



STARTERS

Carpaccio Shaved tenderloin, cheese crostini, shredded egg, red onion, arugala, creole mustard sauce \$22

Pork Belly Maple butter glaze, blue cheese, smoked gouda grits \$19

Crab Cake Lump crab, roasted red pepper citrus butter sauce \$27

Crab Stuffed Mushrooms Parmesan, citrus hollandaise \$20

Nola BBQ Shrimp Cajun butter sauce \$22

Seared Ahi Tuna Asian slaw, ponzu, ginger soy sauce \$23

Calamari Creamy caper pesto sauce \$18

Fried Green Tomatoes Creole mustard sauce \$14

Smoked Duck Sweet potato puree, blueberry balsamic glaze \$29

Bread Service Focaccia, whipped butter \$5

SALADS

Oak House Salad Field greens, tomatoes, cucumbers, dried cranberries, candied walnuts, citrus vinaigrette \$14

Wedge Salad Crisp iceberg, grape tomatoes, cucumbers, fried red onions, bacon, croutons, blue cheese vinaigrette \$17

Caesar Salad Romaine, shaved parmesan, croutons \$14

Spinach Salad Fresh strawberries, walnuts, goat cheese, croutons, vinaigrette \$16

Add: chicken \$11 shrimp \$13 scallops \$20
salmon \$17 steak \$19

HAND HELDS

Grilled Chicken Sandwich Sautéed mushrooms, caramelized onions, swiss, arugula, garlic aioli, fries \$19

Burger Candied bacon, smoked gouda, caramelized onions, aioli, fries \$19

Filet Sliders Grilled red onions, pineapple, balsamic reduction, blue cheese fondue, fries \$19

ENTREES

8 oz Filet Hand cut in house, scalloped potatoes \$53 Oscar \$63 Cajun Blue \$57

14 oz Ribeye Hand cut in house, scalloped potatoes \$57 Oscar \$67 Cajun Blue \$61

Add sauce: béarnaise, peppercorn, hollandaise

Australian Lamb Chops* Sweet potato medley, port wine demi-glaze \$65

Tomahawk Pork Chop* Sweet potato medley, apple glaze, blue cheese \$43

Salmon Oscar* Lump crab, grilled asparagus, fingerling potatoes, hollandaise sauce \$48

Chicken Piccata Fettuccine, lemon butter caper sauce \$30

Oak House Pasta Fettuccine, bell peppers, mushrooms, cilantro, cajun alfredo sauce, chicken \$29

Bacon Wrapped Scallops* Roasted red pepper risotto, citrus beurre blanc \$46

Soy Ginger Glazed Sea Bass* Black rice, shiitake mushrooms, sugar snap peas \$50

Tuna Poke Ginger scented black rice, cucumber, avocado, breaded shallots, sriracha mayo \$26

* COMPOSED DISH, NO SUBSTITUTES PLEASE *

SIDES

Mac n Cheese \$10

Truffle Fries \$10

Asparagus \$10

Sautéed Spinach \$10

Roasted Broccoli \$10

Sweet Potato Medley \$10

Scalloped Potatoes \$10



COCKTAILS

- Oak House Manhattan** Bulleit Bourbon, Carpano Antica, Grand Marnier \$15
Rye Whiskey Sour Rittenhouse Rye, Housemade Grenadine, Lime \$13
Pecan Old Fashioned Old Forrester Bourbon, Pecan Syrup, Angostura \$13
White Cosmopolitan Hendrick's Gin, White Cranberry, Cucumber, Lime \$14
Elderflower Cello Tini Titos Vodka, St. Germain, Limoncello, Lemon \$13
Sarah Smile Deep Eddy Ruby Red Vodka, Grapefruit, Basil, Mint \$13
Harvest Peach Mule Wheatley Vodka, Peach, Lime, Ginger Beer \$13
Beach Chair Blue Chair Coconut Rum, Limoncello, Pineapple, Cranberry \$13
Marg-A-Tini Casamigos Blanco Tequila, Lime, Agave, Lime Salt \$16
Hot-Rita Lunazul Blanco Tequila, Jalapeno, Lime \$13
Lavender Spritz Empress Gin, Lavender, Lemon, Prosecco \$14

MOCKTAILS

- Lime In Tha Coconut** Lime, Coconut Syrup, Hibiscus Ginger Beer \$6
Peach Sunrise Pineapple, Peach Puree, Orange Blossom Grenadine \$6

BOTTLES/CANS

- | | | | | |
|-----------------------|-------------------------|-----------------------|----------------------|-----------------------------------|
| Michelob Ultra | Estrella Jalisco | Cahaba Blonde | Trim Tab 205 | Wicked Weed Pernicious IPA |
| Miller Lite | Athletic N/A | Fat Tire Amber | Hi Wire Stout | Fairhope Causeway IPA |

WE ROTATE OUR TAPS FREQUENTLY PLEASE ASK YOUR SERVER FOR DRAFT OFFERINGS

BUBBLES

- | | | | |
|---|------------------------------------|--|---|
| Nicolas Feuillatte Brut Champagne \$20/80 | Maschio Prosecco \$12/48 | Rinaldi Moscato d'Asti \$14/56 | Veuve Clicquot Brut Champagne \$130 |
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REDS

- Schug** Pinot Noir, CA \$17/68
The Four Graces Pinot Noir, OR \$17/68
Vietti Barbera, IT \$16/64
CARO Aruma Malbec, AR \$14/56
DAOU 'Pessimist' Red Blend, CA \$14/56
Leviathan Red Blend, CA \$18/72
Trig Point Merlot, CA \$16/64
Duckhorn Decoy Cabernet Sauvignon, CA \$15/60
True Oak Cabernet Sauvignon, CA \$18/72
Austin Hope Cabernet Sauvignon, CA \$20/80
Favorite Neighbor Cabernet Sauvignon, CA \$21/84
Belle Glos Clark & Telephone Pinot Noir, CA \$90
Honig Cabernet Sauvignon, CA \$95
Jordan Cabernet Sauvignon, CA \$120
Orin Swift 'Papillon' Cabernet Sauvignon, CA \$130
Caymus Vineyard Cabernet Sauvignon, CA \$180
Silver Oak Cabernet Sauvignon, CA \$180

WHITES

- Domaine de Fontaine** Gris de Gris Rosé, FR \$13/52
Franck Millet Sancerre, FR \$17/68
Honig Sauvignon Blanc, CA \$15/60
Terlato Pinot Grigio, IT \$12/48
Trefethen Chardonnay, CA \$15/60
Ferrari Carano Chardonnay, CA \$16/64
Lucien Albrecht Riesling, FR \$14/56
Illumination Sauvignon Blanc, CA \$80
Cakebread Cellars Chardonnay, CA \$130



SWEETS

White Chocolate Bread Pudding \$14

Peanut Butter Pie \$14

Cheesecake of the Day \$14

Key Lime Pie \$14

Chocolate Crème Brûlée \$14

AFTER DINNER DRINKS

Espresso Martini Espresso, Kahlua, Dbl Espresso Vodka,
Cream \$13

Chocolate Martini Bumbu Cream Liqueur, Whipped Vodka,
Chocolate \$13

Dunnavant Marshmallow Kahlua, Cream, Myers Rum,
Marshmallow Syrup \$14

Taylor Fladgate 20 Year Tawny Port \$15