

# 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	
<b>*Served after 5pm*</b>	
*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\*\*

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

**\*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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