

DINING MENU



STARTERS

Sesame Crusted Ahi Tuna <i>gf*</i>	10
Sesame crusted seared Ahi tuna, served rare, sticky rice, avocado, ginger and served with pickled Asian vegetables and a honey soy ginger reduction	
Wings <i>gf</i>	6 for 7 12 for 12
Your favorite wings tossed in Buffalo, BBQ, Cajun, Wasabi, lemon-pepper Thai sweet chili or Triple Threat sauces, served with celery, blue cheese or ranch dipping sauces - extra dipping sauce \$.50	
Bang Bang Shrimp	9
One dozen fried shrimp tossed in a sweet chili Siracha aioli	
Asian Pot Stickers	10
Pork pot stickers, pan seared, served with an Asian slaw and a Ponzu dipping sauce	
Blackened Chicken Bacon Poppers <i>gf</i>	11
Blackened chicken breast, applewood smoked bacon and a roasted red pepper cream cheese stuffed in a jalapeno, baked and served with a ranch dipping sauce	
Served after 5pm	
Crab & Artichoke Dip	13
North Carolina blue crab, artichoke hearts, onions, peppers, a blend of Parmesan, Monterey Jack and cream cheeses and served with Old Bay toasted crostinis	
Pan Seared Jumbo Sea Scallops	14
Jumbo sea scallops, pan seared and served over a bed of wilted spinach, with a roasted corn, bacon and avocado relish	

SOUPS AND SALADS

Soup du Jour	5
Southern Corn Chowder	6
Creamy blend of corn, bacon, andouille sausage, vegetables and potatoes served with oyster crackers	
Grilled Caesar Salad <i>gf</i>	7
Grilled romaine lettuce, croutons and shredded parmesan cheese tossed in our house-made creamy Caesar dressing <i>Add Chicken - \$5 Add Shrimp - \$6 Add Salmon - \$7</i>	
Fried Green Tomato & Pimento Goat Cheese Stack	10
Fried green tomatoes, goat & pimento cheeses, fresh greens, tomatoes, cucumbers and shaved red onions served with a chipotle buttermilk dressing <i>Add Chicken - \$5 Add Shrimp - \$6 Add Salmon - \$7</i>	
Filet Wedge <i>gf*</i>	13
Seared tenderloin medallions, iceberg lettuce, diced tomatoes, bacon, shaved red onions and blue cheese crumbles and served with a blue cheese dressing	
Strawberry Spinach Salad <i>gf*</i>	8
Fresh baby spinach, fresh strawberries, candied pecans, blue cheese crumbles and shaved red onions with a honey balsamic vinaigrette <i>Add Chicken - \$5 Add Shrimp - \$6 Add Salmon - \$7</i>	

gf - Gluten-free
*gf** - Can be offered gluten-free

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness**

DINING MENU



SANDWICHES

12 Oaks Burger gf*^ 13

1/2 pound of fresh ground Angus tenderloin, made in house, on a brioche bun, with lettuce, tomato, red onion and your choice of American, Swiss, cheddar or Pepperjack cheese
Additional toppings \$.50 - bacon, sautéed onions, sautéed mushrooms or jalapenos
Guacamole or Avocado - \$1.00

Crunch Burger gf* 15

1/2 pound of fresh ground Angus tenderloin, topped with a fried hash brown and your choice of "BBQ, Bacon & Cheddar" or "Mushroom Onions & Swiss"

Stromboli 11

Italian sausage, pepperoni and mozzarella cheese wrapped in pizza dough and baked to a golden brown

Make it a Supreme with onions, peppers and mushrooms + \$2

Chicken or Spicy Beef & Bean Quesadilla 11

Grilled Chicken breast or spicy beef & bean, Pico de Gallo and melted Cheddar and Jack cheeses in a grilled tortilla and served with sour cream, guacamole and salsa

This Little Piggy gf* 12

Pulled pork, ham and Applewood smoked bacon on toasted white bread with smoked gouda cheese and a BBQ aioli w/fried onions, peppers and pickles

Shrimp Po Boy Sandwich gf* 13

Fried Shrimp served in a hoagie, with shredded lettuce, tomatoes and a Cajun remoulade

Blackened Mahi-Mahi Sandwich gf* 13

Blackened Mahi-Mahi topped with a grilled pineapple Caribbean slaw and a citrus aioli

All sandwiches come with your choice of french fries, sweet potato fries, house-made chips or a side salad

Served after 5pm

ENTREES

Cedar Plank Salmon 22

Served with long grain wild rice and sautéed spinach, tomatoes and red onion

Lobster & Crab Macaroni and Cheese 25

Maine lobster and NC blue crab, cavatappi pasta, a cheesy lobster cream sauce and topped with seasoned bread crumbs, oven roasted tomatoes and sliced asparagus

Surf & Turf 27

Petite filet mignon and marinated grilled jumbo shrimp served with smoked gouda au gratin potatoes and garlic roasted asparagus with a port wine demi-glace

Grilled Ribeye 29

12oz Grilled Ribeye steak with smoked gouda au gratin potatoes, sautéed spinach, tomatoes and red onions with a mushroom & onion burgundy sauce

We can create a meal for every Occasion!

Consider holding your next private event at The Club. Whether it's a birthday brunch, business luncheon or rehearsal dinner, the 12 Oaks staff will take care of the details and custom design a meal to fit both your taste and event!

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