OAKWOOD
RESTAURANT

A Wisconsin-inspired dining experience featuring familiar favorites, seasonal ingredients, and dishes made for sharing.

APPETIZERS

Wisconsin Cheese Curds — 12

Ellsworth white cheddar and Weyauwega yellow cheese curds, hand-dusted and fried until golden and crispy. Served with J's BBQ aioli.

Shrimp Cocktail — 15*

Chilled Jumbo shrimp served with zesty house made cocktail sauce.

Southern Crab Cakes — 18*

Two lump crab cakes with onion and bell pepper, served over Honeycrisp apple slaw with remoulade sauce.

Fall Crispy Brussels Sprouts — 15*

Crispy Brussels sprouts with roasted butternut squash, bacon, pomegranate seeds, goat cheese, and pomegranate glaze.

Bacon-Wrapped Scallops — 18*

Two bacon-wrapped scallops, cooked until crisp and served with zesty Cajun aioli.

Sheboygan Beer Brats in a Blanket — 14*

Johnsonville beer-braised bratwurst wrapped in flaky puff pastry and baked golden brown. Served with smoked Gouda fondue.

SOUP & SALADS

Soup du Jour — 7*

Chef's house-made soup of the day.

Grilled Caesar Salad — 10*

Grilled romaine, house-made Caesar dressing, croutons, and Parmesan Cheese.

Heidel House Garden Salad — 8

Tender garden greens, cherry tomatoes, English cucumbers, and shredded carrots with your choice of dressing.

Add a Protein to Your Salad
Chicken Breast – 9*
Shrimp – 14*

***Dressing Options**
Balsamic Vinaigrette, Ranch, Italian, Caesar, Bleu Cheese, French, Red Wine Vinaigrette, Blood Orange Vinaigrette

SHAREABLE ENTRÉES

Explore a selection of chef-prepared and seasonal favorites, perfect for sharing and pairing with your favorite sides.

Supper Club Walleye — 20*

Two 5 oz. walleye fillets, prepared broiled, blackened, or fried. Served with remoulade sauce, fresh lemon, and parsley.

Beef Bourguignon — 29*

Two 3 oz. beef tenderloin medallions finished with a rich wild mushroom demi-glace.

Sirloin Pizzaiola — 37*

8 oz. grilled sirloin steak topped with house-made tomato conserva and creamy burrata cheese.

Mustard-Braised Pork Belly — 24*

8 oz. whole-grain mustard-braised pork belly served with tender red cabbage and crispy Brussels sprout leaves.

Chicken Piccata — 18*

Two thinly pounded 6 oz. chicken breasts, lightly flour-dusted and pan-seared, finished with a lemon-caper butter sauce.

Mushroom Ravioli — 22

Tender mushroom ravioli in a Marsala mushroom cream sauce with wilted spinach, wild mushrooms, roasted butternut squash, and toasted walnuts.

Butternut Squash Risotto — 19

Slow-cooked Arborio rice with roasted butternut squash, wild mushrooms, sage, parmesan, and truffle butter.

SHAREABLE SIDES

Each side is portioned for two guests.

Garlic Mashed Potatoes — 7

Wild Rice Pilaf — 7

Baked Potato — 7

Seasonal Vegetables — 7

* 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.