



OAKWOOD
RESTAURANT

— **APPETIZERS** —

Crispy Seasoned Potato Skins — 12

With A Fried Herb Aioli

House Breaded Cheese Curds — 12

With Ranch

Shrimp Havarti With Toasted Baguettes — 18

Shrimp Baked With Butter, Dill Havarti, Lemon & Fresh Dill

Bacon Wrapped Scallops — 22

With Spicy Cajun Remoulade

Jumbo Lump Crab Cakes — 20

With A Whole Grain Mustard Aioli

Herb & Honey Whipped Ricotta — 14

Finished With Toasted Pistachios & Pomegranate Arils & Toasted Baguettes

— **SALAD** —

Roasted Beet & Arugula Salad — 14

Roasted Red & Golden Beets With Toasted Pumpkin Seeds, Pomegranate Arils, Golden Raisins, Puffed Rice & Goat Cheese With A Dukkah Vinaigrette

Classic Wedge Salad — 14

Moody Blue Cheese Crumbles, Bacon, Grape Tomatoes, Chopped Egg, Green Onions, Smothered In Blue Cheese Dressing

Garden Salad — 12

Carrot, Cucumber, & Tomatoes With Your Choice Of Dressing

Steak House Caesar — 12

Shaved Parmesan, House Made Croutons, Pickled Red Onions, Fried Capers, Anchovies, All Tossed In Caesar Dressing

***Dressing Options**

Balsamic Vinaigrette, Ranch, Italian, Caesar, Blue Cheese, French, & Dukkah Vinaigrette

— **PASTA** —

Creamy Pappardelle Pasta — 30

Wide Noodle Pasta Tossed In A Rich Creamy Wild Mushroom & Black Truffle Ragu
Paired With Bonpas, Côtes du Rhône

Shrimp and Kabocha Squash Risotto — 34

Roasted Kabocha Squash, Parmesan, Toasted Pumpkin Seeds and Herb Oil Finish, Topped With Seasoned Jumbo Grilled Shrimp
Paired With Campo Viejo Reserva, Rioja

House Made Gnocchi — 28

Pillowy Roasted Potato Dumplings With Nutty Brown Butter, Sage, Cranberry, & Pine Nuts
Paired With La Marca, Prosecco

***Add a Protein**

6 oz Chicken Breast - 10

6-7 oz Grilled Salmon - 12

Grilled Jumbo Shrimp - 14



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ENTREE

Beef Bourguignon
(2) 3oz Petit Filet Mignon With Red Wine
Mushroom Demi Glace — 34

Seasonal Vegetables & Choice Of
Butter Whipped Potatoes Or Baked Potato
Paired With J. Lohr, Cabernet Sauvignon

14oz Ribeye — 52

Seasonal Vegetables & Choice Of
Butter Whipped Potatoes Or Baked Potato
Add Sauteed Mushrooms - 5
Paired With Luke, Merlot

8oz Filet Mignon & Red Wine Braised
Cipollini Onions— 54

Seasonal Vegetables & Choice Of
Butter Whipped Potatoes Or Baked Potato
Add Sauteed Mushrooms - 5
Paired With El Esteco, Malbec

All Beef is Certified Angus Beef

Hoisin & Shoyu Marinated 9oz
Pork Flat Iron Steak On A Bed Of Kimchi— 32

Ancient Grains & Kale
Sauteed Edamame
Paired With Ken Wright, Pinot Noir

Chicken Pot Pie — 26

Savory Chicken Pot Pie Filling Served With Puff Pastry
Paired With Castello Banfi, Pinot Grigio

For Double Seasonal Vegetables - 5

Pan Seared Airline Chicken With Smoked
Calabrian Chili and Orange Cream Sauce — 30

Seasonal Vegetables & Choice Of
Butter Whipped Potatoes Or Baked Potato
Paired With Bonpas, Côtes du Rhône

Walleye — 34

Fried Or Broiled
Seasonal Vegetables & Choice Of
Butter Whipped Potatoes Or Baked Potato
Paired With Matchbook, Chardonnay

Barramundi With Roasted Cherry Tomato
& Fennel Agrodolce— 35

Seasonal Vegetables
Ancient Grains & Kale
Paired With Chateau Ste Michelle, Riesling

Grilled Norwegian Salmon With Wild Blueberry
Balsamic & Herb Reduction — 34

Seasonal Vegetables
Ancient Grains & Kale
Paired With Ken Wright, Pinot Noir

SOUP

Soup Of The Day — 7

DESSERT

Ask About Our Dessert Of The Day!



Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.