APPETIZERS

Bang Bang Shrimp \$13

crispy shrimp tossed in a sweet and spicy sauce, topped with green onions and a lime wedge

Pimento Cheese Dip \$10

served with grilled bread, house made pickles and pickled jalapeños

Crispy Chicken Wings \$14

10 piece (bbq, mild, hot, or mango habanero) with ranch or bleu cheese dressing (GF)

King Sized Pretzel \$10

with beer cheese and beer mustard

Homemade Traditional Onion Soup \$8

caramelized onions in a beef broth topped with swiss cheese and croutons

Santa Fe Chicken Eggroll \$12 served with a side of chipotle ranch

SALADS

Add Chicken Breast \$6 || Salmon \$7 || Shrimp \$7

Classic Caesar Salad Small \$6 || Large \$9 romaine lettuce, parmesan cheese, croutons

Mixed Green Salad Small \$6 || Large \$9 baby greens, carrots, tomato, cucumbers (GF) (V)

Cranberry Apple Salad \$12

baby spinach, cranberries, granny smith apples, spiced walnuts, feta cheese with apple cider vinaigrette (GF) (V)

Southwestern Chopped Salad \$12

romaine lettuce, cherry tomatoes, roasted corn, pepper jack cheese, peppers, red onions, crispy tortilla strips, and you choose the protein

Roasted Autumn Salad \$12

baby arugula, roasted sweet potato, pumpkin seeds, cranberries, feta cheese, red onions with fall maple pumpkin vinaigrette



HANDHELDS

Served with your choice of french fries, sweet potato fries, tater tots, pasta salad or fruit

12 Oaks Burger

\$14

8oz beef patty, toasted brioche, lettuce, tomato, onion, cheddar cheese; add bacon \$2.00

French Dip

\$14

chopped sirloin, sauteed onion and swiss cheese

Fried Chicken Sandwich

\$14

with lettuce, tomato, house made pickles and your choice of sauce (bbq, mild, hot, or mango habanero)

Quesadilla

\$14

seasoned grilled chicken, shrimp OR steak with pepper jack cheese, onions, bell peppers in a flour tortilla served with salsa and sour cream

Turkey BLT

\$12

smoked turkey, lettuce, tomato, avocado, bacon, mayo on wheat bread

ENTREES (Available after 5PM)

8 oz Beef Filet

\$32

served with mashed potatoes and grilled asparagus (GF)

Tuscan Chicken Breast

\$20

served over parmesan risotto and grilled asparagus (GF)

Twin Crab Cakes

\$29

served over horseradish mashed potatoes and steamed broccoli

Citrus Fresh Herb Salmon

\$22

served over parsley risotto and steamed broccoli (GF)

Butternut Squash Ravioli

\$20

served with a creamy sage sauce, topped with spicy walnuts (Veg)

Chicken Tikka Masala

\$20

served over jasmine rice with a grilled pita tips

DESSERTS

Crème Brûlée Cheesecake \$8
Lava Cake \$8
Pecan Pie \$8

