

## STARTERS

- WHIPPED FETA 12**  
smooth whipped feta topped with olive oil and pistachios and served with a side of house made pickled red onions and toasted naan bread
- ROASTED FRIED BRUSSEL SPROUTS 12**  
fresh brussel sprouts roasted then fried crispy, sprinkled with aged parmesan and served with balsamic vinaigrette and garlic aioli
- TOMATO BRUSCHETTA 12**  
vine ripe tomatoes mixed with fresh mozzarella and balsamic, sprinkled with aged parmesan and served with garlic toast
- CAPRESE SALAD 12**  
beefsteak tomato, fresh mozzarella, basil, and balsamic drizzle
- BURRATA TOAST 12**  
creamy burrata over olive tapenade on grilled italian bread toasted in the oven, topped with fresh arugula and finished with a balsamic drizzle
- COCONUT SHRIMP 12**  
crispy coconut shrimp served with a chili mango dipping sauce
- SMOKED FISH DIP 12**  
smoked mahi fish dip topped with a candied jalapeño sauce by Saucy Rebellion with toasted naan bread
- BRIE FONDUE 14**  
creamy brie served with apples, candied pecans, truffle honey, fig jam, and a toasted butter croissant
- SEARED AHI TUNA 16**  
sesame seared and sliced served over wakame seaweed salad with a teriyaki ginger dipping sauce
- SEARED SCALLOPS 18**  
three jumbo seared scallops with a ponzu cucumber glaze over wakame seaweed salad
- OAK BOARD 22**  
cheese and charcuterie served with crackers, fig jam, toasted nuts, pickled onions, and toasted bread. Serves 2-4 people

## SIDE SALADS

- dressings - Italian, Caesar, ranch, bleu cheese, honey mustard, red wine fig vinaigrette, balsamic vinaigrette, lemon honey vinaigrette, and white truffle vinaigrette
- SPINACH 9**  
baby spinach with apples, almonds, pumpkin seeds, dried cranberries, and goat cheese crumbles with a lemon honey vinaigrette
- RED WINE PEAR 9**  
baby arugula with red wine pears, candied pecans, and gorgonzola with a red wine fig vinaigrette
- OAK CAESAR 9**  
romaine hearts tossed in our house made caesar dressing topped with aged parmesan and garlic croutons
- GARDEN 9**  
mixed greens with vine ripe tomatoes, red onions, cucumbers, cheddar cheese, and house made croutons with balsamic vinaigrette
- SHAUNESSY'S BURRATA SALAD 12**  
arugula, heirloom tomatoes, red onion, burrata, pistachios, Mission Fig balsamic vinegar and oil

## GOURMET BURGERS/SANDWICHES

all burgers come with cajun fries and are garnished with a pickle  
gluten friendly bun available upon request

- GOUDA BACON BBQ 19**  
8oz cottage blend burger topped with smoked gouda, crisp bacon and house made bbq sauce served on a toasted brioche bun
- MUSHROOM SWISS 19**  
8oz cottage blend burger topped with sauteed mushrooms and onions and Swiss cheese served on a toasted brioche bun
- COTTAGE BURGER 19**  
8oz cottage blend burger topped with sweet and smoky tomato bacon jam, garlic aioli, fresh arugula, fontina, and finished with crispy shallots served on a toasted brioche bun
- FRENCH DIP WITH AU JUS 19**  
shaved ribeye with caramelized onions and topped with melted Swiss cheese, finished with pickled red onions on a freshly baked french baguette and au jus for dipping
- "THE LEGEND" CHICKEN SANDWICH 18**  
triple breaded and fried 8oz chicken breast with lettuce, tomato and chopped pickle on a toasted brioche bun finished with house made remoulade
- GRILLED/BLACKENED CHICKEN SANDWICH 18**  
grilled or blackened chicken breast on a brioche bun with garlic aioli, fontina cheese, romaine lettuce, and tomato. Add bacon \$1

