

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 14**
vine ripe tomatoes mixed with fresh mozzarella and balsamic, sprinkled with aged parmesan and served with garlic toast
- COCONUT SHRIMP 14**
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, truffle honey, fig jam, and a toasted butter croissant
- OAK BOARD 25**
cheese and charcuterie served with crackers, fig jam, toasted nuts, pickled onions, and toasted bread. Serves 2-4 people

ENTREE SALADS

All salads come with your choice of one of the following proteins: grilled or blackened chicken breast, grilled or blackened shrimp, 8oz. grilled or blackened sirloin, or a 6oz. grilled or blackened salmon.

dressings - Italian, Caesar, ranch, bleu cheese, honey mustard, red wine fig vinaigrette, balsamic vinaigrette, lemon honey vinaigrette, and white truffle vinaigrette

- SPINACH 30**
baby spinach with apples, almonds, pumpkin seeds, dried cranberries, and goat cheese crumbles with a lemon honey vinaigrette
- RED WINE PEAR 30**
baby arugula with red wine pears, candied pecans, and gorgonzola with a red wine fig vinaigrette
- OAK CAESAR 30**
romaine hearts tossed in our house made caesar dressing topped with aged parmesan and garlic croutons

GOURMET BURGERS/SANDWICHES

all burgers come with cajun fries and are garnished with a pickle
gluten friendly bun available upon request
sub Beyond Burger 2

- GOUDA BACON BBQ 19.5**
8oz cottage blend burger topped with smoked gouda, crisp bacon and house made bbq sauce served on a toasted brioche bun
- MUSHROOM SWISS 19.5**
8oz cottage blend burger topped with sauteed mushrooms and onions and Swiss cheese served on a toasted brioche bun
- COTTAGE BURGER 19.5**
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 19.5**
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 19.5**
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 19.5**
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 10
add grilled or blackened shrimp 12
add 6oz grilled or blackened salmon 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 27**
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 37**
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
- 9OZ BEEF SHORT RIB 37**
coffee rubbed and braised until fork tender, served with grits and cottage vegetables finished with a rich beef gravy
- 8OZ SIRLOIN 36**
served with rich garlic mashed potatoes, bourbon, and bacon brussel sprouts and finished with roasted garlic herb butter
- 14OZ RIBEYE 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
- 8OZ FILET 48**
served with rich garlic mashed potatoes, bourbon, and bacon brussel sprouts and topped with roasted garlic herb butter

SEAFOOD served with fresh bakers choice bread

- SHRIMP AND GRITS 27**
jumbo blackened shrimp in a light white wine nage placed over creamy cheddar grits with fresh arugula
- SALMON FLORENTINE 32**
grilled salmon resting on creamy parmesan risotto and cottage vegetables finished with a fresh spinach and tomato beurre blanc
- GRILLED SCALLOPS 45**
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 34**
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 37**
jumbo shrimp and scallops resting on creamy parmesan risotto, finished with shaved parmesan, and Mission Fig balsamic glaze

SIDES

- creamy parmesan risotto 7.5
loaded garlic mashed potatoes 3
truffle fries 10
herbed rice pilaf 4.5
bourbon and bacon brussel sprouts 6
garlic sauteed spinach 4

DRINK. DINE. SHOP.
