, toasted almonds, creamy goat cheese, and crisp arugula greens tossed in a warm bacon apple cider vinaigrette	
Mediterranean Chopped Salad	11
Grilled pita, chopped romaine, kalamata olives, tomato wedges, sliced cucumbers, feta cheese and herb roasted chicken	
Hot & Sour Spinach Salad	11
Chilled stir fry vegetables, hot and sour vinaigrette and chopped rice noodles topped with sliced ginger beef	

HANDHELDS

Shrimp Mole Tacos	12
Queso fresco, tomatoes, onion fresh corn tortilla, mole sauce, sliced avocado, seasoned cabbage, fresh cilantro, and citrus crème fraiche	
Bahn Mi Pork Sliders	10
Our signature pulled pork with a honey sesame teriyaki glaze topped pickled red onion, jalapeños, cucumbers, and a zesty Asian slaw on soft steamed buns	
Steak and Cheese Sandwich	10
Shaved premium sirloin steak grilled with onions, mushrooms, and provolone cheese piled high on a toasted hoagie roll	
12 Oaks Burger*	11
Grilled angus burger, applewood bacon, red onion jam, and creamy brie cheese. Served with lettuce, tomato, Bermuda onion, and house-made pickle chips on a toasted brioche bun	

Sides

Steak Fries — Sweet Potato Fries — Fruit — House Chips — Side Salad

ENTREES

Chicken Scarpariello Gnocchi	17
Seared chicken, sweet Italian sausage, sundried tomato, and parmesan cheese served with a sweet basil veloute and in-house made ricotta gnocchi	
Blue Corn Tortilla Crusted Chicken	17
Crispy chicken served on a bed of spiced black bean risotto and honey buttered succotash and drizzled with a roasted red pepper coulis and chive infused oil	
Filet Mignon*	26
7oz filet served with chipotle cheddar scallop potatoes and seasonal chef's vegetable	
Sirloin Steak*	20
USDA choice center cut sirloin steak, served with chipotle cheddar scallop potatoes and seasonal chef's vegetable	
Porcini Dusted Salmon*	18
Pan seared, porcini dusted Atlantic salmon served over creamy sweet pea risotto and julienne vegetables	
Porterhouse Pork Chop	18
12oz blackened porterhouse chop topped with a sweet onion and bacon jam served over a sweet potato hash and buttered succotash	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All menu items are cooked fresh to order. Burgers and steaks can be cooked to order although a possible health risk may occur in eating ground beef prepared to an internal temperature of less than 155 degrees Fahrenheit.