## PASTAS served with fresh bakers choice bread

- PENNE 17**  
classic creamy alfredo, pesto cream sauce or princess sauce paired with penne pasta finished with parmesan cheese  
add grilled or blackened chicken breast 6  
add grilled or blackened shrimp 10  
add 6oz grilled or blackened salmon 12  
add 6oz filet 14
- GRILLED CHICKEN PICCATA LINGUINE 24**  
grilled chicken breast in a rich lemon butter caper sauce tossed with linguine topped with shaved parmesan
- SHRIMP FLORENTINE LINGUINE 24**  
tender shrimp sautéed in garlic lemon butter tossed with linguine and topped with parmesan cheese
- SHORT RIB ESPAGNOLE RAGU 30**  
tender shredded short rib and mushrooms in a rich espagnole ragu tossed with pillowy potato gnocchi topped with shaved parmesan and fresh herbs
- BLACKENED SHRIMP AND SCALLOP LINGUINE 32**  
blackened jumbo shrimp and diver scallops tossed with bacon infused creamy cajun tomato sauce and tender linguini garnished with fresh herbs and shaved parmesan

## MEATS FROM THE GRILL

- THE "GOAT" 30**  
grilled chicken breast topped with goat cheese, roasted red peppers, a creamy butter sauce on top of risotto and garlic sauteed spinach
- GRILLED CAPRESE CHICKEN 30**  
grilled chicken breast topped with fresh tomato, basil and mozzarella served with a herbed rice pilaf and garlic sauteed spinach finished with balsamic glaze
- GRILLED BBQ CHICKEN 32**  
½ grilled BBQ chicken smothered in house made BBQ sauce served with cajun fries and coleslaw
- 9OZ BEEF SHORT RIB 36**  
coffee rubbed and braised until fork tender, served with grits and cottage vegetables finished with a rich beef gravy
- 8OZ/14OZ RIBEYE 36/45**  
served with rich garlic mashed potatoes, bourbon, and bacon brussel sprouts and finished with roasted garlic herb butter and a red wine demi glaze
- 10OZ FILET 48**  
served with rich garlic mashed potatoes, bourbon, and bacon brussel sprouts and topped with roasted garlic herb butter
- 6OZ FILET AND LOBSTER TAIL 55**  
served with rich garlic mashed potatoes, bourbon, and bacon brussel sprouts and topped with hollandaise

## SEAFOOD served with fresh bakers choice bread

- SHRIMP AND GRITS 23**  
jumbo blackened shrimp in a light white wine nage placed over creamy cheddar grits with fresh arugula
- SALMON FLORENTINE 27**  
grilled salmon resting on creamy parmesan risotto and cottage vegetables finished with a fresh spinach and tomato beurre blanc
- GRILLED SCALLOPS 36**  
U10 diver scallops grilled to order served with parmesan risotto, cottage vegetables, finished with a lemon butter sauce
- SEARED AHI TUNA 32**  
seared ahi tuna resting on coconut risotto with cottage vegetables and a sweet mango chili sauce
- SALMON PICATTA 32**  
grilled salmon resting on herbed rice pilaf and cottage vegetables, finished with a rich piccata sauce
- BLACKENED SALMON AND SHRIMP 32**  
blackened salmon paired with two blackened shrimp resting on our rich garlic mashed potatoes and cottage vegetables then finished with a cajun remoulade sauce
- SHRIMP AND SCALLOP RISOTTO 34**  
jumbo shrimp and scallops resting on creamy parmesan risotto, finished with shaved parmesan, and Mission Fig balsamic glaze
- JERK TUNA 36**  
jerk ahi tuna placed over sesame noodles, cottage vegetables, finished with a ginger teriyaki sauce

## SIDES

- creamy parmesan risotto 7      herbed rice pilaf 4  
loaded garlic mashed potatoes 3      bourbon and bacon brussel sprouts 6  
truffle fries 10      garlic sauteed spinach 4

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## DRINK. DINE. SHOP.

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